



OLIO
KENSINGTON ST



Lino Sauro

*Chef Choice of the Year
2016 at World Gourmet
Summit - Singapore*

*Two times Finalist Chef
and Restaurant of the
Year at World Gourmet
Summit*

OLIO KENSINGTON STREET

Chippendale's burgeoning Kensington Street precinct has received another injection of exciting new international food talent.

Sicilian-born award-winning chef Lino Sauro (Gattopardo, Singapore) opened Olio Kensington Street in January 2017 to show Sydney why Sicilian is the new Italian. Olio (Italian for oil) opens The Old Rum Store with a contemporary indoor dining room and rooftop terrazza overlooking Chippendale.

Sauro comes from a long lineage of self-sufficient Sicilian farmers, where he grew up with meals that were created with the quality produce grown on the property. This translates into Sauro's menu with dishes that reflect a strong connection to his Sicilian roots.

Keeping it in the family, Sauro sources his olive oil - the base of all his dishes - from the family's Sicilian farm. Typical of the region, seasonal seafood, wild fennel, raisins, saffron and couscous are hero ingredients on Olio's menu.



TERRACE DINING

Olio Kensington Street offers a unique alfresco dining option on its private rooftop terrace, overlooking Chippendale's bustling Kensington Street.

With seating for more than 40 people, a rooftop bar and cover from the weather, Olio Kensington Street's Terrace Dining is perfect for functions and special events.

The rooftop terrace continues Olio Kensington Street's signature interior design themes, featuring modern white and grey chairs set against the original brickwork of The Old Rum Store, dotted with pots of traditional olive trees.



CANAPE PACKAGES

9 PIECES \$50

2 X PER PERSON

Burratina (V)

Fresh Burratina, Carrot Coulis and Roasted Peppers

Salmone Marinato e Caviale Affumicato

Citrus Cured Tasmanian Salmon, Smoked Avruga Caviar and Shiso

Burger di Calamari Mayo alla Menta

SA Squid Mini Burger with Mint Mayonnaise

Carpaccio di Manzo

Cured Kobe Beef Carpaccio Roll with Homemade Mayo and Celery Root

SUBSTANTIAL CANAPES

1 X PER PERSON

Risone

Risone Pasta with Red Wine Braised Octopus and Bone Marrow

12 PIECES \$68

2 X PER PERSON

Burratina (V)

Fresh Burratina, Carrot Coulis and Roasted Peppers

Arancini (V)

Black Sesame Coated, Deep Fried Saffron Rice Ball

Salmone Marinato e Caviale Affumicato

Citrus Cured Tasmanian Salmon, Smoked Avruga Caviar and Shiso

Burger di Calamari Mayo alla Menta

SA Squid Mini Burger with Mint Mayonnaise

Carpaccio di Manzo

Cured Kobe Beef Carpaccio Roll with Homemade Mayo and Celery Root

SUBSTANTIAL CANAPES

1 X PER PERSON

Caponata (V)

Warm Sicilian Caponata with Fresh Ricotta Cheese

Risone

Risone Pasta with Red Wine Braised Octopus and Bone Marrow

16 PIECES \$88

2 X PER PERSON

Burratina (V)

Fresh Burratina, Carrot Coulis and Roasted Peppers

Arancini (V)

Black Sesame Coated, Deep Fried Saffron Rice Ball

Salmone Marinato e Caviale Affumicato

Citrus Cured Tasmanian Salmon, Smoked Avruga Caviar and Shiso

Burger di Calamari Mayo alla Menta

SA Squid Mini Burger with Mint Mayonnaise

Polipo

Charred Octopus, Sicilian Olives, Sun Dried Tomato and Pickled Red Onion

Grissini al Rosmarino con Crudo di Parma

Semolina Grissini with 30 Months Cured Parma Ham

Carpaccio di Manzo

Cured Kobe Beef Carpaccio Roll with Homemade Mayo and Celery Root

SUBSTANTIAL CANAPES

1 X PER PERSON

Caponata (V)

Warm Sicilian Caponata with Fresh Ricotta Cheese

Risone

Risone Pasta with Red Wine Braised Octopus and Bone Marrow

SET MENU

| 3 COURSE \$78 | 3 COURSE \$98 | 4 COURSE \$108 |
|---|--|---|
| <p>Calamari Chargrilled Calamari with Tomato, Fennel & Tomato and Lemon Vinaigrette</p> <p>~</p> <p>Dentice Pan Seared Snapper, Sicilian Caponata and Pistacchio Sauce</p> <p>or</p> <p>Spalla di Manzo 24 hrs Braised Oyster Blade, Celeriac Puree, Pickled Red Onion and Truffle Jus</p> <p>~</p> <p>Semifreddo Chef Lino's Signature Nougat Parfait with Toasted 'Noto' Almond Sauce</p> | <p>Polipo Charred and Citrus Fremantle River Octopus, Lemon Crushed Potatoes, Roasted Capsicum</p> <p>~</p> <p>Ravioli Homemade Ravioli with King Prawns, Black Truffle and Burrata Sauce</p> <p>or</p> <p>Spalla di Manzo 24 hrs Braised Oyster Blade, Celeriac Puree, Pickled Red Onion and Truffle Jus</p> <p>~</p> <p>Tiramisu The Classic Italian</p> | <p>Calamari Chargrilled Calamari with, Tomato & Fennel Salad and Lemon Vinaigrette</p> <p>~</p> <p>Norma Rigatoni with Fried Eggplant, Tomato Sauce and Salted Aged Ricotta</p> <p>~</p> <p>Merluzzo Glacier 51 Tooth Fish, Braised Cabbage, Orange and Olives</p> <p>or</p> <p>Agnello 48hrs Lamb Neck with Pumpkin Puree, Black truffle Jus and Plum Gel</p> <p>~</p> <p>Formaggi Chef's Lino Selection of Italian cheeses</p> <p>&</p> <p>Semifreddo Chef Lino's Signature Nougat Parfait with Toasted 'Noto' Almond Sauce</p> |
| <p><i>Extra sides</i> \$8 each</p> | <p>Seasonal Mixed Salad Steamed Silverbeets with Evoo Cherry Tomatoes, Onion and Orange Roasted Rosemary Potatoes</p> | <p><i>All menus come with:</i> Freshly Baked Sonoma Bread Basket with Olio EVOO</p> |



SET MENU

4 COURSE \$148

Ostrica

3pc Oyster, Orange And Balsamic Vinaigrette, Cucumber Gel and Caviar

Ravioli

Homemade Ravioli with King Prawns, Black Truffle and Burrata Sauce

Merluzzo

Glacier 51 Toothfish, Braised Cabbage, Orange and Olives

or

Agnello

48hrs Lamb Neck with Pumpkin Puree, Black truffle Jus and Plum Gel

Millefoglie

Amedei Chocolate, Yuzu Curd, Mille-feuille

6 COURSE DEGUSTATION \$198

*Maximum 60 guests

Scampi

Australian Scampi Tartare with Scampi Roe Vinaigrette

Polipo

Charred Citrus Fremantle River Octopus, Capsicum Aioli and Chickpeas

Ravioli

Homemade Ravioli with King Prawns, Black Truffle and Burrata Sauce

Merluzzo

Glacier 51 Toothfish, Braised Cabbage, Orange and Olives

Wagyu

Slow Cooked Ranger Valley Wagyu Oyster Blade, Potato Puree and Morel Mushrooms

Cannolo Siciliano

Crispy Wafer Filled with Ricotta Cream, Prickly Pear Sauce

Extra sides
\$8 each

Seasonal Mixed Salad
Steamed Silverbeets with Evoo
Cherry Tomatoes, Onion and Orange
Roasted Rosemary Potatoes

All menus come with:
Freshly Baked Sonoma
Bread Basket with Olio
EVOO





SHARING SET MENU

SHARING SET \$78

Entrées

Arancini
Deep Fried Saffron "Arancini" Rice Ball with Primo Sale Cheese

~

Grilled Calamari al Limone
Chargrilled Calamari with Tomato & Fennel Salad and Lemon Vinaigrette

Pasta

Norma
Rigatoni Pasta with Tomato Sauce, Eggplant and Aged Ricotta Cheese

Main Course

Barramundi
Silverbeets, Olives and Salmoriglio Sauce

~

Agnello
48 hrs Saltbush Lamb Neck with Pumpkin Puree and Plum Gel

~

Sides: Roasted Rosemary Potatoes and Seasonal Mixed Salad

Dessert

Tiramisu
The Classic Italian
~
Semifreddo
Chef Lino's Signature Nougat Parfait with Toasted 'Noto' Almond Sauce

SHARING SET \$108

Entrées

Arancini
Deep Fried Saffron "Arancini" Rice Ball with Primo Sale Cheese

~

Grilled Calamari al Limone
Chargrilled Calamari Salad with Tomato, Fennel and Lemon Vinaigrette

~

Broccoli e Burrata
Spicy Broccoli, Orange, Burrata, Olives and Toasted Almonds

Pasta

Paccheri
Paccheri with Cime di Rapa, Mussels and Bottarga

~

Ravioli
Ravioli with King Prawns, Black Truffle and Burrata Sauce

Main Course

Dentice
Grilled Wild Snapper, Sicilian Caponata and Pistachio Sauce

~

La Costata
1.2 kg Charcoal Grilled Rangers Valley Op Ribs

~

Sides: Roasted Rosemary Potatoes and Seasonal Mixed Salad

Dessert

Tiramisu
The Classic Italian
~
Semifreddo
Chef Lino's Signature Nougat Parfait with Toasted 'Noto' Almond Sauce

Extra sides
\$8 each

Seasonal Mixed Salad
Steamed Silverbeets with Evoo
Cherry Tomatoes, Onion and Orange
Roasted Rosemary Potatoes

All menus come with:
Freshly Baked Sonoma Bread
Basket with Olio EVOO

BEVERAGE PACKAGES

| STANDARD \$65 PP | PREMIUM \$85 PP | DELUXE \$105 PP |
|---|---|--|
| <p>Soft drink & juice</p> <p>Sparkling Dalzotto Pucino Prosecco, Victoria ~</p> <p>White Wine 2015 Cusumano IGT, Insolia – Sicily or 2016 Pasqua IGT Le Collezioni, Pinot Grigio – Veneto ~</p> <p>Red Wine 2016 Tenute Rossetti IGT, Sangiovese & Merlot – Toscana or 2014 Cusumano IGT, Nero D’Avola – Sicily ~</p> <p>Beer Peroni Rossa, Pale Lager</p> | <p>Soft drink & juice</p> <p>Sparkling NV Bortolin Angelo DOCG, Glera/Prosecco – Valdobbiadene, Veneto ~</p> <p>White Wine 2012 Spadafora IGP Alhambra Bianco, Catarratto, Inzolia – Sicily or 2016 Block 88, Sauvignon Blanc – Marlborough, NZ ~</p> <p>Red Wine 2012 Spadafora IGP Don Pietro Rosso, Cab. Sav. & Nero D’Avola – Sicily or 2015 Varvaglione IGP 12 e mezzo, Primitivo – Puglia ~</p> <p>Beer Peroni Rossa, Pale Lager</p> | <p>Soft drink & juice</p> <p>Sparkling 2014 Vasse Felix Blanc de Blanc, Chardonnay – Margaret River ~</p> <p>White Wine 2015 Graci DOC Etna Bianco, Catarratto & Carricante – Sicily or 2016 Livon DOC, Pinot Grigio Collio – Friuli Venezia Giulia ~</p> <p>Red Wine 2014 Alta Mora DOC Cusumano Etna Rosso, Nerello Mescalese or 2015 Collefrisio DOC, Montepulciano D’Abruzzo – Abruzzo ~</p> <p>Beer Peroni Rossa, Pale Lager Menabrea, Pilsner</p> |



BOOKING & ENQUIRIES

For all bookings and enquiries for Olio Kensington Street by Lino Sauro, please contact our events team:

✉ events@kensingtonstreet.com.au ☎ (02) 9281 0922 📍 olio.kensingtonstreet.com.au

Capacity: 120 Standing | 80 Seated

We can cater for 2 – 120 people

MINIMUM SPENDS

While there is no venue hire fee, there are varying minimum spends.

| MONDAY – THURSDAY | FRIDAY & SATURDAY | SUNDAY |
|--|---|--|
| <p>Lunch: \$3,000</p> <p>~</p> <p>Dinner: \$7,000</p> <p>~</p> <p>Terrace Only: 30%</p> | <p>Lunch: \$3,000</p> <p>~</p> <p>Dinner: \$12,000</p> <p>~</p> <p>Terrace Only: 30%</p> | <p>Lunch: \$3,000</p> <p>~</p> <p>Dinner: \$7,000</p> <p>~</p> <p>Terrace Only: 30%</p> |

Service fee: An additional charge of 5% of the total event spend will be factored into all quotations for the space.



Olio Kensington Street

Level 2, The Old Rum Store
2-10 Kensington Street
Chippendale, Sydney

Kensington St.