



SPEZIA

5 GRESHAM STREET, SYDNEY NSW 2000

# THE FORGOTTEN SPICES

WHERE ITALY AND THE  
SILK ROAD MEET AGAIN.

Hidden between heritage sandstone in the heart of Circular Quay, Spezia reimagines Italian dining through the spices once traded along the Silk Road. Familiar comforts, quietly surprising. A piazza journey from morning espresso to late-night cocktails.



# SPACES

From intimate private dining to courtyard gatherings and full restaurant buyouts, Spezia offers a versatile range of spaces for events of all sizes.

## SEMI-PRIVATE DINING ROOM AND BAR

16 pax

## NORTH COURTYARD

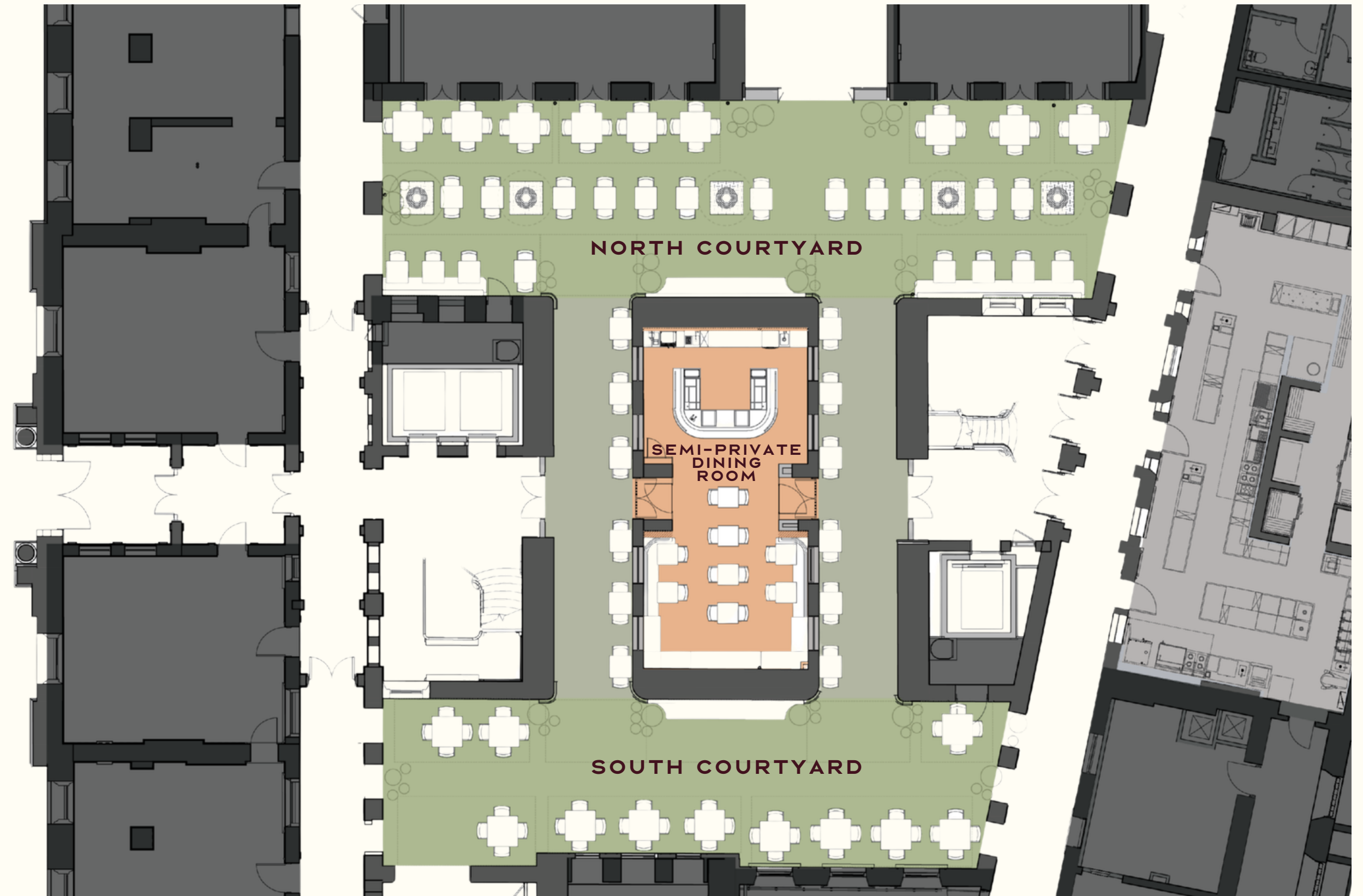
78pax

## SOUTH COURTYARD

48pax

## FULL RESTAURANT BUYOUT

158 pax





# APERITIVO

|         |        |
|---------|--------|
| 1 HOUR  | \$35PP |
| 2 HOURS | \$55PP |
| 3 HOURS | \$65PP |

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## PANE

FOCACCIA  
GRISSINI  
OLIVER LANE CRACKERS  
SOURDOUGH

## ANTIPASTI

MARINATED OLIVES  
GIARDINIERA (MIX OF PICKLED VEGETABLES)  
CAPER BERRIES  
SEMI-DRIED TOMATOES  
MINI BURRATA

## FORMAGGI

PARMIGIANO REGGIANO - AGED 24 MONTHS  
GORGONZOLA DOLCE  
TALEGGIO

## SALUMI

PROSCIUTTO DI PARMA  
MORTADELLA  
CAPOCOLLO  
BRESAOLA

## ACCOMPAGNAMENTI

JAM  
HONEY  
FRESH GRAPES & SEASONAL FRUIT  
TOASTED NUTS  
DATES

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Minimum 30 guests

The 1-hour Aperitivo Station is designed as a welcome-style offering to complement a canapé reception. Items are presented in a single display and are not replenished during service.  
All prices includes 10% GST / minimum 25 pax required

# SET MENUS

## WHOLE ROASTED CHICKEN \$115PP

Shared antipasti, mains and sides, followed by an individually plated dessert.

## RIB-EYE ON THE BONE \$139PP

Shared antipasti, mains and sides, followed by an individually plated dessert.

## LUNCH MENU \$89PP

Shared beef tartare, oysters and bread, followed by pasta, whole roast chicken and sides, with an individually plated dessert.

### ANTIPASTI

#### CAVIAR BUMP (ADD ON) +\$20PP

#### OLIVES

Aleppo chilli, fennel seed, garlic

#### OYSTERS

Oysters nature with tamarind dressing on the side

#### BREAD

Extra virgin olive oil

#### SALUMI

Salumi misti di Sua Maestà

#### EGGPLANT

Tandoori masala, stracciatella, soy crumble, basil

#### BEEF TARTARE

Wattleseed, porcini, burnt onion, buckwheat

### PASTA (ADD ON) +\$25PP

#### SAFFRON RISOTTO

Saffron, carnaroli, parmigiano, burnt spring onion

#### CASERECCCE

Long pepper, duck ragu, white wine, sage, olives

### MAINS TO SHARE

#### WHOLE FISH

Market fish

#### CHOICE OF ONE ADDITIONAL MAIN

#### WHOLE ROASTED CHICKEN ALLA DIAVOLA

Mexican blend, grilled lemon

OR

#### BEEF RIB EYE

Beef jus, redwine

### SIDES

#### FRESH SEASONAL SALAD

#### ROASTED POTATO

### DESSERT

Served individually

One dessert choice for the group

#### TIRAMISU

Tonka bean, mascarpone, coffee

#### PANNA COTTA

Vanilla, grapefruit, spumante

All prices includes 10% GST / All guests are required to dine on one and the same menu. Individual dietaries will be taken into consideration if informed prior to arrival

# CANAPÉ MENU

## CANAPÉ PACKAGE 1 \$65PP

1 substantial, 4 standard

## CANAPÉ PACKAGE 2 \$93PP

2 substantial, 5 standard

## CANAPÉ PACKAGE 3 \$105PP

2 substantial, 6 standard

### COLD CANAPÉS

#### CAPONATA CROSTINI

Eggplant, capsicum, wild fennel seeds (Vegan, GF option)

#### OCTOPUS CROSTINI

Potato mash, cajun (GF option)

#### CURED KINGFISH

Ponzu gel, fingerlime, ginger (GF, DF)

#### BEEF TARTARE CONE

Porcini emulsion, wattleseed (DF)

#### BACCALA

Vol au vent, trout roe, vadouvan

#### DEVILLED EGG

Anchovies, capers, mayo, dill, smoked paprika (GF, DF)

#### MELON AND CURED HAM

Mexican blend (GF)

### WARM CANAPÉS

#### PULLED BEEF CROQUETTE

Peperonata sweet and sour, coriander seeds, rosemary (DF)

#### WARM ARTICHOKE

Pecorino, raz al hanout (GF)

#### QUICHE

Zucchini, ricotta salata, dukkah oil (Vegetarian)

#### WARM CROSTINI

Ricotta, taleggio and honey, nutmeg (Vegetarian, GF Option)

#### PORK AND FENNEL SAUSAGE ROLL

Mustard mayo, coriander seeds, fennel seeds

#### POTATO CROQUETTE

Mozzarella, cloves, white pepper (Vegetarian)

### SUBSTANTIAL CANAPÉS

#### PRAWN ROLL

Lemon mayo, smoked chillies (DF)

#### ACQUA PAZZA

Scallop, prawn, mussel, saffron (GF)

#### MUSHROOM ARANCINI

Five spice emulsion, mustard leaf (Vegetarian)

#### POLPETTE ROLL

Tomato, parmigiano, juniper berries

#### FRIED CHICKEN SLIDER

Salsa verde, aleppo pepper

### DESSERT CANAPÉS

#### BIGNE

Vanilla custard

#### PANNA COTTA

Tartellette, lemon leaf, blueberries

#### CHOCOLATE BON BON CONES (GF)

All prices includes 10% GST / minimum 30 pax required for canape events

# BEVERAGE PACKAGES

## CLASSIC POUR

2-HOURS \$59PP | 3-HOURS \$69PP | 4-HOURS \$89PP

|                   |                                             |
|-------------------|---------------------------------------------|
| SPARKLING         | A by Arras                                  |
| WHITE             | Handpicked Regional Chardonnay              |
| RED               | Tumblong Hills 'Table of Plenty' Sangiovese |
| BEER & SOFT DRINK | Selection of beers and chilled soft drinks  |

## PREMIUM POUR

2-HOURS \$89PP | 3-HOURS \$99PP | 4-HOURS \$129PP

|                   |                                             |
|-------------------|---------------------------------------------|
| SPARKLING         | A by Arras                                  |
| WHITE             | Handpicked Regional Chardonnay              |
|                   | IGT Pinot Grigio delle Venezie Gorgo        |
| RED               | Tumblong Hills 'Table of Plenty' Sangiovese |
|                   | Tim Adams Shiraz                            |
| BEER & SOFT DRINK | Selection of beers and chilled soft drinks  |

## GRAND POUR

2-HOURS \$129PP | 3-HOURS \$169PP | 4-HOURS \$209PP

|                   |                                                       |
|-------------------|-------------------------------------------------------|
| SPARKLING         | Marchese Antinori Cuvée Royale Brut Franciacorta DOCG |
| WHITE             | Yabby Lake Red Claw Chardonnay                        |
|                   | IGT Pinot Grigio delle Venezie Gorgo                  |
| RED               | De' Vasari Chianti Riserva DOCG                       |
|                   | Nick O'Leary Shiraz                                   |
| BEER & SOFT DRINK | Selection of beers and chilled soft drinks            |



# TERMS & CONDITIONS

## EVENT BOOKINGS & PAYMENT TERMS - EXCLUSIVE EVENTS

• For events confirmed within 30 days of the scheduled date, a full payment is required at the time of confirmation.

• Events confirmed more than 30 days in advance, a 50% deposit is required to secure the booking, with the remaining balance due 30 days prior to the event.

• Confirmed guest numbers are considered final and cannot be reduced once the Terms & Conditions have been accepted.

• All cancellations must be submitted in writing.  
• Cancellations received 45 days or more prior to the event will receive a full refund of the deposit.

• Cancellations made between 30 and 45 days prior to the event will result in forfeiture of the 50% deposit.

• Cancellations within 30 days of the event will incur the full event charge.

• Any amendments to your event—including increases in guest numbers, dietary requirements, or menu enhancements—requested within seven business days of the event are subject to availability and at the discretion of the venue.

• Menus are curated around seasonal availability. While every effort is made to maintain consistency, we reserve the right to make considered substitutions, ensuring a comparable dining experience.

## CANCELLATION POLICY - SEMI-PRIVATE AND GROUPS

• No cancellation fee if the booking is cancelled up to 7 days before the event.

• Final headcount and dietary requirements must be finalised 7 days prior to the event.

• Any headcount changes or cancellations made between 7 days and 48 hours before the booking will incur a \$50 cancellation fee per person.

• Any headcount changes or cancellations within 48 hours will incur a 100% cancellation fee per person, based on the final menu selection.

## VENUE HIRE/MINIMUM SPENDS

A minimum spend will apply for your exclusive event and semi-private experience. In some cases a venue hire may apply.

## BOOKING STATUS

Availability is subject to change. Your reservation is secured once we have received your credit card details and for exclusive events a contract signed, and deposit paid.

## SERVICE CHARGE

A service charge of 10% is added to the final bill.

## ALLERGIES AND DIETARY RESTRICTIONS

We are committed to accommodating common allergies and dietary restrictions. To ensure we can meet needs, please provide information at least 7 days prior to your visit. Kindly note that certain dietary requirements, such as low FODMAP, cannot be catered for.

## RESPONSIBLE SERVICE OF ALCOHOL

Spezia is a fully licensed premises, please inform us if minors are attending. We are committed to and bound by the responsible service of alcohol. Consequently, intoxicated guests will not be served, and it is a legal requirement to remove any intoxicated persons from the licensed premises.

## DAMAGES & DECORATIONS

Guests are financially liable for any damage to restaurant property, fixtures, or fittings caused by their actions or those of their guests, contractors, or subcontractors. Nothing should be affixed to the property, and all decorations must be removable. If the restaurant's cleaners charge additional fees due to glitter, confetti, or other decorative materials, this cost will be passed on to the client. Items left behind must be collected within 48 hours of the event's conclusion, as we will not accept responsibility for items remaining on the premises after this time.

## DELIVERY OF GOODS

We will only accept the delivery of goods on the day of the function unless prior arrangements have been made and approved in writing. We accept no responsibility for damage or loss of merchandise, equipment, or personal articles left in the restaurant before, during, or after a function.