



FUNCTION PACK

OUR VENUE



Olio Kensington Street is the perfect space for your next event.

Located on the second floor of The Old Rum Store, the space features a contemporary indoor dining room with historic arch windows flooding the venue with natural light.

At the heart of Olio (Italian for olive oil) is award-winning executive chef and Sicilian native, Lino Sauro. Lino comes from a lone lineage of self-sufficient farmers and his passion for food and produce is evident in his menus.

Sauro and his team open the doors to Olio as they would their family home and turn on the Italian charm, ensuring an unforgettable experience for you and your guests.

All events deserve a great setting whether you are hosting a corporate lunch or dinner, wedding, engagement party, end of year celebration, milestone birthday, a family gathering or a canapé cocktail celebration. While Olio is full of character and charm, the venue is simple enough for you to transform to suit your next bespoke event.

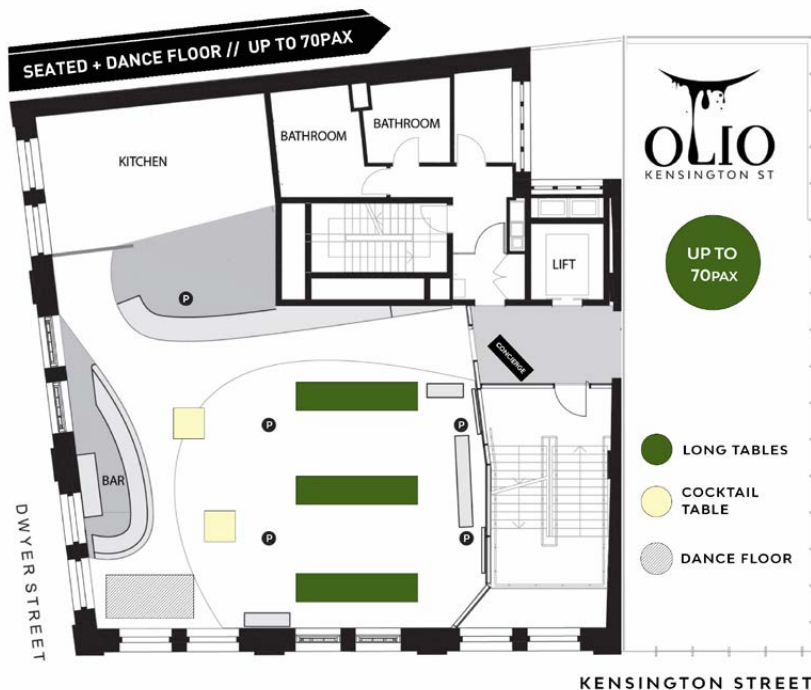
Chef Choice of the Year 2016 at World Gourmet Summit – Singapore
Two times Finalist Chef and Restaurant of the Year at World Gourmet Summit



OUR VENUE



While the Olio team are very flexible and will always do the best to accommodate any set up, below is a great starting point for standard event set up's and capacity.



OUR VENUE



AUDIO / VISUAL

The venue has WIFI Internet, a standard chordless microphone and sound system and a 55inch Plasma TV. This is enough for all of your basic AV needs, however, for anything more advanced we suggest speaking with an external AV company.

STYLING

As part of a standard hire, the venue comes with tealight candles, all table linens and setting and the greenery around the venue. Clients are more than welcome to bring in their own decorations and styling to suit the event.

MENUS



3 COURSE / \$78

Capasanta / Barely Cooked Hokkaido Scallops, Black Garlic, Pine Nuts and Butternut Squash Cream

~

Risone / Rice Shaped Pasta, Red Wine Braised Octopus and Bone Marrow

or

Spalla di Manzo / 24 hrs Braised Oyster Blade, Celeriac Purée, Pickled Red Onion and Truffle Jus

~

Semifreddo / Chef Lino's Signature Nougat Parfait with Toasted 'Noto' Almond Sauce

3 COURSE / \$98

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

~

Calamarata / Semonlina Pasta with Pipi Clams, White Wine Sauce and Bottarga

or

Spalla di Manzo / 24 hrs Braised Oyster Blade, Celeriac Purée, Pickled Red Onion and Truffle Jus

~

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



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

MENUS



4 COURSE / \$108

Capasanta / Barely Cooked Hokkaido Scallops, Black Garlic, Pine Nuts and Butternut Squash Cream

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Norma / Rigatoni with Fried Eggplant, Tomato Sauce and Salted Aged Ricotta

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Pesce Spada / Chargrilled Atlantic Swordfish, Tarragon Butter and Fresh Hazelnuts

or

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

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Semifreddo / Chef Lino's Signature Nougat Parfait with Toasted 'Noto' Almond Sauce

&

Sharing Formaggi / Chef Lino's Selection of Italian Cheeses

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

**Some ingredients are subject to seasonal availability.*

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

MENUS



6 COURSE DEGUSTATION / \$188

- up to 60pax max

Scampi / Australian Scampi Tartare with Scampi Roe Vinaigrette

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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

Extra Sides / \$8 each

Seasonal Mixed Salad

Steamed Silverbeets with Evoo

Cherry Tomatoes, Onion and Orange

Rosemary & Garlic Roasted Potatoes



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

MENUS



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

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

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

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

CANAPÉS



9 PIECES / \$50

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 Canapé

Risone

Risone Pasta with Red Wine Braised Octopus and Bone Marrow

12 PIECES / \$68

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 Canapés

Caponata (V)

Warm Sicilian Caponata with Fresh Ricotta Cheese

Risone

Risone Pasta with Red Wine Braised Octopus and Bone Marrow

All canapés 2 pieces per person, Substantial canapés 1 piece per person

CANAPÉS

16 PIECES / \$88

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 Canapés

Caponata (V)

Warm Sicilian Caponata with Fresh Ricotta Cheese

Risone

Risone Pasta with Red Wine Braised Octopus and Bone Marrow



All canapés 2 pieces per person, Substantial canapés 1 piece per person

BEVERAGES



We have a series of beverage package options, curated to suit our menus and please even the most discerning crowd. Designed to take the hard work out of the night, each package runs for four hours.

Should a beverage package not be suitable for your event, you can also create your own package by having drinks on consumption. Simply choose the beverages, budget and duration of your tailored package.

There is an additional staffing fee for beverages on consumption, which is calculated based on 1 staff member per 25 guests at \$35.00 per hour for a minimum of 3 hours.

BYO

Do you have a beverage sponsor for your event? Have something special in the cellar you want to dust off, or know your boss's favorite isn't on our list?

We do allow BYO for wine and champagne only. Corkage fee's apply.

SPIRITS AND COCKTAILS

Because not everyone loves wine! We have many different options to include spirits and cocktails into your event. Whether you are looking to do things the Italian way and kick things off with a spritz, or want to finish the night off with a bang, we can happily accommodate you. Get in touch for more information.



STANDARD / \$65PP

Sparkling / NV Coppabella Prosecco, Tumbarumba, NSW

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White Wine / 2015 Cusumano IGT, Insolia, Sicily

or

White Wine / 2016 Pasqua IGT Le Collezioni, Pinot Grigio, Veneto

~

Red Wine / 2017 Pinot Noir, Coppabella, Tumbarumba, NSW

or

Red Wine / 2016 Cusumano IGT, Nero D'Avola, Sicily

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Beer / Peroni Rossa, Pale Lager

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Sparkling & Still Water, Soft Drinks & Juices

Coffee & Tea

BEVERAGES



PREMIUM / \$85PP

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

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White Wine / 2012 Spadafora IGP Alhambra Bianco, Catarratto, Inzolia, Sicily

or

White Wine / 2017 Block 88, Sauvignon Blanc, Marlborough, NZ

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Red Wine / 2012 Spadafora IGP Don Pietro Rosso, Cab. Sav. & Nero D'Avola, Sicily

or

Red Wine / 2015 Varvaglione IGP 12 e mezzo, Primitivo, Puglia

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Beer / Peroni Rossa, Pale Lager

~

Sparkling & Still Water, Soft Drinks & Juices

Coffee & Tea



DELUXE / \$105PP

Sparkling / 2014 Vasse Felix Blanc de Blanc, Chardonnay, Margaret River

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White Wine / 2016 Graci DOC Etna Bianco, Catarratto & Carricante, Sicily

or

White Wine / 2016 Livon DOC, Pinot Grigio Collio, Friuli Venezia Giulia

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Red Wine / 2016 Alta Mora DOC Cusumano Etna Rosso, Nerello Mescalense

or

Red Wine / 2015 Collefriso DOC, Montepulciano D'Abruzzo, Abruzzo

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Beer / Peroni Rossa, Pale Lager or Menabrea, Pilsner

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Sparkling & Still Water, Soft Drinks & Juices

Coffee & Tea

PRICING



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

MONDAY - THURSDAY

Lunch / \$3,000

Dinner / \$7,000

FRIDAY & SATURDAY

Lunch / \$4,000

Dinner / \$12,000

SUNDAY

Lunch / \$4,000

Dinner / \$7,000

SERVICE FEE

An additional charge of 8% of the total event spend will be factored into all quotations for the space.



OTHER VENUES



the
**PRIVATE
KITCHEN**

THE PRIVATE KITCHEN



EASTSIDE
BAR & GRILL

EASTSIDE BAR & GRILL



MEKONG
ON KENSINGTON STREET

MEKONG KENSINGTON ST



GAVROCHE
CHIPPENDALE

GAVROCHE CHIPPENDALE

