

**Gran
Torino**

Events Packages 2026



Gran Torino

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.

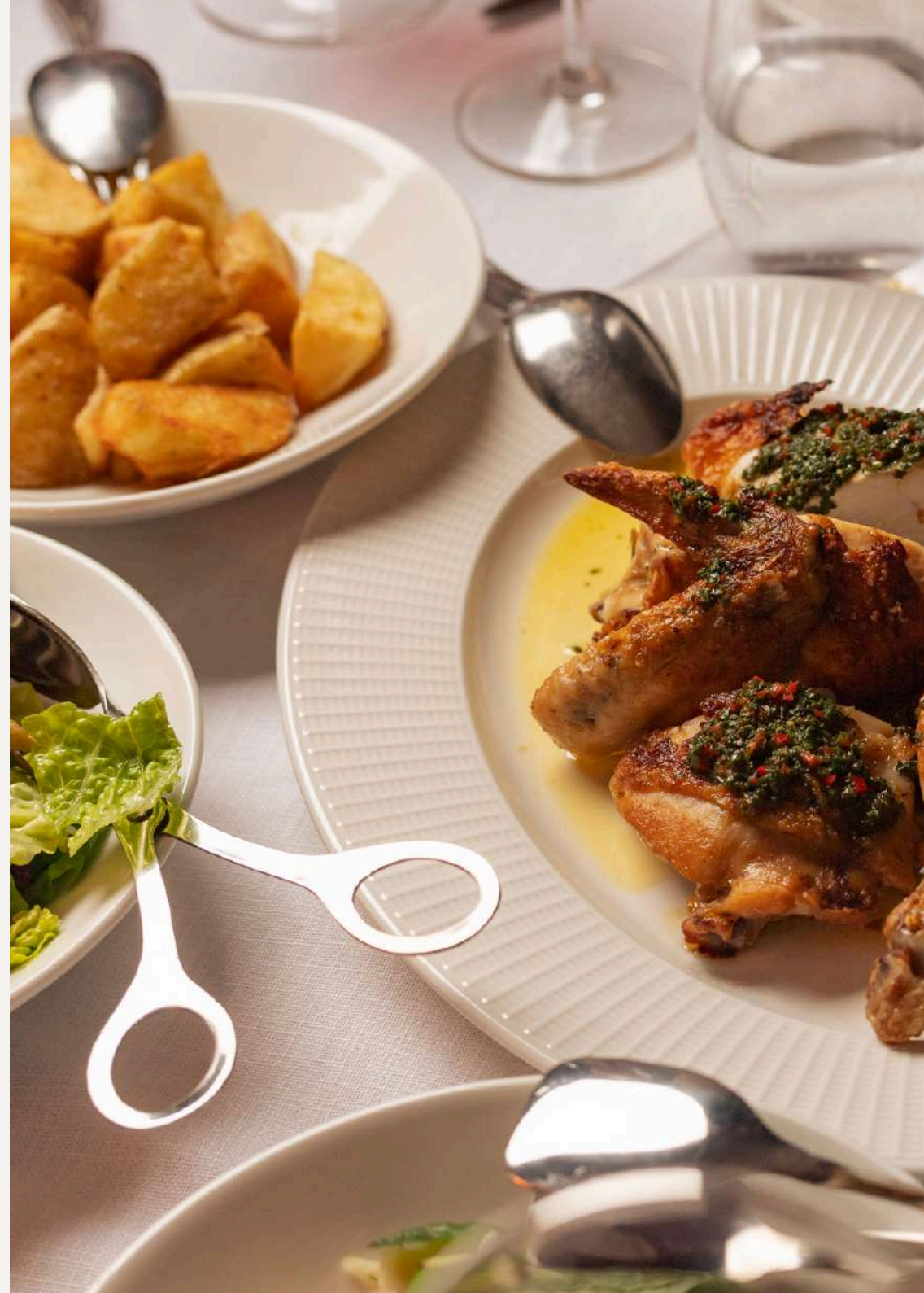
He has founded several famed Australian institutions renowned for their fresh produce and excellent service and hospitality, including the Rockpool Group and the brands Rockpool, Rockpool Bar & Grill, Spice Temple and Rosetta. His latest venture is the Double Bay Margaret Family, which includes Margaret, 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.

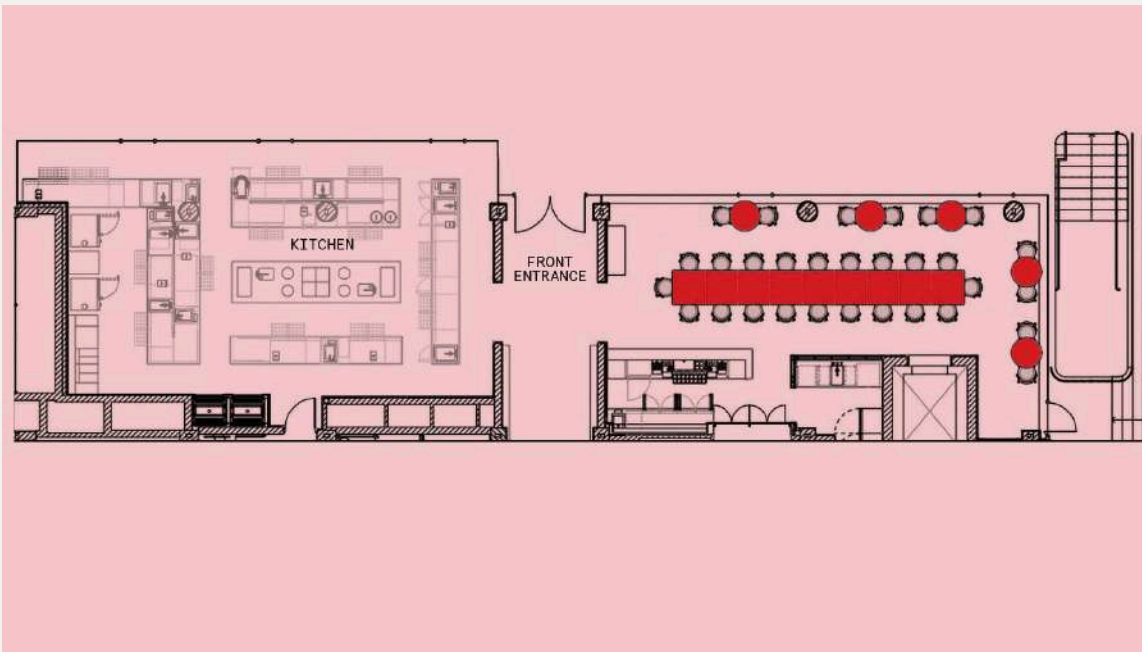


Private Events At Gran Torino

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.

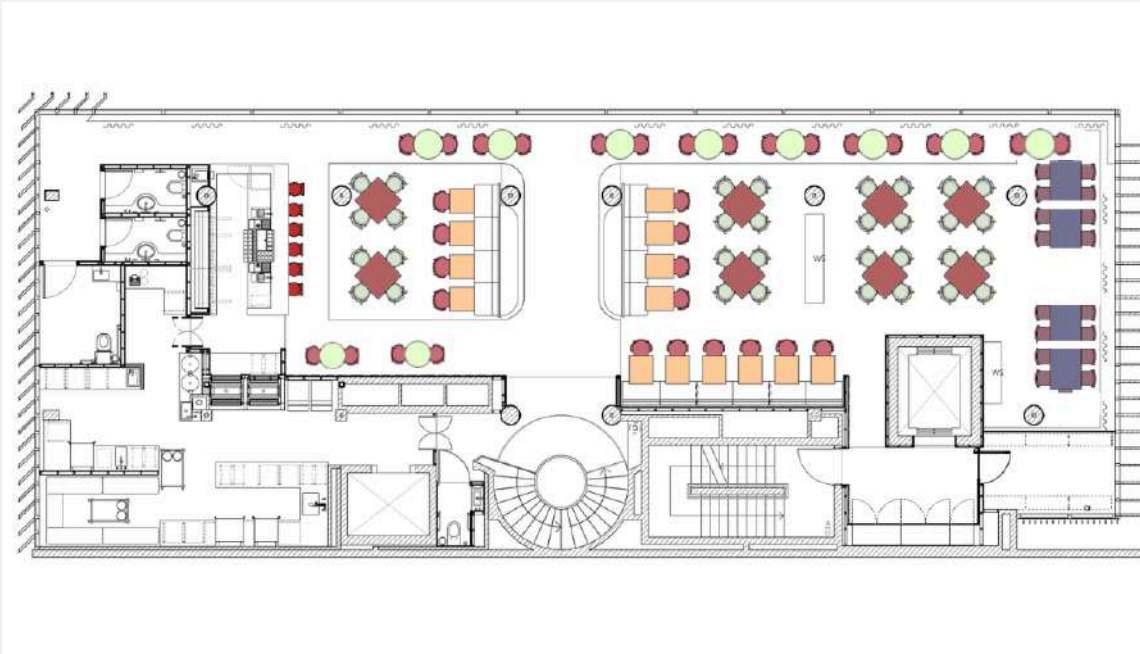
With a private cocktail bar, abundant natural lighting and a view to Gran Torino's cucina, Oliveto is perfect for corporate events, birthday celebrations, special gatherings and cocktail receptions.

Capacity: 32 Seated Guests or 50 Standing Guests

Operating Hours: Lunch & Dinner
Wednesday - Sunday
12:00PM - 11:00PM

**Please note times can be flexible.*





Level 1

For larger celebrations and events, our Level One space offers a versatile setting that can accommodate up to 100 guests seated or 150 guests standing (pending furniture removal).

Featuring, warm interiors and a lively atmosphere above the restaurant, Level One is ideal for corporate events, long lunches, private dinners, cocktail receptions, brand activations and milestone celebrations

Capacity: 100 Seated Guests or 150 Standing Guests

Operating Hours: Lunch & Dinner
Wednesday - Sunday
12:00PM - 11:00PM

**Please note times can be flexible.*



Luxe \$190 per person

Shared plates

Antipasti

Rosemary Focaccia 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
Market Fish alla Puttanesca with Cherry Tomato, Anchovy and
Olive Salsa CopperTree Farms Friesian Fillet Tagliata with
Salmoriglio
Chicken 'al Mattone' with Chilli, Garlic and Rosemary

Green Salad with Pinot Grigio Vinaigrette
Braised Greens with Tomato, Chilli, Anchovy and
Parmesan GT Twice Cooked Potato Rosti

Dolci

Classic Tiramisù
Pear and Almond Crostata with Fior di Latte
Gelato Chocolate and Hazelnut Torta
Panforte

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Premium \$140 per person

Shared plates

Antipasti

Rosemary Focaccia 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 Pickled
Eggplant Steak Tartare with Nduja, Capers and Crostini

Secondi

Eggplant Parmigiana
Market Fish alla Puttanesca with Cherry Tomato, Anchovy and
Olive Salsa CopperTree Farms Friesian Fillet Tagliata with
Salmoriglio
Chicken 'al Mattone' with Chilli, Garlic and Rosemary

Green Salad with Pinot Grigio Vinaigrette
Braised Greens with Tomato, Chilli, Anchovy and
Parmesan GT Twice Cooked Potato Rosti

Dolci

Classic Tiramisù
Pear and Almond Crostata with Fior di
Latte Gelato Chocolate and Hazelnut
Torta

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Canapes selection

Minimum 30 pieces each
Shared plates

Parmesan shortbread with crushed peas, ricotta and lemon	\$8
Crostini with buffalo mozzarella and caramelised radicchio	\$8
Calvisius Tradition caviar with mascarpone and pane carasau	\$49
Tuna tartare on crostini with salsa verde	\$10
Bruschetta with roast tomato and Consorcio anchovies	\$10
Coral trout mantecato on grilled focaccia, caper leaves and lemon	\$10
Pasta fritta with savoury ricotta and Prosciutto san Daniele	\$9

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Cocktail Party Canapes

Minimum 60 guests – \$140 pp
Shared plates

Canapes

Olive all'Ascolana stuffed with veal and parmesan
Parmesan shortbread with crushed peas, ricotta and lemon
Crostini with buffalo mozzarella and caramelised witloof
Chilled king prawns with lemon mayonnaise
Tuna tartare on crostini with salsa verde
Bruschetta with roast tomato and Consorcio anchovies
Coral trout mantecato on grilled focaccia, caper leaves and lemon
Pasta fritta with savoury ricotta and Prosciutto san Daniele
Vitello tonnato

Mains

Eggplant parmigiana
Maccheroni with spanner crab, garlic, chilli and lemon
Ciabatta steak sandwich with onions and herb butter

Dessert

Tiramisu

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Gran Torino Function Wine List

CHAMPAGNE & SPARKLING

NV Pol Roger, Reserve, Brut <i>Reims, Champagne</i>	220
NV Bollinger, Special Cuvée <i>Ay, Champagne</i>	290
NV Ruinart, Blanc de Blancs <i>Reims, Champagne</i>	355
NV Billecart-Salmon, Brut Rosé <i>Mareuil-sur-Ay, Champagne</i>	465
NV Krug, Grande Cuvée <i>Reims, Champagne</i>	690
NV Domaine Loew, Crémant d'Alsace <i>Alsace, France</i>	150
NV Enrico Gatti, Franciacorta <i>Lombardy, Italy</i>	175
NV Albino Armani, Prosecco 'Terre di Gioia' <i>Friuli-Venezia Giulia, Italy</i>	90
NV Pinot Noir Blend, Thalia <i>Tasmania</i>	120
NV Swift, Rosé <i>Orange, NSW</i>	115

WHITE

2025 Grosset, Margaret, Riesling <i>Clare Valley, SA</i>	95
2023 Sassafras, Fiano <i>Hilltops, NSW</i>	75
2023 Tiefenbrunner, Merus, Pinot Grigio <i>Trentino-Alto Adige, Italy</i>	125
2024 Pieropan, Soave Classico, Garganega <i>Veneto, Italy</i>	115
2019 Tyrrell's, Steven's Vineyard, Semillon <i>Hunter Valley, NSW</i>	110
2022 Domaine Pellé, Morogues, Sauvignon Blanc <i>Menetou-Salon, Loire Valley, France</i>	130
2024 Voyager, Coastal, Chardonnay <i>Margaret River, WA</i>	85
2024 Jean Collet, Petit Chablis, Chardonnay <i>Burgundy, France</i>	150

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ROSÉ / SKIN CONTACT

2024 Giant Steps, Pinot Noir Blend <i>Yarra Valley, Vic</i>	95
2023 Château Cavalon, Grenache Blend <i>Coteaux d'Aix en Provence, Provence</i>	150
2024 Fiegl, Macerata, Ribolla Gialla <i>Friuli-Venezia Giulia, Italy</i>	120

RED

2023 Strelly Farm, Pinot Noir <i>Macedon Ranges, Vic</i>	95
2024 Garagiste, Merricks, Pinot Noir <i>Mornington Peninsula, Vic</i>	140
2024 Rockford, Frugal Farmer, Grenache Blend <i>Barossa Valley, SA</i>	115
2023 G.D. Vajra, Barbera'Alba <i>Piedmont, Italy</i>	125
2023 Mauro Molino, Nebbiolo Langhe <i>Piedmont, Italy</i>	120
2022 I Fabbri, Chianti Classico, Lamole, Sangiovese <i>Tuscany, Italy</i>	150
2023 Epsilon 'Greenock', Shiraz <i>Barossa Valley, SA</i>	80
2022 Shaw + Smith, Shiraz <i>Adelaide Hills, SA</i>	145
2022 Cabernet Sauvignon, Vasse Felix <i>Margaret River, WA</i>	150
2020 Malbec, Woodlands <i>Margaret River, WA</i>	135

DESSERT & FORTIFIED

2022 Marcarini, Moscato d'Asti (750ml) <i>Asti, Piedmont, Italy</i>	78
2019 Antinori, Vin Santo del Chianti Classico (375 mL) <i>Chianti Classico, Italy</i>	150

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Contact

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