



Toppi

Opening hours  
Monday to Friday  
12pm till late

Catering Available

Available for functions  
Saturdays and Sundays









# ABOUT TOPPI

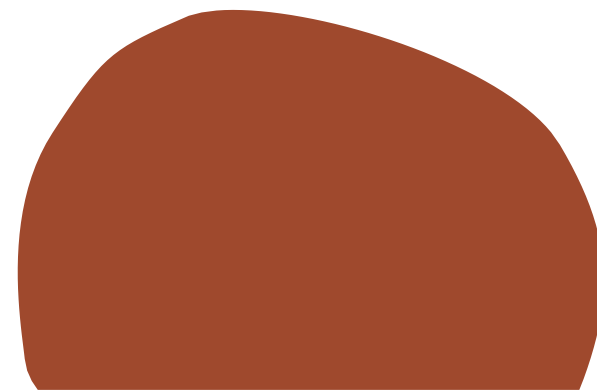


Positioned at 60 Martin Place, on the corner of Elizabeth Street and opposite the Reserve Bank, Toppi Martin Place brings elegant but uncomplicated classical southern Italian cuisine to Sydney's CBD.

Named after its eponymous owner, third-generation Neapolitan-born chef, Paola Toppi, Toppi Martin Place is renowned for its signature house-made pasta.

Silky, mouth-watering ravioli, fettucine and orecchiette is made fresh daily and prepared for customers in a Japanese sashimi bar-inspired open pasta kitchen. Ethically-sourced local produce includes wagyu, lamb, wild barramundi and carpaccio made from marinated snapper.

Toppi's beverages complement our strong Italian focus. The cocktail bar, create original, seasonally-updated riffs on the classic drinks, while the restaurant's carefully-curated wine list presents the full expression of Italian heritage and terroir





# PRIVATE DINING ROOM

Facing Macquarie Street, Toppi Martin Place's stylish private dining room offers groups the opportunity to meet and dine discreetly, away from the hustle and bustle of the CBD.

There is a minimum spend of \$2000 for exclusive use of this space and a 10% service fee will be applied to the final bill.

---

CAPACITY: FEATURES

AVAILABLE:

6 – 18 people

55" TV Screen

Audio system

Air Conditioning





# SET MENU PACKAGES

## Gold Set Menu \$95

For The Table To Share

### Antipasto

Mixed Olives  
Affettati Board  
Calamari Fritti  
Caprese Salad

### Mains

Tagliatelle Sciue Sciue with king  
Prawns  
Fettuccine alla Bolognese  
Wild Caught Barramundi  
Veal Parmigiana

### Dolci

Tiramisu  
Chocolate Lava Cake

## Platinum Menu \$150

Individual Choice

### Antipasto

Sydney Rock Oysters (6)  
Ribbons of Beetroot  
San Daniele Prosciutto & Melon  
Calamari Fritti

### Mains

Tagliatelle Sciue Sciue with king  
Prawns Fettuccine Alla Bolognese  
Wild Caught Barramundi  
Veal Cutlet Herb Crumbed

### Dolci

Tiramisu  
Chocolate Lava Cake  
Fresh Berry Pavlova



# CANAPÉ MENU

## Small

Bruschetta Fresh Tomato and Olive Crumb (V)  
Mini Caprese (VE)  
Arancini (VE)  
Mixed Olives To Share (V)  
Freshly Shucked Sydney Rock Oysters  
Hokkaido Scallops Beurre Blanc and Toasted Crumb  
Smoked Salmon Crème Fraïche On Toast  
Chicken or Beef Slider  
Prosciutto & Melone

## Substantial

Risotto Primavera (V)  
Risotto Porcini (VE)  
Risotto Ai Gamberi  
Pasta Bolognese  
Golden Fried King Prawn Cutlets  
Prawn Cocktail

## Sweet

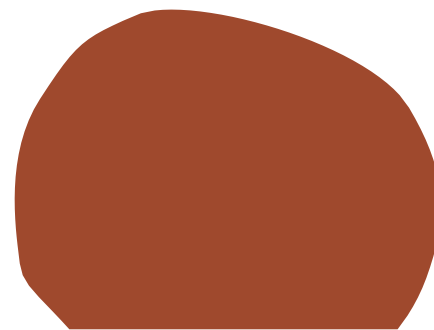
Chocolate Truffle Mousse  
Lemon Meringue Tart  
Mini Tiramisu  
Caramelised Fig (V)  
Mini Profiterole With Crème Patisserie

## Pricing

4 Pieces - \$32  
5 Pieces - \$40  
6 Pieces - \$48  
7 Pieces - \$56  
8 Pieces - \$64

Add Substantial  
Canapés \$13 per  
person per  
Selection

\*Prices and menu items subject to change



# BEVERAGE PACKAGES

Optional



## Beverage Packages

### Beverage Package One

Two Hours | \$75  
Three Hours | \$90  
Four Hours | \$105

Lawson's Dry Hill  
Sauv Blanc Marlborough NZ

Lawson's Hill  
Pinot Gris Marlborough NZ

Mount Trio  
Pinot Noir WA

Capel Vale 'Regional Series'  
Shiraz Mount Baker SA

### Beverage Package Two

Two Hours | \$90  
Three Hours | \$105  
Four Hours | \$120

Capel Vale  
Chardonnay Margaret River WA

Santa Margherita  
Pinot Grigio Veneto Italy

Kellerei Bozen  
Pinot Noir Alto Adige Italy

Piccini "Antico Cinta Oro" Chiant  
Classico Riserva Toscana It

### Beverage Package Three

Two Hours | \$110  
Three Hours | \$130  
Four Hours | \$150

Kettmeir  
Pinot Grigio Alto Adige It

Edizione "Bianco" Abruzzo It  
Pecorino/Grillo/Fiano

Jones Road  
Pinot Noir Mornington Pen Vic

Farnese Edizione 5 Autoctoni  
Montepulciano

'M' Minuty Rose'  
Cotes de Provence FRA

\*All products subject to change due to availability – All packages include assorted soft drinks & juices – Packages must be ordered by the whole group.



# PLAN FLOOR



**RESTAURANT**  
CAPACITY UP : 50  
MIN SPENT : ON REQUEST

**CUVÉE LOUISE PRIVATE  
DINNING ROOM**  
CAPACITY : 8 TO 18 Max  
SPENT : 2000\$+10%

**BAR**

**KITCHEN**

**BATHROOM**

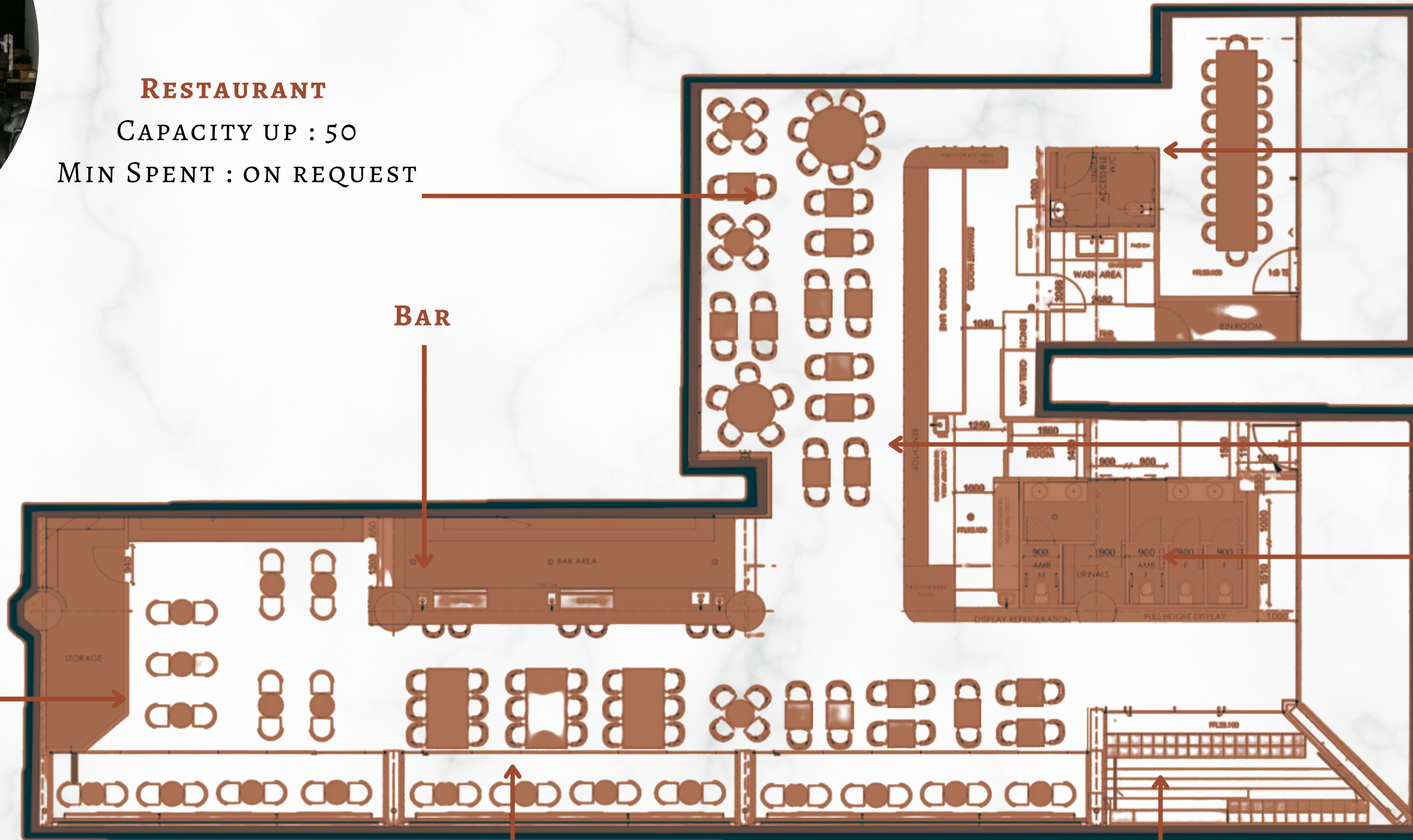
**LOUNGE**

CAPACITY UP : 60  
MIN SPENT : ON REQUEST

**TERRACES (3)**

CAPACITY UP : 15 TO 20  
MIN SPENT : ON REQUEST

**ENTRANCE**





# BOOKING FORM

Please, complete and return this signed booking form to info@toppi.com.au

Full Name

Phone

E-mail

Number of guests

Arrival Time

 : 

AM

PM

Booking date

 /  / 

Set menu

 Gold Platinum

Canape Selection

Optional Beverage Package

Package One .....

Package Two .....

Package Three.....

Private Dining Room

Please note Toppi PDR has a capacity of 8 -18 People, and we require a minimum spend of \$2000 on food and drinks plus 10% service fee for exclusive use of this space.

YES

NO

Credit card authorisation

Credit card type\* :

card number :

*Agreement*

Name on card :

Exp date

:

 / 

cvc

:

I..... (print full name) agree to be bound by the Terms and Conditions as outlined above and consent Toppi using this credit card information to charge in the manner described above and to charge any outstanding balance at the conclusion of the lunch/dinner.

*Signature*

Thank you.



# TERM & CONDITIONS

Once you have read and agreed to the menus and the terms and conditions please complete, sign and return this form to us at [info@toppi.com.au](mailto:info@toppi.com.au). Your reservation will be confirmed upon receivership of these documents.

## CREDIT CARD DETAILS

Credit card details are required to secure and confirm your booking. Please note that a 2% surcharge will be applied to all credit card payments.

## CANCELLATIONS

Cancellations are to be made in writing. We do require a minimum of 48-hour notice for any cancellations, transferal of booking date or reduction in numbers. Failure to do so will incur a cancellation fee of \$50 per person charged on the card.

For events and special functions, a \$50 per person non-refundable deposit will be required to secure your booking.

## CONFIRMATION AND FINAL DETAILS

Final attendance numbers and dietaries are required 48 hours prior to your reservation, and you will be charged for that number. We will always try our best to accommodate any changes to your reservation but please be aware that increases and decreases to the amount of people on your reservation will be subject to availability.

## FOOD AND BEVERAGES

Toppi does not permit outside food or beverage to be brought onto the premises. Please note that set menu prices do not include drinks. All food and beverages listed within this package are subject to change without notice based on seasonality and availability.

## RESPONSIBLE SERVICE OF ALCOHOL

Toppi is committed to responsible service of alcohol. Intoxicated guests will not be served. It is a law requirement, that intoxicated persons are removed from licensed premises.

## SERVICE FEE

For groups of 6 people or more a discretionally 10% service charge is added to the final bill as a gratuity and is paid directly to the waitstaff.

It is our absolute right and will be exercised in our sole discretion the right to exclude or eject any person or persons from the venue for any reason without liability for any loss or damage alleged to have arisen from any such exclusion.



Topppi

**GRAZIE**

**WE'D LOVE TO HEAR FROM YOU!**

60 Martin Place, Sydney NSW 2000

(02) 8080 7765

[info@toppi.com.au](mailto:info@toppi.com.au)

