

The logo for Gran Torino, featuring the words "Gran" and "Torino" stacked vertically in a bold, black, sans-serif font. The text is centered between two thick, vertical black lines that extend above and below the text.

Gran
Torino

Events Packages 2025



About Gran Torino

Gran Torino by Neil Perry offers a memorable take on Italian dining, blending tradition with a modern touch. With a focus on fresh, locally sourced ingredients, every dish celebrates the simplicity and depth of true Italian cooking. It's a place where quality, flavour, and hospitality come together - reflecting Neil's passion for warm, genuine service and thoughtful craftsmanship.

Located in the heart of Double Bay, Gran Torino spans two levels inside the iconic Gaden House - a beautifully preserved 1960s building designed by renowned architect Neville Gruzman. The space is refined yet relaxed, combining heritage charm with a contemporary feel that makes you feel right at home.



Chef Neil Perry AM

With a career spanning four decades, Neil Perry AM has become one of Australia's leading and most influential chefs and is a restaurant industry veteran.

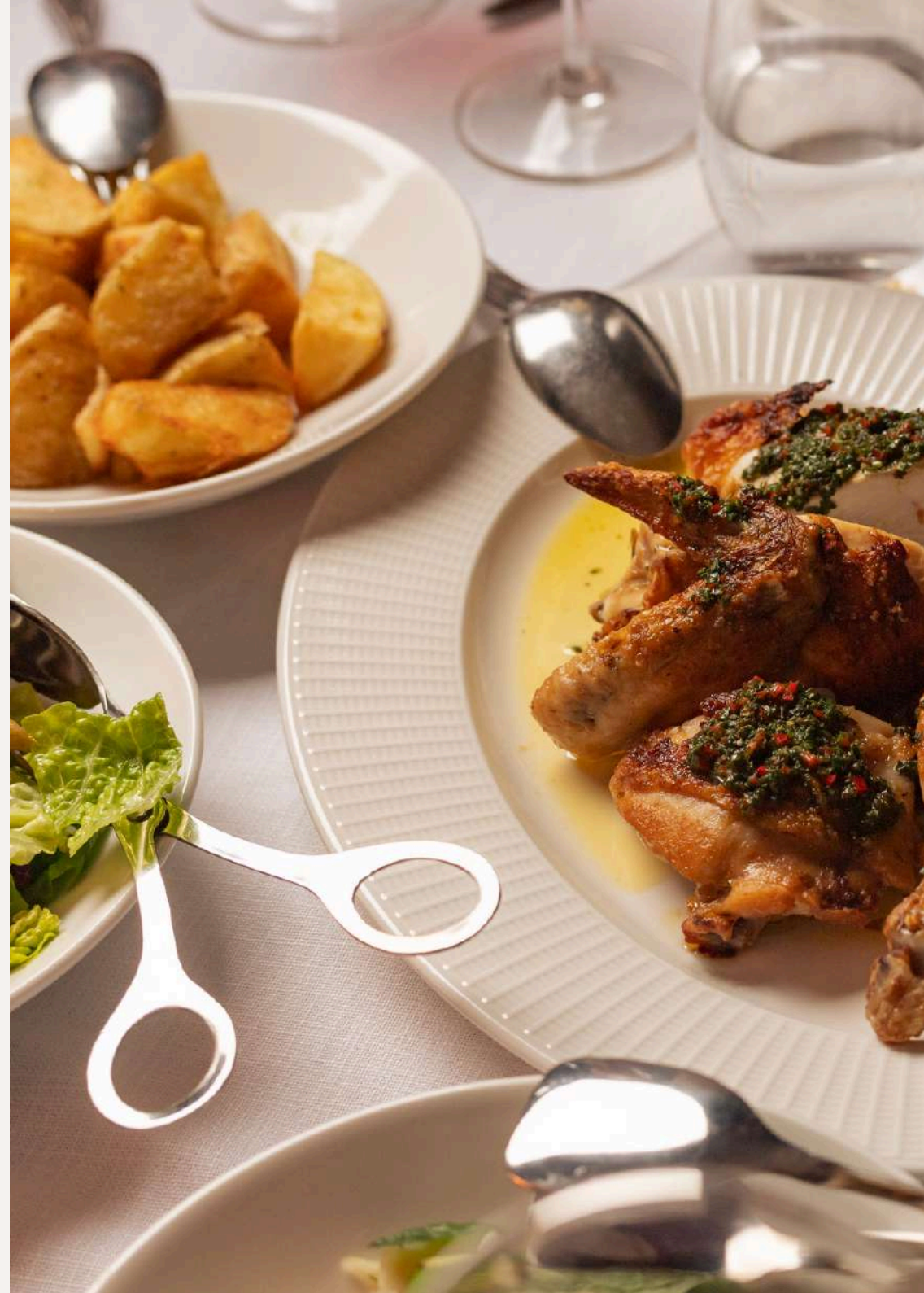
He has founded several famed Australian institutions renowned for their fresh produce and excellent service and hospitality, including the Rockpool Group and the brands Rockpool, Rockpool Bar & Grill, Spice Temple and Rosetta. His latest venture is the Double Bay Margaret Family, which includes Margaret, Cafe Margaret, Gran Torino, and Bar Torino. Neil's wife, Samantha, and daughters Josephine, Macy and Indy are all deeply involved in The Margaret Family, reinforcing his family-focused philosophy.

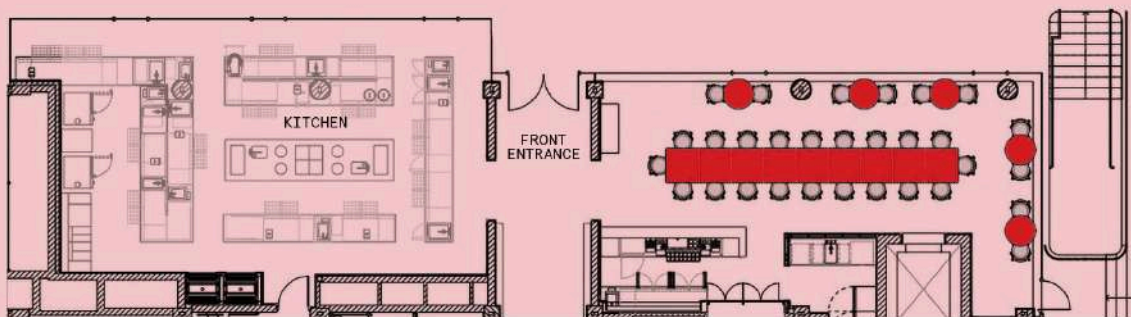


Private Events At Gran Torino

Gran Torino offers a variety of spaces to suit any occasion, from large corporate functions to intimate gatherings with friends. Our dedicated events team will take care of every detail, allowing guests to relax and enjoy an incredible Gran Torino dining experience.

Gran Torino is available for full venue hire, private dining, cocktail events and exclusive event bookings.





Oliveto, Ground Floor

For smaller groups, we offer the beautiful ground floor Oliveto Dining Room that can accommodate up to 32 guests seated or 50 guests standing.

With a private cocktail bar, abundant natural lighting and a view to Gran Torino's cucina, Oliveto is perfect for corporate events, birthday celebrations, special gatherings and cocktail receptions.

CAPACITY:

32 Seated Guests or 50 Standing Guests

OPERATING HOURS:

Dinner — Tue - Sun 6:00PM - 11:00PM
Lunch — Wed - Sun 12:00PM - 11:00PM

**Please note times can be flexible.*



Premium \$140 per person

Shared plates

Antipasti

Rosemary Focaccia and A.P Bakery Sourdough
with Cobram Estate Coratina Extra Virgin Olive Oil
Crudo of Albacore Tuna with Pistachio and Green Olive Salsa
Buffalo Mozzarella with Caponata
Prosciutto San Daniele with Gnocco Fritto and Pickles
Steak Tartare with Nduja, Capers and Crostini

Secondi

Eggplant Parmigiana
Snapper alla Puttanesca with Cherry Tomato, Anchovy and Olive Salsa
220g CopperTree Farms Friesian Fillet Tagliata with Tarragon Bread Salsa
Chicken 'al Mattone' with Chilli, Garlic and Rosemary

Green Salad with Pinot Grigio Vinaigrette
Slow Cooked Zucchini and Squash with Roman Beans, Peas and Reggiano
GT Twice Cooked Potato Rosti

Dolci

Classic Tiramisù
Pink Lady Apple Crostata with Whipped Cream
Rum Baba with Vanilla Crema

Gran
Torino

Luxe \$190 per person

Shared plates

Antipasti

Rosemary Focaccia and A.P Bakery Sourdough
with Cobram Estate Coratina Extra Virgin Olive Oil
Olives all'Ascolana stuffed with Veal and Parmesan
Crudo of Albacore Tuna with Pistachio and Green Olive Salsa
Buffalo Mozzarella with Caponata
Grilled King Prawns with Garlic Butter and Fermented Chilli

Pasta

Pumpkin Tortelli with Burnt Butter and Sage
Fusilli with Blue Swimmer Crab, Garlic, Chilli and Lemon

Secondi

Eggplant Parmigiana
Snapper alla Puttanesca with Cherry Tomato, Anchovy and Olive Salsa
220g CopperTree Farms Friesian Fillet Tagliata with Tarragon Bread Salsa
Chicken 'al Mattone' with Chilli, Garlic and Rosemary

Green Salad with Pinot Grigio Vinaigrette
Slow Cooked Zucchini and Squash with Roman Beans, Peas and Reggiano
GT Twice Cooked Potato Rosti

Dolci

Classic Tiramisù
Pink Lady Apple Crostata with Whipped Cream
Rum Baba with Vanilla Crema
Panforte

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Gran Torino Function Wine List

CHAMPAGNE & SPARKLING

NV Lancelot-Royer, Reserve RR, Brut <i>Crémant, Champagne</i>	220
NV Ruinart, Blanc de Blancs <i>Reims, Champagne</i>	350
2013 Billecart-Salmon, Brut Rosé <i>Ay, Champagne</i>	325
NV Loew, Crémant d'Alsace <i>Crémant d'Alsace</i>	150
NV Ca' del Bosco, Prestige, Brut <i>Franciacorta, Lombardy</i>	175
NV Terre di Gioia, Prosecco <i>Friuli-Venezia Giulia, Italy</i>	88
NV Pinot Noir Blend, Thalia <i>Tasmania</i>	12

WHITE

2023 Fiano, Sassafra <i>Hilltops, NSW</i>	75
2025 Riesling, Margaret <i>Clare Valley, SA</i>	95
2023 Sauvignon Blanc, Te Whare Ra <i>Marlborough, NZ</i>	90
2022 Sauvignon Blanc, Pellé, Morogues <i>Menetou-Salon, Loire Valley</i>	130
2024 Pinot Grigio, Battles <i>Frankland River, WA</i>	110
2023 Pinot Grigio, Tiefenbrunner, Merus <i>Trentino-Alto Adige, Italy</i>	125
2024 Garganega, Pieropan, Soave Classico <i>Veneto, Italy</i>	115
2023 Chardonnay, des Hâtes <i>Chablis, Burgundy</i>	185

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WHITE

2024 Chardonnay, Shaw & Smith, M3 <i>Adelaide Hills, SA</i>	145
2024 Chenin Blanc, Aphelion, Pir <i>McLaren Vale, SA</i>	95

ROSÉ / SKIN CONTACT

2023 Pinot Noir Blend, Giant Steps <i>Yarra Valley, VIC</i>	95
2023 Mourvedre Blend, Ott, By.Ott <i>Côtes de Provence, Provence</i>	150
2023 Spanna Blend, Nervi Conterno, Il Rosato <i>Piedmont, Italy</i>	125
2024 Ribolla Gialla, Fiegl, Macerata <i>Friuli-Venezia Giulia, Italy</i>	120

RED

2023 Frappato, COS (Chilled) <i>Vittoria, Sicily, Italy</i>	150
2023 Pinot Noir, Curly Flat, Neogene <i>Macedon Ranges, VIC</i>	150
2021 Pinot Noir, Bertrand Bachelet <i>Chassagne-Montrachet</i>	185
2023 Grenache Blend, Rockford, Frugal Farmer <i>Barossa Valley, SA</i>	95
2023 Barbera, Vajra, Alba <i>Piedmont, Italy</i>	125
2021 Nebbiolo, Sottimano, Langhe <i>Piedmont, Italy</i>	160
2021 Sangiovese, Isole e Olena, Chianti Classico <i>Tuscany, Italy</i>	145
2021 Shiraz, Eperosa, Krondorf <i>Barossa Valley, SA</i>	140
2022 Cabernet Sauvignon, Vasse Felix <i>Margaret River, WA</i>	150
2020 Malbec, Woodlands <i>Margaret River, WA</i>	135

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DESSERT

2021 Semillon, Henschke, Noble (375ml) 85
Eden Valley, SA

2022 Moscato, Marcarini (750ml) 78
Asti, Piedmont, Italy

2019 Trebbiano, Antinori, Tenute Marchese (750ml) 150
Chianti Classico, Italy

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Pricing Structure

Exclusive Venue Hire

Minimum Spend: POA
A 10% service charge applies

Ground Floor: Oliveto Dining Room

Minimum Spend: From *\$3,000 +gst
A 10% service charge applies

**Please note prices are adjusted seasonally.*





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Contact

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HYDRANT & SPRINKLER
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