



OTTO

Sydney

Vivi Bene Mangia Bene







OTTO Sydney

Situated in the spectacular surrounds of the Finger Wharf at Woolloomooloo, OTTO Sydney is a restaurant with a fiercely loyal clientele and a seemingly unassailable reputation as a power dining institution.

The food is delicious and unashamedly simple – modern Italian with roots firmly placed in the classics. For many, it has come to signify the quintessential Sydney restaurant experience; impeccable service, quality food and stunning, waterside views. For this, OTTO has remained a Sydney favourite for over 15 years.

The Spaces

Rosso Room

CAPACITY

Sit Down 30 people
Cocktail 40 people

MINIMUM SPENDS

LUNCH / DINNER
January - October \$2,500
November - December \$3,000



Mezzanino

CAPACITY

Sit Down 50 people
Cocktail 70 people

MINIMUM SPENDS

LUNCH / DINNER
January - October \$3,000
November - December \$4,800



Wool Lift

CAPACITY

Sit Down 14 people
Cocktail N/A

MINIMUM SPENDS

LUNCH / DINNER
Sunday - Thursday \$1,250
Friday & Saturday \$1,500





Piccolo Terrazzo

Inside & Outside

CAPACITY

Sit Down 50 people
Cocktail 70 people

MINIMUM SPENDS

LUNCH / DINNER
January - October \$5,500
(Monday-Thursday & Friday Lunch)

Friday night, Saturday & Sunday (All year) \$7,000

November - December \$7,000
All dates (Monday-Sunday)



Grande Terrazzo

Inside & Outside

CAPACITY

Sit Down 90 people
Cocktail 150 people

MINIMUM SPENDS

LUNCH / DINNER
January - October \$10,000
(Monday-Thursday & Friday Lunch)

Friday night, Saturday & Sunday (All year) \$13,500

November - December \$13,500
All dates (Monday-Sunday)



Terrazzo

Inside only

CAPACITY

Sit Down 24 people
Cocktail N/A

MINIMUM SPENDS

LUNCH / DINNER
January - October \$2,000
Sunday night - Friday lunch & Saturday lunch

Friday & Saturday night & Sunday lunch \$2,500

November - December \$2,500
All dates (Monday-Sunday)

A La Carte Event Menus

\$84 MENU - 2 COURSES

PRIMI PIATTI

(CHOICE OF)

Beef tartare, mustard, horseradish
capers, crostini

Pickled golden beetroot carpaccio, spanner crab
salmon roe, preserved lemon dressing

Heirloom tomato, watermelon, stracciatella
basil, tarragon, balsamic

SECONDI PIATTI

(CHOICE OF)

Humpty Doo barramundi, tomato
pomegranate, almonds, mint

Orecchiette, spicy Calabrese beef ragu
smoked burrata

Aged Acquerello risotto, spinach, cavolo nero
garlic, stracciatella

CONTORNI

Potato puree
Green salad

*Please note: \$84 menu is not available Melbourne Cup Day,
New Years Eve, Valentine's Day, Thursday to Sunday during
December, or any other special event days when pricing is
implemented.



\$105 MENU - 3 COURSES

PRIMI PIATTI

(CHOICE OF)

Orecchiette, spicy Calabrese beef ragu
smoked burrata

Pickled golden beetroot carpaccio, spanner crab
salmon roe, preserved lemon dressing

Heirloom tomato, watermelon, stracciatella
basil, tarragon, balsamic



SECONDI PIATTI

(CHOICE OF)

Humpty Doo barramundi, tomato
pomegranate, almonds, mint

White River veal cutlet parmigiana, mozzarella

Aged Acquerello risotto, spinach, cavolo nero
garlic, stracciatella



CONTORNI

Potato puree
Green salad

DOLCI

(CHOICE OF)

Dark chocolate mousse, hazelnuts
milk and orange ice cream

Passionfruit tart
Tanqueray gin and coconut ice cream

OTTO Tiramisu, mascarpone, coffee-soaked baba
marsala ice cream



\$125 MENU - 3 COURSES

ASSAGGI

Woodside goat's curd, truffle honey, pane carasau

PRIMI PIATTI

(CHOICE OF)

Pickled golden beetroot carpaccio, spanner crab salmon roe, preserved lemon dressing

Beef carpaccio, truffle dressing, aioli, capers parmesan, rocket

Orecchiette, spicy Calabrese beef ragu smoked burrata

Zucchini flowers stuffed with pecorino and ricotta smoked tomato

SECONDI PIATTI

(CHOICE OF)

Humpty Doo barramundi, tomato pomegranate, almonds, mint

250g Grainge Signature eye fillet, onion, pancetta, mushrooms, veal jus

Aged Acquerello risotto, spinach, cavolo nero garlic, stracciatella

Spiced confit duck leg, carrot braised lentils, mortadella

CONTORNI

Potato puree
Green salad

DOLCI

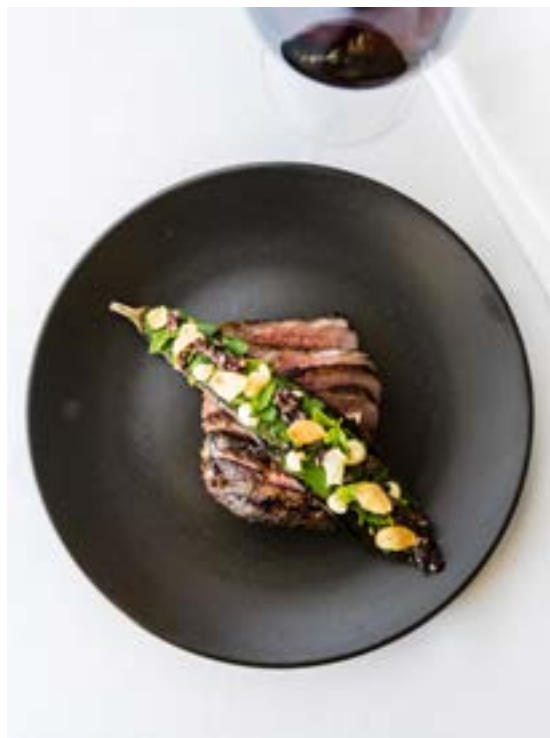
(CHOICE OF)

Dark chocolate mousse, hazelnuts milk and orange ice cream

Passionfruit tart
Tanqueray gin and coconut ice cream

Chestnut mousse, mandarin chestnut and rum ice cream

OTTO Tiramisu, mascarpone coffee-soaked baba, marsala ice cream



Sharing Menu with *BYO Wine*

\$95 - 3 COURSES TO SHARE
INCLUDES BYO & SERVICE CHARGE

DISHES SERVED FAMILY STYLE TO THE CENTRE OF THE TABLE

ASSAGGI

Parmigiano Reggiano, marinated olives, pane carasau

“Suppli al telefono” of Calabrese ragu and mozzarella
chilli aioli

PRIMI

Culatello, mortadella, pickled onions
peppers, crackers

Pickled golden beetroot carpaccio, spanner crab
salmon roe, preserved lemon dressing

Heirloom tomato, watermelon, stracciatella
basil, tarragon, balsamic

SECONDI

Humpty Doo barramundi, tomato
pomegranate, almonds, mint

Braised lamb shoulder, farro, pearl barley
hazelnuts, olives, broccolini

CONTORNI

Green salad
Potato puree

DOLCI

“Cassata” ricotta cheese cake
rum soaked fruits and cream

Cocktails, beer, cider, mineral water, soft
drinks, tea & coffee are all available for
purchase from OTTO.

Cocktails and beer can be pre-selected.
Our team will be happy to help you choose a
selection of drinks from the OTTO cocktail &
beverage list.

The full OTTO wine list is also available,
should you wish to supplement your own
supply.

Please also note the following conditions:
Available for parties of 8 or more.
BYO wine and champagne only (maximum one bottle per person).
Available and valid to 30th June 2019.
Not available on Friday & Saturday nights.
In December not available Thursday-Saturday, or Sunday lunch.
Please also refer to full terms and conditions on page 16.



Menu Upgrades

CANAPES ON ARRIVAL

\$17.50 PER PERSON / 3 PIECES PER PERSON
(ROVED WAITER SERVICE)

Squid ink cracker, whipped tuna, salmon roe

Prosciutto wrapped grissini

Arancini, truffle, parmesan



OYSTERS

\$13 PER PERSON / 2 OYSTERS PER PERSON
(SERVED TO THE TABLE)

Freshly shucked Sydney rock oysters,
eschalot red wine vinaigrette



PLATES TO SHARE

(SERVED TO THE TABLE)

We recommend 1 plate for 4 guests for the following:

CAPRINO - \$20 PER PLATE

Woodside goat's curd, pane carasau, truffle honey

OLIVES - \$14 PER PLATE

Marinated olives and grissini

PROSCIUTTO - \$30 PER PLATE

Culatello, dwarf truffle peaches, lavosh

FORMAGGI MISTI - \$38 PER PLATE

(SERVED AFTER DESSERT)

Selection of cheeses to share, pane carasau



TIRAMISU TO SHARE

\$10 PER PERSON
(SERVED TO THE TABLE)

Available as an upgrade to the \$84 two course menu

OTTO Tiramisu, mascarpone
coffee-soaked baba, marsala ice cream

MENU NOTES

Please note all menus included in this event package are subject to change at any time based on seasonality and availability.

Coffee & tea is available on request and charged on consumption in addition to the event menu price.

Pricing is valid until 30th June 2019. All bookings after this time are subject to any price increases should they occur.

Cocktail Event Menu

CANAPES

SEAFOOD

\$7.50 PER PIECE

Oyster, eschalot, red wine vinaigrette (\$6.50)

Baccala fritters, lemon aioli

Squid ink cracker, whipped tuna, salmon roe

Crostini, anchovy, tomato, caper, olive, basil

Tuna tartare, eggplant, apple, avruga caviar

MEAT

\$6.50 PER PIECE

Prosciutto wrapped grissini

Beef tartare, mustard, horseradish, crostini

Crumbed buffalo taleggio, speck, dwarf truffle peach

Gnocco fritto, David Blackmore bresaola mbs9+, gorgonzola, vin santo

Tart of figs, prosciutto, goat's curd, olive

VEGETARIAN

\$6.00 PER PIECE

Crumbed buffalo taleggio, tartare sauce

Cannoli, goat's cheese, truffle honey

Arancini, truffle, parmesan

Buffalo ricotta, semi-dried tomato, olive tapenade, crostini

Tartlet of mushrooms, quail egg

SUBSTANTIAL

\$12.00 PER DISH

Gnochetti sardi, cherry tomatoes, baby octopus, capers, olives

Orecchiette, cherry tomatoes, eggplant, basil, ricotta

Braised beef cheek, Jerusalem artichoke, grape salsa

DESSERT CANAPES

\$6.00 PER PIECE

Chocolate tart, raspberry

Tiramisu

Macarons

CANAPE PACKAGES

3 HOUR CANAPE PACKAGE

\$76.00 PER PERSON

8 x Canape pieces

(2 x seafood, 3 x meat, 3 x veg)

2 x Substantial dishes

4 HOUR CANAPE PACKAGE

\$90.00 PER PERSON

10 x Canape pieces

(3 x seafood, 4 x meat, 3 x veg)

2 x Substantial dishes





Cakes

OTTO has a number of celebratory cakes baked in-house available for your special event. Orders must be placed a minimum of 24 hours prior to your event.

OTTO CAKE OPTIONS

OTTO OPERA CAKE

Orange and coffee 'Opera' gâteau, orange poppy seed cake, coffee buttercream, chocolate ganache

(gluten free)

OTTO LAMINGTON CAKE

Victoria sponge, summer berry compote, mascarpone cream, salted pistachio

OTTO VEGAN CHOCOLATE CAKE

Buckwheat sponge, dark cacao mousse

(gluten free)

SIZES AND PRICING

SMALL	(up to 12 people)	\$140
MEDIUM	(up to 16 people)	\$180
LARGE	(up to 20 people)	\$220

PREFER TO BRING YOUR OWN CAKE?

Should you wish to supply your own cake please advise us prior to your event.

If the cake is a replacement to dessert, a cakeage charge of \$15 per person applies for plating and service.

If the cake is served in addition to dessert, and served in finger pieces on trays, the cakeage fee can be waived.

Please note we are unable to store ice cream cakes.



Beverages

Champagne & Sparkling Wine

SPARKLING

NV Phillip Shaw Edinburgh
Chardonnay/Pinot Noir
Orange, NSW 69

NV Daosa Natural Reserve
Piccadilly Valley, SA 84

PROSECCO

NV Chrismont La Zona
King Valley, VIC 63

2016 Col Vetoraz, Dossagio Zero
Veneto, Italy 89

SPARKLING RED

NV Rose Kentish Wines
Sparkling Shiraz
McLaren Vale, SA 123

CHAMPAGNE

NV Piper Heidsieck Brut (V)
Reims, France 129

NV Taittinger Prestige Rosé
Reims, France 184

NV Charles Heidsieck Brut Reserve
Reims, France 165

White Wines

PINOT GRIGIO /PINOT GRIS

2017 Quealy Mother of Pearl, Pinot Grigio (V)
Mornington Peninsula, VIC 74

2017 Matteo Braidot Pinot Grigio – Friuli,
Italy 58

2016 St Michael Eppan Anger Pinot Grigio
Alto Adige, Italy 85

2018 Lino Ramble *By Vinyl* Pinot Grigio
McLaren Vale, SA 53

OTHER ITALIAN WHITES

2017 Suavia, Soave Classico
Veneto, Italy 84

2016 Les Cretes Mon Blanc
Valle d'Aosta, Italy 87

2016 Castello di Tassarolo - Spinola
Gavi, Italy 74

SAUVIGNON BLANC & SEMILLON

2016 Margan White Label Semillon
Hunter Valley, NSW 72

2017 Villa Maria Taylor's Pass
Sauvignon Blanc*
Marlborough, NZ 83

2017 Approach to Relaxation - Nichon
Semillon/Sauvignon Blanc (V)
Barossa, SA 98

RIESLING

2017 Vickery
Eden Valley, SA 74

2017 Jasper Hill Georgia's Paddock (V)
Heathcote, VIC 93

CHARDONNAY

2017 Tyrell's Hunter Valley Chardonnay
Hunter Valley, NSW 48

2015 Bird On A Wire (V)
Yarra Valley, VIC 99

2017 Phillip Shaw No.11
Orange, NSW 86

ROSE

2017 By OTT Côtes-de-Provence
Provence, France 82

Red Wines

PINOT NOIR

2017 Rob Hall, Pinot Noir
Yarra Valley, VIC 66

2017 McW 660 Reserve Pinot Noir
Tumbarumba, NSW 49

2017 Ata Rangi Crimson Pinot Noir
Martinborough, NZ 89

2017 Journey (V)
Yarra Valley, VIC 79

SHIRAZ & BLENDS

2017 Gemstone Organic Shiraz *(V)
McLaren Vale, SA 50

2016 Whistler - Shiver Down my Spine
Shiraz, Barossa, SA 79

2015 Rolf Binder Heysen Shiraz
Barossa, SA 117

CABERNET SAUVIGNON & BLENDS

2015 Vasse Felix Cabernet Sauvignon 93
Margaret River, WA

2015 Crawford River Cabernet/Merlot 78
Condah, VIC

ITALIAN REDS

2016 Ciabot Berton 3 Utin Nebbiolo 91
Langhe, Italy

2017 Ciu Ciu Rosso Piceno *(V) 59
Montepulciano/Sangiovese
Marche, Italy

2015 Poggio Al Sole Chianti Classico 88
Tuscany, Italy

Dessert Wines

ITALIAN SWEET WINES

2012 La Cappucina, Arzimo Recioto di 99
Soave 500ml
Verona, Italy

AUSTRALIAN SWEET WINES

2010 McWilliam's Morning Light 74
Riverina, NSW

Pennyweight Tawny 750ml 121
Beechworth, Vic

Premium Magnum Wines (1.5L)

FOR THAT SPECIAL OCCASION

Our premium magnum wines have been carefully selected to enhance your dining experience.

Please contact our Events Team for available quantities of the below wines before placing your order.

If you have something special in mind, let us know and our Sommelier will do their best to source it for you.

VINI ROSSO

2006 Torbreck, The Celts 288
Shiraz
Barossa Valley, SA

VINI ROSATO

2016 Sainte Marguerite Symphonie 222
Cotes de Provence

Other Beverages

BEER & CIDER

Peroni Nastro Azzurro 11
Italy

Asahi Super Dry 11
Japan

James Boag's Premium Light 9
TAS

Moo Brew Pilsner 13
TAS

Lord Nelson Three Sheets Pale Ale 11
NSW

Sydney Brewing Lovedale Lager 11
NSW

The Hills Cider - Apple Cider 11
SA

Standard spirits 10

Premium spirits 15 - 25

Cocktails 19 - 20

Liqueurs 10

Soft drinks 5.5

Italian Soft drinks 6

Fresh fruit juices 8

Acqua Panna Still Water 6
500 mls 11
1 litre

San Pellegrino Sparkling Water 6
500 mls 11
1 litre

(V) = Vegan friendly wine

* = Organic wine

BEVERAGE NOTES

A 12.5% public holiday surcharge applies for all beverages.

We are unable to offer a cash bar facility.

A full a la carte wine list is available upon request.

Wine vintages and prices are subject to change without notice.

All wine selections subject to availability

Classic Beverage Package

\$48 per person / 3 hours

\$58 per person / 4 hours

SPARKLING

NV Chrismont La Zona Prosecco
King Valley, VIC

WHITE (PLEASE CHOOSE ONE)

2017 Tyrell's Hunter Vally Chardonnay
NSW

2017 Yalumba Y Series Pinot Grigio
SA

RED (PLEASE CHOOSE ONE)

2017 McW 660 Reserve Pinot Noir
Tumbarumba, NSW

2017 Gemstone Organic Shiraz
McLaren Vale, SA

BEER

Birra Moretti / James Boag's Light

OTHER

Soft drinks / Tap water

PLEASE NOTE

Beverage packages are available for groups of 12 or more people,

and are to be applied to the entire group.

Substitutions are not able to be made.

Selections and vintages are subject to change.

Third Party Suppliers

The OTTO team is happy to facilitate third party suppliers to assist you with your event. Please note an additional charge will incur to cover expenses such as GST.

Alternatively, our suppliers would be glad to hear from you directly.

Flowers

Summers Floral: 02 9328-2475
www.summersfloral.com.au

Audio Visual

Totem: Simon Whittle 0412-316-875
www.totempd.net.au

Balloons

Balloon Saloon: 02 9344-9955
www.balloonsaloon.com.au

Water Taxi

VIP Water Taxis: 0418-847-777
www.vipwatertaxis.com.au
(please contact directly)

Premium Beverage Package

\$90 per person / 3 hours

\$100 per person / 4 hours

CHAMPAGNE

NV Piper Heidsieck - Reims, France

WHITE (PLEASE CHOOSE ONE - TWO)

2016 St Michael Eppan Anger Pinot Grigio
Alto Adige, Italy

2015 Bird On A Wire Chardonnay
Yarra Valley, VIC

2017 Vickery Riesling
Eden Valley, SA

RED (PLEASE CHOOSE ONE - TWO)

2016 Brezza Langhe Nebbiolo
Piemonte, Italy

2016 Whistler Shiver Down My Spine Shiraz
Barossa, SA

2016 Ata Rangi Crimson Pinot Noir
Martinborough, NZ

BEER

Birra Moretti / Lord Nelson Three Sheets Pale Ale/
James Boag's Light

OTHER

Selection of house spirits/ Soft drinks / Tap water

**Mineral water \$6pp supplement*





OTTO

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Woolloomooloo NSW 2011

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