



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 Charcoal Grilled Calamari with, Tomato Coulis, Fennel Salad, Roasted Corn and Lemon Vinaigrette</p> <p>~</p> <p>Barramundi Grilled Humpty Doo Barramundi with Sicilian Caponata and Pistachio 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 Charcoal Grilled Calamari with, Tomato Coulis, Fennel Salad, Roasted Corn and Lemon Vinaigrette</p> <p>~</p> <p>Norma Rigatoni with Fried Eggplant, Tomato Sauce and Salted Aged Ricotta</p> <p>~</p> <p>Merluzzo Steamed Trevalla Blue Eye Cod, Lemon Potato Cream, Seaweed Salad and Black Garlic</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>All menus come with freshly baked sonoma bread basket & Olio EVOO</p>		
<p><i>Extra sides</i> \$8 each</p>	<p>Seasonal Mixed Salad Steamed Silverbeets with Evoo Cherry Tomatoes, Onion and Orange Rosemary & Garlic Roasted Potatoes</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

Steamed Trevalla Blue Eye Cod, Lemon Potato Cream, Seaweed Salad and Black Garlic

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

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

Steamed Trevalla Blue Eye Cod, Lemon Potato Cream, Seaweed Salad and Black Garlic

~

Wagyu

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

~

Cannolo Siciliano

Crispy Wafer Filled with Ricotta Cream, Prickly Pear Sauce



All menus come with freshly baked sonoma bread basket & Olio EVOO

Extra sides
\$8 each

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

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



SHARING SET MENU

SHARING SET \$78

Entrées

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

~

Calamari
Charcoal Grilled Calamari with Tomato Coulis, Fennel Salad, Roasted Corn and Lemon Vinaigrette

Pasta

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

Main Course

Barramundi
Grilled Humpty Doo Barramundi with Sicilian Caponata and Pistachio Sauce

~

Agnello
48 hrs Clover Valley Lamb Neck with Pumpkin Puree, Black Truffle Jus and Plum Gel

~

Sides: Rosemary & Garlic Roasted Potatoes and Seasonal Mixed Salad

Dessert

Tiramisu
The Classic Italian

~

Cannolo Siciliano
Crispy Wafer Filled with Ricotta Cream & Candied Citrus, Blood Orange Sauce & Bronte Pistachio Gelato

SHARING SET \$108

Entrées

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

~

Calamari
Charcoal Grilled Calamari with Tomato Coulis, Fennel Salad, Roasted Corn and Lemon Vinaigrette

~

Carpaccio
Wagyu Beef, Cetara Anchovies, Pickled Celery and Mustard Dressing

Pasta

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

~

Ravioli
Ravioli with King Prawns, Black Truffle and Burrata Sauce

Main Course

Barramundi
Grilled Humpty Doo Barramundi with Sicilian Caponata and Pistachio Sauce

~

Controfiletto
Chargrilled Dolby Wagyu Sirloin with Portobello Mushroom & Beef Jus

~

Sides: Rosemary & Garlic Roasted Potatoes and Seasonal Mixed Salad

Dessert

Tiramisu
The Classic Italian

~

70% Dark Chocolate Tart
Cuban 70% Dark Chocolate Sabayon, Amarena Cherries & Praline Dust

~

Cannolo Siciliano
Crispy Wafer Filled with Ricotta Cream & Candied Citrus, Blood Orange Sauce & Bronte Pistachio Gelato

BEVERAGE PACKAGES

STANDARD \$65 PP

Soft drink & juice

Sparkling

NV Coppabella Prosecco,
Tumbarumba, NSW

~

White Wine

2015 Cusumano IGT, Inzolia, Sicily
or
2016 Pasqua IGT Le Collezioni,
Pinot Grigio, Veneto

~

Red Wine

2017 Pinot Noir, Coppabella,
Tumbarumba, NSW
or
2016 Cusumano IGT, Nero D'Avola, Sicily

~

Beer

Peroni Rossa, Pale Lager

PREMIUM \$85 PP

Soft drink & juice

Sparkling

NV Bortolin Angelo DOCG, Glera/Prosecco,
Valdobbiadene, Veneto

~

White Wine

2012 Spadafora IGP Alhambra Bianco, Catarratto,
Inzolia, Sicily
or
2017 Block 88, Sauvignon Blanc,
Marlborough, NZ

~

Red Wine

2012 Spadafora IGP Don Pietro Rosso,
Cab. Sav. & Nero D'Avola, Sicily
or
2015 Varvaglione IGP 12 e mezzo,
Primitivo, Puglia

~

Beer

Peroni Rossa, Pale Lager

DELUXE \$105 PP

Soft drink & juice

Sparkling

2014 Vasse Felix Blanc de Blanc, Chardonnay,
Margaret River

~

White Wine

2016 Graci DOC Etna Bianco, Catarratto &
Carricante, Sicily
or
2016 Livon DOC, Pinot Grigio Collio,
Friuli Venezia Giulia

~

Red Wine

2016 Alta Mora DOC Cusumano Etna Rosso,
Nerello Mescalese
or
2015 Collefrisio DOC, Montepulciano D'Abruzzo,
Abruzzo

~

Beer

Peroni Rossa, Pale Lager
Menabrea, Pilsner



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: \$4,000</p> <p>~</p> <p>Dinner: \$12,000</p> <p>~</p> <p>Terrace Only: 30%</p>	<p>Lunch: \$4,000</p> <p>~</p> <p>Dinner: \$7,000</p> <p>~</p> <p>Terrace Only: 30%</p>

Service fee: An additional charge of 6% 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