



Gran
Torino

Events Package 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.

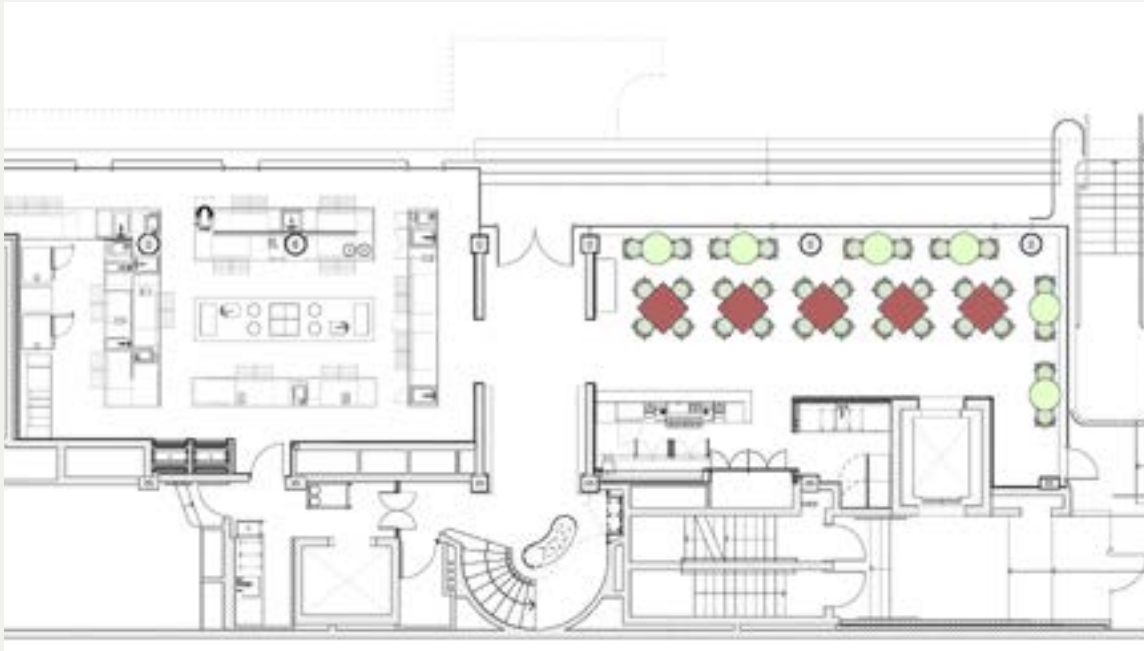


Private Events At Gran Torino

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

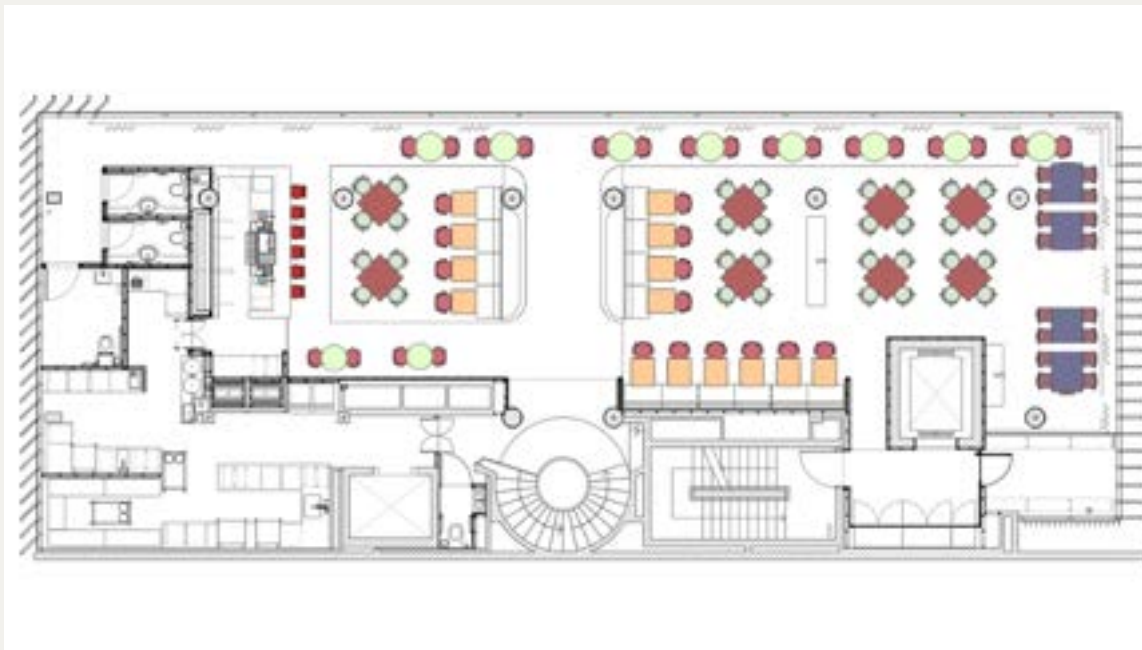
For intimate gatherings, we offer the beautiful ground-floor Oliveto Dining Room, accommodating up to 32 guests seated or 50 guests standing.

Featuring a private cocktail bar, abundant natural light, and views into Gran Torino's cucina, Oliveto provides the perfect setting for corporate events, birthday celebrations, special occasions, and cocktail receptions.

Capacity: Up to 32 Seated or 50 Standing

Operating Hours: Lunch Thursday to Sunday - 12pm to 4 pm
Dinner Wednesday to Sunday - 6pm to 10pm





Upper 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: Up to 100 Seated or 150 Standing Guests

Operating Hours: Lunch Thursday to Sunday - 12pm to 4 pm
Dinner Wednesday to Sunday - 6pm to 10pm



Premium Shared Menu

\$140 per person

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 Peas with San Marzano, Prosciutto San Daniele and Chilli
GT Twice Cooked Potato Rosti

Dolci

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

Luxe Shared Menu

\$190 per person

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 Peas with San Marzano, Prosciutto San Daniele and Chilli
GT Twice Cooked Potato Rosti

Dolci

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

Pre Lunch or Dinner Canapes

Parmesan Shortbread with Crushed Peas, Ricotta and Lemon

Crostini with Buffalo Mozzarella and Caramelised Radicchio

Calvisius Tradition Caviar with Mascarpone and Pane Carasau

Tuna Tartare on Crostini with Salsa Verde

Bruschetta with Roast Tomato and Consorcio Anchovies

Coral Trou Mantecato on Grilled Focaccia, Caper Leaves and Lemon

Pasta Fritta with Savoury Ricotta and Prosciutto San Daniele

Minimum 30 pieces each

Cocktail Party Canapes

\$140 per person

Canape

Olive all'Ascolana Stuffed with Veal and Parmesan

Parmesan Shortbread with Crushed Peas, Ricotta and Lemon

Crostini with Buffalo Mozzarella and Caramelized Witloof

Chilled King Prawns with Lemon Mayonnaise

Tuna Tartare on Crostini with Salsa Verde

Bruschetta with Roasted 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

Substantial Canape

Eggplant Parmigiana

Maccheroni with Spanner Crab, Garlic, Chilli and Lemon

Ciabatta Steak Sandwich with Onions and Herb Butter

Dessert Canape

Tiramisu

Minimum 60 guests





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Contact

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