



**Refettorio**  
*OzHarvest*  
Sydney

# Refettorio Event Packages

## Budyeri Kamaru

*Refettorio OzHarvest Sydney acknowledges the Traditional Custodians of the lands where we live, work and play, and we pay our deep respects to their Elders, past and present.*



# A global social impact project

Located on Crown Street in Surry Hills, **Refettorio OzHarvest Sydney** is an Australian-first, social impact collaboration between OzHarvest and world renowned chef, Massimo Bottura and his not-for-profit organisation, Food for Soul.

As part of a global project, Refettorios bring together those in need with a warm, nourishing meal that lifts the spirit. Our team works with the local community and OzHarvest's network of charities to ensure those experiencing food insecurity can access a delicious free meal during the week.

To help keep our doors open and give others the opportunity to experience this unique space, a range of private event packages are available.

Please contact us with any questions or enquiries.

E: [refettorio.events@ozharvest.org](mailto:refettorio.events@ozharvest.org)







## Dining to make a difference

The Refettorio menu is based on our zero-waste philosophy, using rescued ingredients which are transformed into nourishing meals made with love. Our talented Head Chef, Jez Wicks, and Sous Chef, Lauren Evers, will design a bespoke menu that reflects the ethos of the Refettorio, with a focus on seasonal ingredients wherever possible. As part of our commitment to protecting the planet, the menu is entirely vegetarian.

Refettorio OzHarvest Sydney is an alcohol-free venue, with respect to the challenges that our vulnerable guests often experience. We offer delicious non-alcoholic alternatives designed to complement the menu.





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**We welcome our guests with open arms and big smiles, and food is always served with dignity and respect.**

*Ronni Kahn AO*

*OzHarvest Founder & CEO*



# Evening events

Evening events are offered Tuesday – Friday and always include a warm introduction by our team explaining the story behind the project, the impact and the food. AV equipment is also available on request, along with linen napkins, personalised menus with guest names, a dedicated event coordinator and wait staff.

## *Option 1*

- 3-course menu
- Heaps Normal 0% beer
- House-made shrub
- Tea and coffee

## *Option 2*

- 2 canapes and 3-course menu (canapes served downstairs before private dining upstairs)
- Heaps Normal 0% beer
- House-made shrub
- Tea and coffee

## *Option 3*

- 2 canapes and 3-course menu (canapes served downstairs before private dining upstairs)
- Heaps Normal 0% beer
- House-made shrub
- Non-alcoholic wine alternatives (2 glasses per person)
- Tea and coffee
- Guests receive a take-home gift, such as house-made pickles, spice mix



*Minimum spend requirements apply  
and are available on request.*



# Breakfast and afternoon events

The Refettorio can be booked during the day for breakfast or afternoon tea. Each event includes a warm introduction by our team explaining the story behind the project, the impact and the food. AV equipment is also available on request, along with linen napkins, personalised menus with guest names, a dedicated event coordinator and wait staff.

## *Breakfast Events*

- Exclusive use of the space for 2 hours (8.00am – 10.00am)
- Sweet and savoury breakfast offerings
- House-made shrub
- Tea and coffee

## *Afternoon Tea Events*

- Exclusive use of the space for 2 hours (3.30pm – 5.30pm)
- Sweet and savoury afternoon tea offerings
- House-made shrub
- Tea and coffee

*Minimum spend requirements apply and are available on request.*





# Sample Menus

## *Dinner Events*

### *Entree*

House stracciatella  
with fermented chilli, white  
balsamic and salted black bean  
dressing, shallots and Khosian  
sourdough focaccia

### *Main*

Potato gnocchi  
with miso Jerusalem artichoke cream,  
garlic silverbeet and a garden herb  
roast hazelnut buttery crumb

### *Dessert*

Honey and mascarpone parfait  
with honey crackle and native  
Davidson plum purée

### *Sample menus only.*

Please note as we use rescued food, all menus are  
subject to change without notice.

Dietary requirements can be catered for provided  
adequate advance notice is given, or advised at  
the time of booking.





# Sample Menus

## *Breakfast Events*

### *Sweet*

Roasted white chocolate cookies  
with almonds and coconut

Banana and coconut bread  
with whipped house butter

Ginger, cinnamon, pumpkin seed  
granola with homemade honey  
yoghurt, fresh fruit, mint and  
passionfruit syrup

### *Savoury*

Charred sourdough with smoky  
spiced beans, shallot and carrot achar,  
saltbush macadamia dukkah,  
soft boiled eggs and  
turmeric daikon pickles

### *Sample menus only.*

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provided adequate advance notice is given, or  
advised at the time of booking.











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**What a feel-good place. It makes you wish all restaurants were like this, with a double-life feeding others who are less fortunate, and probably a damn sight hungrier. Get behind it, Sydney.**

*Terry Durack,  
Chief restaurant critic for The Sydney  
Morning Herald and senior reviewer for the  
Good Food Guide.*





## Get in touch

Experience the beauty of **Refettorio OzHarvest Sydney** and help support people in need throughout the community.

Please contact us with any questions or enquiries.

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