



**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 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.





# CANAPE PACKAGES

9 PIECES \$50	12 PIECES \$68	16 PIECES \$88
<div>2 X PER PERSON</div> <div><b>Burratina (V)</b> Fresh Burratina, Carrot Coulis and Roasted Peppers</div> <div><b>Salmone Marinato e Caviale Affumicato</b> Citrus Cured Tasmanian Salmon, Smoked Avruga Caviar and Shiso</div> <div><b>Burger di Calamari Mayo alla Menta</b> SA Squid Mini Burger with Mint Mayonnaise</div> <div><b>Carpaccio di Manzo</b> Cured Kobe Beef Carpaccio Roll with Homemade Mayo and Celery Root</div> <div>SUBSTANTIAL CANAPES</div> <div>1 X PER PERSON</div> <div><b>Risone</b> Risone Pasta with Red Wine Braised Octopus and Bone Marrow</div>	<div>2 X PER PERSON</div> <div><b>Burratina (V)</b> Fresh Burratina, Carrot Coulis and Roasted Peppers</div> <div><b>Arancini (V)</b> Black Sesame Coated, Deep Fried Saffron Rice Ball</div> <div><b>Salmone Marinato e Caviale Affumicato</b> Citrus Cured Tasmanian Salmon, Smoked Avruga Caviar and Shiso</div> <div><b>Burger di Calamari Mayo alla Menta</b> SA Squid Mini Burger with Mint Mayonnaise</div> <div><b>Carpaccio di Manzo</b> Cured Kobe Beef Carpaccio Roll with Homemade Mayo and Celery Root</div> <div>SUBSTANTIAL CANAPES</div> <div>1 X PER PERSON</div> <div><b>Caponata (V)</b> Warm Sicilian Caponata with Fresh Ricotta Cheese</div> <div><b>Risone</b> Risone Pasta with Red Wine Braised Octopus and Bone Marrow</div>	<div>2 X PER PERSON</div> <div><b>Burratina (V)</b> Fresh Burratina, Carrot Coulis and Roasted Peppers</div> <div><b>Arancini (V)</b> Black Sesame Coated, Deep Fried Saffron Rice Ball</div> <div><b>Salmone Marinato e Caviale Affumicato</b> Citrus Cured Tasmanian Salmon, Smoked Avruga Caviar and Shiso</div> <div><b>Burger di Calamari Mayo alla Menta</b> SA Squid Mini Burger with Mint Mayonnaise</div> <div><b>Polipo</b> Charred Octopus, Sicilian Olives, Sun Dried Tomato and Pickled Red Onion</div> <div><b>Grissini al Rosmarino con Crudo di Parma</b> Semolina Grissini with 30 Months Cured Parma Ham</div> <div><b>Carpaccio di Manzo</b> Cured Kobe Beef Carpaccio Roll with Homemade Mayo and Celery Root</div> <div>SUBSTANTIAL CANAPES</div> <div>1 X PER PERSON</div> <div><b>Caponata (V)</b> Warm Sicilian Caponata with Fresh Ricotta Cheese</div> <div><b>Risone</b> Risone Pasta with Red Wine Braised Octopus and Bone Marrow</div>



# SET MENU

3 COURSE \$78	3 COURSE \$98	4 COURSE \$108
<p><b>Capasanta</b> Barely Cooked Hokkaido Scallops, Black Garlic, Pine Nuts and Butternut Squash Cream</p> <p>~</p> <p><b>Risone</b> Rice Shaped Pasta, Red Wine Braised Octopus and Bone Marrow</p> <p>or</p> <p><b>Spalla di Manzo</b> 24 hrs Braised Oyster Blade, Celeriac Purée, Pickled Red Onion and Truffle Jus</p> <p>~</p> <p><b>Semifreddo</b> Chef Lino's Signature Nougat Parfait with Toasted 'Noto' Almond Sauce</p>	<p><b>Polipo</b> Spicy Charred Fremantle Octopus, Lemon Crushed Potato Salad, Mint Roasted Capsicum and Bottarga Mayo</p> <p>~</p> <p><b>Calamarata</b> Semonlina Pasta with Pipi Clams, White Wine Sauce and Bottarga</p> <p>or</p> <p><b>Spalla di Manzo</b> 24 hrs Braised Oyster Blade, Celeriac Purée, Pickled Red Onion and Truffle Jus</p> <p>~</p> <p><b>70% Dark Chocolate Tart</b> Cuban 70% Dark Chocolate Sabayon, Amarena Cherries and Praline Dust</p>	<p><b>Capasanta</b> Barely Cooked Hokkaido Scallops, Black Garlic, Pine Nuts and Butternut Squash Cream</p> <p>~</p> <p><b>Norma</b> Rigatoni with Fried Eggplant, Tomato Sauce and Salted Aged Ricotta</p> <p>~</p> <p><b>Pesce Spada</b> Chargrilled Atlantic Swordfish, Tarragon Butter and Fresh Hazelnuts</p> <p>or</p> <p><b>Agnello</b> 48hrs Lamb Neck with Pumpkin Puree, Black truffle Jus and Plum Gel</p> <p>~</p> <p><b>Semifreddo</b> Chef Lino's Signature Nougat Parfait with Toasted 'Noto' Almond Sauce</p> <p>&amp;</p> <p><b>Sharing Formaggi</b> Chef Lino's Selection of Italian Cheeses</p>
All menus come with freshly baked sonoma bread basket & Olio EVOO		
<p><i>Extra sides</i> \$8 each</p>	<p><b>Seasonal Mixed Salad</b> <b>Steamed Silverbeets with Evoo</b> <b>Cherry Tomatoes, Onion and Orange</b> <b>Rosemary &amp; Garlic Roasted Potatoes</b></p>	



# SET MENU

## 5 COURSE \$130

### Gamberi

Scarlet Prawn Tartare, Zucchini & Mint  
Cream and Cucumber Caviar

~

### Risone

Rice Shaped Pasta, Red Wine Braised  
Octopus and Bone Marrow

~

### Pesce Spada

Chargrilled Atlantic Swordfish,  
Tarragon Butter and Fresh Hazelnuts

~

### Agnello

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

~

### Pistacchio

Sicilian Pistachio Mousse Tart, Milk Ice  
Cream and Mulberries

## 6 COURSE DEGUSTATION

\$188 - up to 60 people max

### Scampi

Australian Scampi Tartare with Scampi Roe Vinaigrette

~

### Polipo

Spicy Charred Fremantle Octopus, Lemon Crushed Potato  
Salad, Mint Roasted Capsicum and Bottarga Mayo

~

### Ravioli

Homemade Ravioli with King Prawns, Black Truffle and  
Burrata Sauce

~

### Merluzzo

Glacier 52 Toothfish, Braised Cabbage, Orange and Olives

~

### Wagyu

Slow Cooked Ranger Valley Wagyu Oyster Blade,  
Potato Purée 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 al Limone  
Charcoal Grilled Calamari with Tomato & Fennel Salad and Lemon Vinaigrette

### Pasta

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

### Main Course

Barramundi  
Grilled Humpty Doo Barramundi with Silverbeets, Olives and Salmoriglio Sauce

~

Agnello  
48 hrs Saltbush Lamb Neck with Pumpkin Purée 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

~

Calamari al Limone  
Charcoal Grilled Calamari with Tomato & Fennel Salad 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  
1.2kg Chargrilled 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 \$65 PP	PREMIUM \$85 PP	DELUXE \$105 PP
<p><b>Soft drink &amp; juice</b></p> <p><b>Sparkling</b> NV Coppabella Prosecco, Tumbarumba, NSW ~</p> <p><b>White Wine</b> 2015 Cusumano IGT, Insolia, Sicily or 2016 Pasqua IGT Le Collezioni, Pinot Grigio, Veneto ~</p> <p><b>Red Wine</b> 2017 Pinot Noir, Coppabella, Tumbarumba, NSW or 2016 Cusumano IGT, Nero D'Avola, Sicily ~</p> <p><b>Beer</b> Peroni Rossa, Pale Lager</p>	<p><b>Soft drink &amp; juice</b></p> <p><b>Sparkling</b> NV Bortolin Angelo DOCG, Glera/Prosecco, Valdobbiadene, Veneto ~</p> <p><b>White Wine</b> 2012 Spadafora IGP Alhambra Bianco, Catarratto, Inzolia, Sicily or 2017 Block 88, Sauvignon Blanc, Marlborough, NZ ~</p> <p><b>Red Wine</b> 2012 Spadafora IGP Don Pietro Rosso, Cab. Sav. &amp; Nero D'Avola, Sicily or 2015 Varvaglion IGP 12 e mezzo, Primitivo, Puglia ~</p> <p><b>Beer</b> Peroni Rossa, Pale Lager</p>	<p><b>Soft drink &amp; juice</b></p> <p><b>Sparkling</b> 2014 Vasse Felix Blanc de Blanc, Chardonnay, Margaret River ~</p> <p><b>White Wine</b> 2016 Graci DOC Etna Bianco, Catarratto &amp; Carricante, Sicily or 2016 Livon DOC, Pinot Grigio Collio, Friuli Venezia Giulia ~</p> <p><b>Red Wine</b> 2016 Alta Mora DOC Cusumano Etna Rosso, Nerello Mescalese or 2015 Collefrisio DOC, Montepulciano D'Abruzzo, Abruzzo ~</p> <p><b>Beer</b> 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](mailto:events@kensingtonstreet.com.au)  (02) 9281 0922  [olio.kensingtonstreet.com.au](http://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
Lunch: \$3,000 ~ Dinner: \$7,000	Lunch: \$4,000 ~ Dinner: \$12,000	Lunch: \$4,000 ~ Dinner: \$7,000

**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