



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 23 years.

Spaces

Rosso Room

CAPACITY

Seated	30 people
Cocktail	40 people

MINIMUM SPENDS

JANUARY - OCTOBER

Monday	POA
Tuesday - Sunday	\$2,500
Sunday dinner only available October - March	

NOVEMBER - DECEMBER

LUNCH AND DINNER	\$2,500
Monday	\$2,500
(Monday lunch and dinner available December 2024)	
Tuesday and Wednesday	\$3,000
Thursday	\$3,500
Friday, Saturday and Sunday lunch	\$3,500
Sunday dinner	\$2,500



Mezzanino

CAPACITY

Seated	50 people
Cocktail	70 people

MINIMUM SPENDS

JANUARY - OCTOBER

LUNCH AND DINNER	POA
Monday	\$2,700
Tuesday - Sunday	\$2,700
Sunday dinner only available October - March	

NOVEMBER - DECEMBER

LUNCH AND DINNER	\$2,700
Monday	\$2,700
(Monday lunch and dinner available December 2024)	
Tuesday and Wednesday	\$2,700
Thursday	\$3,200
Friday, Saturday and Sunday lunch	\$3,700
Sunday dinner	\$2,700



*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 of June 2024. Bookings after this date are subject to any price changes should they occur.

Wool Lift

CAPACITY

Seated

14 people

MINIMUM SPENDS

JANUARY - OCTOBER

LUNCH AND DINNER

Monday

POA

Tuesday - Sunday

\$1,500

Sunday dinner only available October - March

NOVEMBER - DECEMBER

LUNCH AND DINNER

Monday

\$1,500

(Monday lunch and dinner available December 2024)

Tuesday and Wednesday

\$1,500

Thursday

\$1,750

Friday, Saturday and Sunday lunch

\$2,000

Sunday dinner

\$1,500



Terrazzo - Inside only

CAPACITY

Seated

24 people

MINIMUM SPENDS

JANUARY - OCTOBER

LUNCH AND DINNER

Monday

POA

Tuesday and Wednesday

\$2,250

Thursday

\$2,625

Friday, Saturday, and Sunday lunch

\$3,000

Sunday dinner

\$2,250

(Sunday dinner only available October - March)

NOVEMBER - DECEMBER

LUNCH AND DINNER

Monday

\$3,000

(Monday lunch and dinner available December 2024)

Tuesday and Wednesday

\$3,000

Thursday

\$3,500

Friday, Saturday and Sunday lunch

\$4,000

Sunday dinner

\$3,000



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Piccolo Terrazzo - Inside and Outside

CAPACITY

Seated - 24 inside / 28 outside	52 people
Cocktail	70 people

MINIMUM SPENDS

JANUARY - OCTOBER

LUNCH AND DINNER

Monday	POA
Tuesday and Wednesday	\$6,500
Thursday	\$7,500
Friday, Saturday, and Sunday lunch	\$8,600
Sunday dinner	\$6,500

(Sunday dinner only available October - March)

NOVEMBER - DECEMBER

LUNCH AND DINNER

Monday	\$7,500
(Monday lunch and dinner available December 2024)	
Tuesday and Wednesday	\$7,500
Thursday	\$8,750
Friday, Saturday and Sunday lunch	\$10,000
Sunday dinner	\$7,500



Grande Terrazzo - Inside and Outside

CAPACITY

Seated - 24 inside / 70 outside	94 people
Cocktail	150 people

MINIMUM SPENDS

JANUARY - OCTOBER

LUNCH AND DINNER

Monday	POA
Tuesday and Wednesday	\$12,750
Thursday	\$14,500
Friday, Saturday, and Sunday lunch	\$17,000
Sunday dinner	\$12,750

(Sunday dinner only available October - March)

NOVEMBER - DECEMBER

LUNCH AND DINNER

Monday	\$13,500
(Monday lunch and dinner available December 2024)	
Tuesday and Wednesday	\$13,500
Thursday	\$15,750
Friday, Saturday and Sunday lunch	\$18,000
Sunday dinner	\$13,500



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Menus

Three-Course Classic Menu

\$165 per person

ANTIPASTI

(Choice of)

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

Caramelised fig and eschalot tart, goat's curd

Steamed zucchini flowers filled with scallops and prawn, saffron sauce

PIATTI PRINCIPALI

(Choice of)

Fish of the day, tomato, saffron potato, olives, capers

Braised beef cheek, carrot purée, grape salsa

Aged Acquerello risotto, smoked eggplant, tomato, basil, Parmigiano Reggiano

CONTORNI

(To share)

Potato purée

Butter lettuce, white balsamic, Parmigiano-Reggiano

DOLCI

(Choice of)

Orange panna cotta, rockmelon ice cream

Caramelia chocolate mousse, peanut ganache, banana ice cream

Passionfruit and citrus tart, Italian meringue, lemon sorbet



Pricing valid until 30th of June 2024.
Please also refer to OTTO's full terms and conditions.

Three-Course Deluxe Menu

\$185 per person

ANTIPASTI

(Choice of)

Chilled potato and leek soup, spanner crab meat, crème fraiche, avruga caviar

Ravioli, braised Wagyu beef brisket, truffle, mascarpone, veal and truffle jus

Caramelised fig and eschalot tart, goat's curd

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

PIATTI PRINCIPALI

(Choice of)

Fish of the day, tomato, saffron potato, olives, capers

250g Grainge Signature Black Angus Scotch fillet, smoked beetroot purée, horseradish cream

Aged Acquerello risotto, smoked eggplant, tomato, basil, Parmigiano Reggiano

Spaghetti, baby octopus, Trapanese sauce, tomato, almond, mint

CONTORNI

(To share)

Potato purée

Butter lettuce, white balsamic, Parmigiano-Reggiano

DOLCI

(Choice of)

Cheese selection

Orange panna cotta, rockmelon ice cream

Caramelia chocolate mousse, peanut ganache, banana ice cream

Tiramisù, Marsala mousse, coffee, savoiardi biscuits



Pricing valid until 30th of June 2024.

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

OTTO BEVIAMO!

Four-course Dining and Beverage Package

Four-course sharing menu - \$100 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

Tuile, goat's curd, truffle honey

Brioche, spanner crab, crème fraiche,
avruga caviar

DUE

Cooked prawns, cocktail sauce

Pinzimonio - Baby organic vegetables,
herb and anchovy dip

TRE

Spaghetti, Trapanese pesto, tomato, almond, mint

Fish of the day, tomato, saffron potato, olives,
capers

Potato purée

Butter lettuce, white balsamic,
Parmigiano-Reggiano

QUATTRO

Burnt Italian cheesecake

Please also note the following conditions:

Available for groups of eight or more.

No menu substitutions.

Most dietary requirements can be catered for separately.

Only available in December on Monday's and Tuesday's.

Beverage packages are based on a three hour dining time.

Additional wine and cocktails will be charged on consumption.

Pricing valid until 30th of June 2024.

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



'Amici A Tavola' Sharing Menu

Three-course sharing menu - \$145 per person

BYO Champagne and wine available - \$30 per person

Dishes served family-style to the centre of the table

ASSAGGI

Gnocco fritto, Tajima Wagyu bresaola MBS 9, gorgonzola, Vinsanto

Brioche, spanner crab, crème fraiche, avruga caviar

ANTIPASTI

Beef tartare, mustard, horseradish

"Pinzimonio" – baby organic vegetables, herb and anchovy dip

PIATTI PRINCIPALI

Braised lamb shoulder

Fish of the day, tomato, saffron potato, olives, capers

CONTORNI

Potato purée

Butter lettuce, white balsamic, Parmigiano-Reggiano

DOLCI

Burnt Italian cheesecake

Please also note the following conditions:

Available for parties of eight or more.

BYO wine and champagne only (maximum one bottle per person). BYO not available on Friday and Saturday nights. BYO in December not available Thursday to Saturday, or Sunday lunch.

Pricing valid until 30th of June 2024.

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



Menu Upgrades

CANAPÉS ON ARRIVAL

\$34 PER PERSON / THREE PIECES PER PERSON

Beef tartare, mustard, capers, horseradish, crostini

Spanner crab, celery, crème fraîche, crostini

Pane carasau, goat's curd, truffle honey

OYSTERS

(SERVED TO THE TABLE)

NATURAL - Freshly shucked Sydney rock oysters, lemon

\$16 PER PERSON / TWO OYSTERS PER PERSON

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

\$19 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 school prawns, 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

\$13.00 PER PIECE

Spanner crab, celery, lemon, creme fraiche crostini

Lobster cocktail tartlets, salmon roe

Smoked salmon rillette, chives, dill, crostini

MEAT

\$12.00 PER PIECE

Beef tartare, mustard, capers, horseradish crostini

Gnocco fritto, Wagyu bresaola, gorgonzola, Vin Santo

Chicken liver pate filled bigné, Marsala jelly

VEGETARIAN

\$9.00 PER PIECE

Crumb cauliflower, tartare sauce

Pane carasau, goat's curd, truffle honey

Crostini, stracciatella, panzanella salsa



SUBSTANTIAL CANAPÉS

\$22.00 PER BOWL

Braised beef cheek, mushrooms
pancetta mustard

Aged Acquerello risotto, mushroom,
lemon, salted ricotta

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

DESSERT CANAPÉS

\$7.50 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 48 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)	\$80
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 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.

Choice menu available up to 50 guests. For more than 50 guests, please select two options for each course to be served alternately.

Menu pricing is valid until 30th of June 2024. 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

Imported especially for OTTO from Chiaramonte Gulfi, Ragusa, Sicily

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	85
PROSECCO	
NV OTTO x Chrismont King Valley, Vic	68
2021 Col Vektoraz, Cuvee 5 Veneto, Italy	130
CHAMPAGNE	
NV Charles Heidsieck Brut Reserve Reims, France	215
NV Ruinart Blanc de Blancs Reims, France	395

White Wine

PINOT GRIGIO /PINOT GRIS	
2023 Quealy Musk Creek Pinot Gris Mornington Peninsula, Vic	110
2021 St Michael Eppan Pinot Grigio Alto Adige, Italy	140
OTHER ITALIAN WHITES	
2021 Benito Ferrara Terra d'Uva Greco di Tufo Campania, Italy	120
SAUVIGNON BLANC & SEMILLON	
2023 Craggy Range, Te Muna Road Sauvignon Blanc Martinborough, NZ	90
RIESLING	
2023 Seppeltsfield Riesling Clare Valley, SA	75
CHARDONNAY	
2023 Tyrrell's Hunter Valley, NSW	60
2021 Oakridge Hazeldene Vineyard Yarra Valley, Vic	105

Rosé

2022 Spinifex Rose Grenache Barossa Valley, SA	80
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Red Wine

PINOT NOIR	
2022 Soumah Hexham Pinot Noir Yarra Valley, Vic	98
2022 Ata Rangi Crimson Pinot Noir (V) Martinborough, NZ	110
SHIRAZ	
2021 Tyrrell's Shiraz Hunter Valley, NSW	60
2021 Spinifex Bete Noir Shiraz (V) Barossa, SA	110
CABERNET SAUVIGNON	
2020 Woodlands Cabernet Merlot Margaret River, WA	87
ITALIAN REDS	
2021 The Other Wine Co Barbera (V) Adelaide Hills, SA	81
2022 Jurij Fiore e Figlia Chianti Classico Tuscany, Italy	145

Dessert Wine

SWEET WINES	
2021 Terre à Terre Botrytis Sauvignon Blanc 750ml Wrattobully, SA	105
Pennyweight Tawny 750ml Beechworth, Vic	122

(V) = Vegan friendly wine

Other Beverages

Cocktails

APERITIVO

Aperol Spritz \$25
Aperol, Prosecco, soda

Classic Margarita \$26
Don Julio Blanco, Cointreau, lime juice

Watermelon Margarita \$26
Don Julio Blanco, Cointreau, lime juice,
watermelon juice

Espresso Martini \$25
Ketel One Vodka, Kahlua, Tia Maria

Negroni \$27
Tanqueray, Campari, Vermouth

Manifesto \$27
Don Julio Blanco, Mezcal Alpius, lime juice, Aperol

Gold & Digger \$27
Ketel One vodka, Italicus liqueur, mandarine,
lychee, lemon

Beer and Cider

Peroni Nastro Azzurro \$13
Italy

James Boag's Premium Light \$12
TAS

Sydney Beer Co. Lager \$13
NSW

The Hills Cider - Apple Cider \$13
SA



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 / Manifesto / Gold & Digger

or

Mocktail
Seasonal

Please note

For groups of 30 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)

2023 Tyrrell's Hunter Valley Chardonnay
NSW

2022 Yalumba Y Series Pinot Grigio (V)
SA

RED (PLEASE CHOOSE ONE)

2021 Philip Shaw The Wire Walker Pinot Noir
Orange, NSW

2021 Tyrrell's Shiraz
Hunter Valley, NSW

BEER

Peroni / James Boag's Light

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)

2021 St Michael Eppan Fallwind Pinot Grigio
Alto Adige, Italy

2021 Oakridge Hazeldene Chardonnay
Yarra Valley, Vic

RED (PLEASE CHOOSE ONE - TWO)

2022 Jurij Fiore e Figlia Chiani Classico
Tuscany, Italy

2021 Spinifex Bete Noir Shiraz (V)
Barossa, SA

2022 Ata Rangi 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 / James Boag's Light / Sydney Beer Co. Lager

OTHER

Selection of house spirits/ Soft drinks
Filtered Tap water





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