

The image shows the interior of a restaurant with a rustic, industrial aesthetic. The walls are made of exposed brick. Large, arched windows with black frames dominate the background, looking out onto a brick building. In the foreground, a table is set with a white tablecloth, white plates, and several glasses. A small vase with pink flowers sits in the center of the table. The lighting is warm and ambient.

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	12 PIECES \$68	16 PIECES \$88
<div>2 X PER PERSON</div> <div>Burratina (V) Fresh Burratina, Carrot Coulis and Roasted Peppers</div> <div>Salmone Marinato e Caviale Affumicato Citrus Cured Tasmanian Salmon, Smoked Avruga Caviar and Shiso</div> <div>Burger di Calamari Mayo alla Menta SA Squid Mini Burger with Mint Mayonnaise</div> <div>Carpaccio di Manzo Cured Kobe Beef Carpaccio Roll with Homemade Mayo and Celery Root</div> <div><div>SUBSTANTIAL CANAPES</div><div>1 X PER PERSON</div><div>Risone Risone Pasta with Red Wine Braised Octopus and Bone Marrow</div></div>	<div>2 X PER PERSON</div> <div>Burratina (V) Fresh Burratina, Carrot Coulis and Roasted Peppers</div> <div>Arancini (V) Black Sesame Coated, Deep Fried Saffron Rice Ball</div> <div>Salmone Marinato e Caviale Affumicato Citrus Cured Tasmanian Salmon, Smoked Avruga Caviar and Shiso</div> <div>Burger di Calamari Mayo alla Menta SA Squid Mini Burger with Mint Mayonnaise</div> <div>Carpaccio di Manzo Cured Kobe Beef Carpaccio Roll with Homemade Mayo and Celery Root</div> <div><div>SUBSTANTIAL CANAPES</div><div>1 X PER PERSON</div><div>Caponata (V) Warm Sicilian Caponata with Fresh Ricotta Cheese</div><div>Risone Risone Pasta with Red Wine Braised Octopus and Bone Marrow</div></div>	<div>2 X PER PERSON</div> <div>Burratina (V) Fresh Burratina, Carrot Coulis and Roasted Peppers</div> <div>Arancini (V) Black Sesame Coated, Deep Fried Saffron Rice Ball</div> <div>Salmone Marinato e Caviale Affumicato Citrus Cured Tasmanian Salmon, Smoked Avruga Caviar and Shiso</div> <div>Burger di Calamari Mayo alla Menta SA Squid Mini Burger with Mint Mayonnaise</div> <div>Polipo Charred Octopus, Sicilian Olives, Sun Dried Tomato and Pickled Red Onion</div> <div>Grissini al Rosmarino con Crudo di Parma Semolina Grissini with 30 Months Cured Parma Ham</div> <div>Carpaccio di Manzo Cured Kobe Beef Carpaccio Roll with Homemade Mayo and Celery Root</div> <div><div>SUBSTANTIAL CANAPES</div><div>1 X PER PERSON</div><div>Caponata (V) Warm Sicilian Caponata with Fresh Ricotta Cheese</div><div>Risone Risone Pasta with Red Wine Braised Octopus and Bone Marrow</div></div>

SET MENU

3 COURSE \$68

Calamari

Chargrilled Calamari with Tomato, Fennel and Tomato Vinaigrette

~

Dentice

Pan Seared Snapper, Sicilian Caponata and Pistachio Sauce

or

Spalla di Manzo

24 hrs Braised Oyster Blade, Celeriac Puree, Pickled Red Onion and Truffle Jus

~

Tiramisu

The Classic Italian

4 COURSE \$88

Polipo

Charred and Citrus Glazed Octopus, Capsicum Aioli and Chickpeas

~

Calamarata

Calamarata Pasta with Sauteed Pipi Clams and Bottarga

~

Barramundi

Pan Seared Barramindi, Sicilian Caponata and Pistachio Sauce

or

Agnello

48 hrs Saltbush Lamb Neck with Pumpkin Puree and Quince

~

Semifreddo

Chef's Lino 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



SET MENU

5 COURSE \$108

Ostriche

Fresh Seasonal Oysters, Orange,
Raspberry and Balsamic Vinaigrette

~

Risone

Risone Pasta with Red Wine Braised
Octopus and Bone Marrow

~

San Pietro

Pan Seared John Dory Fillet on Jerusalem
artichoke Puree with Lemon and Capers Sauce

~

Spalla di Manzo

24hrs Braised Oyster Blade, Celeriac Puree,
Pickled Red Onion and Truffle Jus

~

Cannolo Siciliano

Crispy Wafer filled with Ricotta Cream, Prickly
Pear Sauce and Pistachio Gelato

6 COURSE \$128

Capesante con Carciofi e Nocciole

Pan Seared Scallops with Artichoke and
Toasted Hazelnut Cream

~

Prosciutto Di Parma 30 Mesi, Stracciatella

30 Months Parma Ham and Stracciatella Cheese

~

Ravioli con Gamberi

Ravioli with King Prawns, Black Truffle
and Burrata Cheese

~

Cernia su Crema di Broccoli

Pan Seared Hapuka Fillet on Broccoli Puree
and Pickles

~

Lombatello alla Brace con Pure di Patate

Chargrilled Wagyu Hanger Steak on Mashed
Potatoes, Beef Jus and Onions

~

Millefoglie

Amadei Chocolate Millefoglie, Plim Meringue,
Lemon Curd and Burnt Vanilla Gelato

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



Chef Lino is flexible & can cater to your requirements. *Sample menu is subject to seasonal availability.

SHARING SET MENU

SHARING SET \$78

Freshly Baked Sonoma
Bread Basket with Olio EVOO

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

Main Course

Norma
Rigatoni Pasta with Tomatoes Sauce, Eggplant and Aged Ricotta Cheese
~
Sgombro
Blue Mackerel, Sautéed Radicchio, Candied Lemon, Soffritto
~
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

Freshly Baked Sonoma
Bread Basket with Olio EVOO

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

Main Course

Paccheri
Paccheri with Cime di Rapa, Mussels and Bottarga
~
Ravioli
Ravioli with King Prawns, Black Truffle and Burrata Sauce
~
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




BEVERAGE PACKAGES

STANDARD \$58 PP	PREMIUM \$78 PP	DELUXE \$98 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