



Sydney

Vivi Bene Mangia Bene



January to June 2025



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 23 years.

Spaces

Rosso Room

CAPACITY

Seated	30 people
Cocktail	40 people

MINIMUM SPENDS

January - June

LUNCH AND DINNER

Monday - Tuesday	POA
Wednesday - Sunday	\$2,500

Sunday dinner only available until April



Mezzanino

CAPACITY

Seated	50 people
Cocktail	70 people

MINIMUM SPENDS

January - June

LUNCH AND DINNER

Monday - Tuesday	POA
Wednesday - Sunday	\$2,700

Sunday dinner only available until April



*Please note minimum spend requirements are subject to change on special event days such as Christmas Day, Melbourne Cup Day, Valentine's Day, and New Year's Eve. For all group reservations a discretionary 10% service charge is added to the final bill as a gratuity for the staff and is not included in the minimum spend. The total bill for the booking is to be paid in full at the conclusion of your event. All prices quoted are inclusive of GST and are valid until 30th June 2025. Bookings after this date are subject to any price changes should they occur.

Wool Lift

CAPACITY

Seated

14 people

MINIMUM SPENDS

January - June

LUNCH AND DINNER

Monday - Tuesday

POA

Wednesday - Sunday

\$1,500

Sunday dinner only available until April



Terrazzo - Inside only

CAPACITY

Seated

24 people

MINIMUM SPENDS

January - June

LUNCH AND DINNER

Monday and Tuesday

POA

Wednesday

\$2,250

Thursday

\$2,625

Friday, Saturday, and Sunday lunch

\$3,000

Sunday dinner

\$2,250

Sunday dinner only available until April



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Piccolo Terrazzo - Inside and Outside

CAPACITY

Seated - 24 inside / 28 outside

Cocktail

52 people

70 people

MINIMUM SPENDS

January - June

LUNCH AND DINNER

Monday and Tuesday

POA

Wednesday

\$6,500

Thursday

\$7,500

Friday, Saturday, and Sunday lunch

\$8,600

Sunday dinner

\$6,500

Sunday dinner only available until April



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Grande Terrazzo - Inside and Outside

CAPACITY

Seated - 24 inside / 70 outside

Cocktail

94 people

150 people

MINIMUM SPENDS

January - June

LUNCH AND DINNER

Monday and Tuesday

POA

Wednesday

\$12,750

Thursday

\$14,500

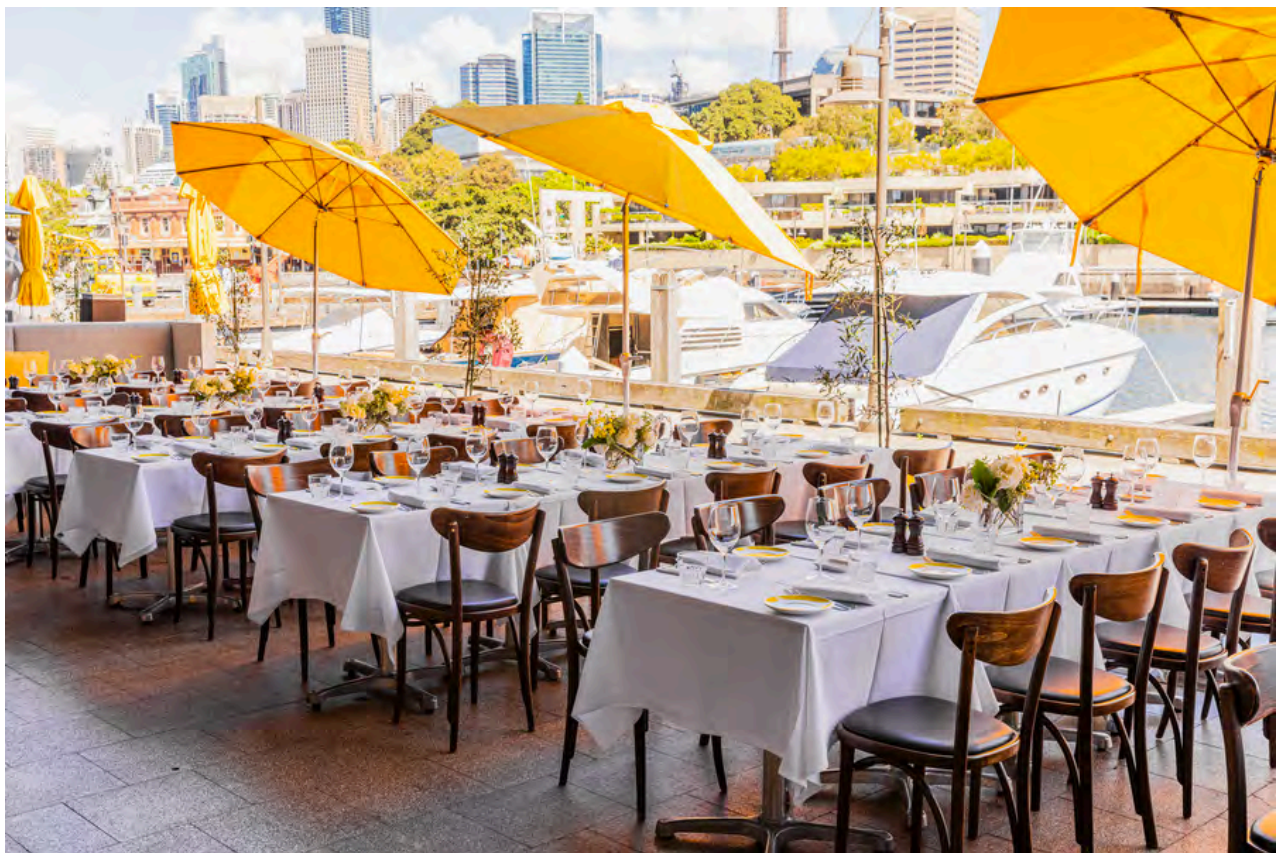
Friday, Saturday, and Sunday lunch

\$17,000

Sunday dinner

\$12,750

Sunday dinner only available until April



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Menus

Three-Course Classic Menu

\$150 per person

ANTIPASTI

(Choice of)

Beef tartare, mustard, horseradish

Burrata, cherry tomato, watermelon, balsamic

Steamed zucchini flowers, Moreton Bay bug and snapper mousse, lemon and dill sauce

PIATTI PRINCIPALI

(Choice of)

Fish of the day, tomato, olives, anchovy salsa

Braised organic chicken leg, mustard, apple cider, onion jus

Aged Acquerello risotto, broccoli, garlic stems, toasted almonds



CONTORNI

(To share)

Kipfler potatoes, herb butter

Rocket, radicchio, pine nuts, pear, Parmigiano-Reggiano

DOLCI

(Choice of)

Honey milk panna cotta, blackberry, lavender ice cream

Lemonmisú, citrus sorbet

Valrhona Caramelia chocolate mousse, orange, olive oil ice cream



Pricing valid until 30th June 2025.
Please also refer to OTTO's full terms and conditions.

Three-Course Deluxe Menu

\$165 per person

ANTIPASTI

(Choice of)

Stracciatella, pea, broccolini, snow pea tart, preserved lemon dressing

Yellow fin tuna tartare, pickled mussel, saffron aioli, sourdough tuile

Mafaldine, braised lamb, cavolo nero, gremolata, pecorino

Grainge Angus beef carpaccio, truffle dressing, aioli, capers, Parmigiano-Reggiano, rocket

PIATTI PRINCIPALI

(Choice of)

Fish of the day, tomato, olives, anchovy salsa

Riverina Black Angus Eye fillet, garlic stems, green peppercorn sauce

Aged Acquerello risotto, broccoli, garlic stems, toasted almonds

Saffron linguine, Moreton Bay bug, zucchini, anchovy, pine nuts

CONTORNI

(To share)

Kipfler potatoes, herb butter

Rocket, radicchio, pine nuts, pear, Parmigiano-Reggiano

DOLCI

(Choice of)

Cheese selection

Honey milk panna cotta, blackberry, lavender ice cream

Lemonmisù, citrus sorbet

Valrhona Caramelia chocolate mousse, orange, olive oil ice cream

Please also note the following conditions:

Choice of four options per course available for groups up to 55 guests.

Choice of three dishes per course for groups over 56 guests.

Pricing valid until 30th June 2025.

Please also refer to OTTO's full terms and conditions.



OTTO BEVIAMO!

Four-course Dining and Beverage Package

Four-course sharing menu - \$115 per person

Rosé and OTTO prosecco package - \$50 per person

Non-alcoholic beverage package - \$25 per person

Optional place card printing - \$5 per person

UNO

Woodside goat's curd, truffle honey, pane carasau

Pinzimonio - Baby organic vegetables, herb and anchovy dressing

DUE

Yellow fin tuna tartare, pickled mussel, saffron aioli, sourdough tuile

Burrata, cherry tomato, watermelon, balsamic

TRE

Saffron linguine, zucchini, anchovy, pine nuts

Fish of the day, tomato, olives, anchovy salsa

Kipfler potatoes, herb butter

Rocket, radicchio, pine nuts, pear, Parmigiano-Reggiano

QUATTRO

Almond and blackberry frangipane tart

Please also note the following conditions:

Available for groups of eight or more.

Kindly note, we are unable to accommodate dish substitutions or adaptations with our sharing menus.

Vegetarian and vegan guests will be offered an individual dish per course should the existing menu item not be suitable. Alternative dishes are not able to be provided for other dietaries

Beverage packages are based on a three hour dining time. Additional wine and cocktails will be charged on consumption.

Pricing valid until 30th June 2025.

Please also refer to OTTO's full terms and conditions.



'Amici A Tavola' Sharing Menu

Three-course sharing menu - \$140 per person
BYO Champagne and wine available - \$30 per person
Dishes served family-style to the centre of the table

ASSAGGI

Woodside goat's curd, truffle honey, pane carasau
Mortadella, olives, gnocco fritti

ANTIPASTI

Beef tartare, mustard, horseradish
Burrata, cherry tomato, watermelon, balsamic

PIATTI PRINCIPALI

Braised lamb shoulder, gremolata
Fish of the day, tomato, olives, anchovy salsa

CONTORNI

Kipfler potatoes, herb butter
Rocket, radicchio, pine nuts, pear,
Parmigiano-Reggiano

DOLCI

Almond and blackberry frangipane tart



Please also note the following conditions:

Available for parties of eight or more.

Kindly note, we are unable to accommodate dish substitutions or adaptations with our sharing menus.

Vegetarian and vegan guests will be offered an individual dish per course should the existing menu item not be suitable. Alternative dishes are not able to be provided for other dietaries.

BYO wine and champagne only (maximum one bottle per person).

Pricing valid until 30th June 2025.

Please also refer to OTTO's full terms and conditions.

Menu Upgrades

CANAPÉS ON ARRIVAL

\$26 PER PERSON / THREE PIECES PER PERSON

Beef tartare cone, mustard, capers, horseradish

Spanner crab, celery, crème fraîche, brioche

Pane carasau, goat's curd, truffle honey

OYSTERS

(SERVED TO THE TABLE)

NATURAL - Freshly shucked Sydney rock oysters, lemon

\$18 PER PERSON / TWO OYSTERS PER PERSON

VENETIAN - Freshly shucked Sydney rock oysters, salmon roe, cucumber, chardonnay vinegar

\$22 PER PERSON / TWO OYSTERS PER PERSON



ASSAGGI - PLATES TO SHARE

(SERVED TO THE TABLE)

We recommend one plate for four guests for the following:

Parmigiano-Reggiano, marinated olives and hand rolled grissini

\$25 PER PLATE

Woodside goat's curd, truffle honey, pane carasau

\$27 PER PLATE

Prosciutto, Wagyu bresaola 9+, hot salami, grissini

\$39 PER PLATE

Deep fried salt and pepper calamari, garlic aioli

\$39 PER PLATE

FORMAGGI MISTI

(SERVED AFTER DESSERT)

Selection of cheeses to share, with accompaniments

\$59 PER PLATE



Cocktail Event Menu

Canapé Package Recommendations

THREE HOUR CANAPÉ PACKAGE

8 x canapés + 2 bowls + 2 desserts

FOUR HOUR CANAPÉ PACKAGE

9 x canapés + 3 bowls + 3 desserts

*Pricing is dependent on menu selections.

Canapés

SEAFOOD

\$11 PER PIECE

Spanner crab, celery, lemon, crème fraîche, brioche

Lobster cocktail tartlets, salmon roe

Smoked salmon rilette, chives, dill, crostini

MEAT

\$8 PER PIECE

Beef tartare cone, mustard, capers, horseradish

Gnocco fritto, Wagyu bresaola, gorgonzola, Vin Santo

Chicken liver pate filled bigné, Marsala jelly

VEGETARIAN

\$7 PER PIECE

Crumbed cauliflower, tartare sauce

Pane carasau, goat's curd, truffle honey

Crostini, stracciatella, panzanella salsa



SUBSTANTIAL CANAPÉS

\$18 PER BOWL

Braised beef cheek, mushrooms, pancetta, mustard

Aged Acquerello risotto, broccoli, garlic stem, toasted almonds

Strozzapreti, king prawns, tomato and calamari sauce, black olives, chilli

DESSERT CANAPÉS

\$7 PER PIECE

Hazelnut baci

Cannoli

Chocolate ganache

Cakes

OTTO has a number of celebratory cakes baked in-house available for your special event. Orders must be placed a minimum of 72 hours prior to your event.

OTTO Cake Options

OTTO GINGERBREAD HONEY CAKE

Gingerbread honey cake, gingerbread biscuit, rum fruits, poached pear, ricotta

OTTO LAMINGTON CAKE

Chocolate lamington, Victoria sponge, berry compote, coconut
(gluten free)

OTTO VEGAN CAKE

Mango pavlova cake, buckwheat sponge, meringue, mango curd
(gluten free)

SIZES AND PRICING

MINI	(up to 8 people)	\$55
SMALL	(up to 12 people)	\$115
MEDIUM	(up to 16 people)	\$155
LARGE	(up to 20 people)	\$170

Prefer to bring your own cake?

Should you wish to supply your own cake, please advise us prior to your event. If the BYO cake is a replacement to the OTTO desserts, the three-course menu price still applies. If the cake is in addition to dessert and served in finger pieces on trays no charge applies. Please note we are unable to store ice cream cakes.

Menu Notes

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

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

All menus are available for parties of eight or more.

Menu pricing is valid until 30th June 2025. All bookings after this time are subject to any price increases should they occur.



OTTO Gifts

Surprise your guests with a take-home gift! Items are individually presented in OTTO branded packaging.

OTTO EXTRA VIRGIN OLIVE OIL

\$25 per 250ml bottle

Premium extra virgin olive oil produced in the picturesque Adelaide Hills and Murraylands, created in collaboration with OTTO.

OTTO BALSAMIC VINEGAR

\$28 per 250ml bottle

Imported especially for OTTO Ristorante from Antica Acetaia Cavedoni, Modena, Italy

Purchase both OTTO extra virgin olive oil and balsamic vinegar for \$50.



OTTO CANDLE

\$75

This unique candle has been created to capture the celebration of waterfront dining at OTTO.

A fresh opening entree of bergamot, Sicilian lemon, juniper and cedar leaf is paired with crisp cypress and galbanum, before revealing the classic beauty of rose geranium and lavender. Finally, just like a long leisurely afternoon in the sun, sandalwood, labdanum, patchouli and fir create a warm, lingering embrace.

Handmade in Sydney's northern beaches by The Raconteur in collaboration with OTTO.

100% soy wax. Pure cotton wicks.
Burns 60+ hours.



Sample Beverage Menu

Champagne & Sparkling Wine

SPARKLING

NV Phillip Shaw Edinburgh
Orange, NSW \$95

PROSECCO

NV OTTO x Chrismont
King Valley, Vic \$68

2022 Col Vetroz, Brut
Veneto, Italy 130

CHAMPAGNE

NV Charles Heidsieck Brut Reserve
Reims, France 220

NV Ruinart Blanc de Blancs
Reims, France 395

White Wine

PINOT GRIGIO /PINOT GRIS

2023 Quealy Musk Creek Pinot Gris
Mornington Peninsula, Vic 110

2022 St Michael Eppan Pinot Grigio
Alto Adige, Italy 140

OTHER ITALIAN WHITES

2020 Suavia Massifitti Trebbiano di Soave
Veneto, Italy 156

2022 Fighting Gully Road Verdicchio
Beechworth, Vic 85

SAUVIGNON BLANC & SEMILLON

2023 Craggy Range, Te Muna Road
Sauvignon Blanc
Martinborough, NZ 95

2022 Gerard Boulay Chavignol Sancerre
Loire Valley, France 230

RIESLING

2023 Seppeltsfield Watervale Riesling
Clare Valley, SA 85

CHARDONNAY

2023 Tyrrell's
Hunter Valley, NSW 75

2022 Oakridge Hazeldene Vineyard
Yarra Valley, Vic 121

Rosé

2023 Spinifex Rose Grenache
Barossa Valley, SA 80

2022 By Ott Côtes de Provence,
France 115

Red Wine

PINOT NOIR

2023 Soumah Hexham Pinot Noir
Yarra Valley, Vic 108

2022 Ata Rangi Crimson Pinot Noir (V)
Martinborough, NZ 130

SHIRAZ

2022 Tyrrell's Shiraz
Hunter Valley, NSW 75

2022 Spinifex Bete Noir Shiraz (V)
Barossa, SA 110

CABERNET SAUVIGNON

2020 Woodlands Cabernet Merlot
Margaret River, WA 115

ITALIAN REDS

2022 OTTO by Koerner, Sangiovese
Adelaide Hills, SA 105

2022 Crociani, Sangiovese
Rosso di Montepulciano
Tuscany, Italy 120

Dessert Wine

SWEET WINES

2021 Terre à Terre
Botrytis Sauvignon Blanc 750ml
Wrattobully, SA 105

Pennyweight Tawny 750ml
Beechworth, Vic 130

(V) = Vegan friendly wine

Other Beverages

Cocktails

APERITIVO

Aperol Spritz Aperol, Prosecco, soda	\$25
Classic Margarita Don Julio Blanco, Cointreau, lime juice	\$27
Watermelon Margarita Don Julio Blanco, Cointreau, lime juice, watermelon juice	\$27
Espresso Martini Ketel One Vodka, Kahlua, Tia Maria	\$26
Negroni No. 6 Tanqueray, Campari, mix of Vermouths	\$27
Manifesto Don Julio Blanco, Mezcal Alpius, lime juice, Aperol	\$27
Legally Blonde Ketel One vodka, lychee, lemon, pineapple juice, green strawberry syrup	\$27



Beer and Cider

Peroni Nastro Azzurro Italy	\$13
James Boag's Premium Light TAS	\$12
Sydney Beer Co. Lager NSW	\$13
Mountain Culture Scenic Route Hazy Pale NSW	\$14
The Hills Apple Cider SA	\$13

Still & Sparkling Water

Strangelove Still Water, 750 ml	\$13
Strangelove Sparkling Water, 750 ml	\$13
Unlimited Mineral Water	\$17 per person

Beverage Notes

Please note we are unable to offer a cash bar facility.
Listed beverages, vintages and prices are subject to change without notice.
All wine selections subject to availability.

Arrival Drink Package

\$24 per person

Your choice of one of the following on arrival. Please note inclusions are subject to change.

Beer

Peroni Nastro Azzuro / James Boag's Light / Sydney Beer Co. Lager

or

Cocktail

Aperol Spritz / Something About Her / M.M.M

or

Seasonal Mocktail

Please note

For groups of 20 guests or more a pre-selection of one drink from each category is required to ensure stock availability and seamless service.

Post Dinner Drink Package

\$25 per person

Your choice of coffee or tea along with one of the following after your meal. Please note inclusions are subject to change.

Dessert Wine

Coates VP Touriga Nacional / Dolianova Moscato di Sardegna

or

Fortified Wine

Pennyweight Old Tawny / Pennyweight Muscat / Toro Albala Gran Reserva 1994 Pedro Ximenez

or

Cocktail

Espresso Martini / Negroni

or

Whisky & Cognac

Glenmorangie 10 year old / Talisker 10 year old / Hennessy VSOP

or

Digestive

Frangelico / Limoncello / Amaro / Grappa



Classic Beverage Package

\$66 per person / Three hours

\$88 per person / Four hours

STILL & SPARKLING MINERAL WATER
\$17 PER PERSON

SPARKLING

NV OTTO x Chrismont La Zona Prosecco
King Valley, VIC

WHITE (PLEASE CHOOSE ONE)

2022 Tyrrell's Hunter Valley Chardonnay
NSW

2022 Yalumba Y Series Pinot Grigio (V)
SA

RED (PLEASE CHOOSE ONE)

2022 Philip Shaw The Wire Walker Pinot Noir
Orange, NSW

2022 Tyrrell's Shiraz
Hunter Valley, NSW

BEER

Peroni / James Boag's Light /
Heaps Normal Quiet XPA

OTHER

Soft drinks / Filtered 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.

Wine inclusions may change and will be confirmed closer to the date of your event

Premium Beverage Package

\$99 per person / Three hours

\$132 per person / Four hours

STILL & SPARKLING MINERAL WATER
\$17 PER PERSON

CHAMPAGNE

NV Charles Heidsieck - Reims, France (V)

WHITE (PLEASE CHOOSE ONE - TWO)

2022 St Michael Eppan Fallwind Pinot Grigio
Alto Adige, Italy

2022 Oakridge Hazeldene Chardonnay
Yarra Valley, Vic

RED (PLEASE CHOOSE ONE - TWO)

2022 Orsunella Sangiovese Chianti Classico
Tuscany, Italy

2022 Spinifex Bete Noir Shiraz (V)
Barossa, SA

2022 Ata Rangī Crimson Pinot Noir (V)
Martinborough, NZ

ROSÉ (OPTION - in place of a white or red)

2022 ByOTT Grenache/Cinsault
Cotes de Provence, France

BEER

Peroni / Mountain Culture Scenic Route Hazy Pale /
Sydney Beer Co. Lager / Heaps Normal Quiet XPA

OTHER

Selection of house spirits/ Soft drinks
Filtered Tap water





8/6 Cowper Wharf Rd,
Woolloomooloo NSW 2011
(02) 8275 8290
events@finkgroup.com.au