



CHAPA

Catering + Events

Chapa offers a catering experience that will keep your guests amazed and talking for months. We offer hatted-restaurant quality food from a team of chefs that hail from Sydney's awarded restaurants at your home or your venue of choice.

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the wrap

Food & wine news from around the bays

PICK ME UP

You never know what success stories a pandemic will toss up, and Double Bay restaurant Saké has found a rich vein of success in that most COVID-friendly activity of all: pick-up takeaway.

The venue, which operates from the ground floor of the InterContinental Hotel on Cross Street, turns six this year and could have faced its Waterloo during the COVID shutdown had it not been for the power of home dining, 2020-style.

Saké Double Bay is the only one of Saké's Australian restaurants — there are others in Manly, the Rocks and Melbourne — to offer pick-up, and business is booming.

"Double Bay is a neighbourhood with a big community spirit and many loyal supporters of Saké Double Bay, which were important credentials to consider ahead of the launch of a pick-up service during the initial COVID-19 lockdown," says Thomas Pash, CEO of the Rockpool group, owner of the Saké brand.

"We felt confident that if we opened for pick-up, customers would drop by to collect their order, which they did. Many customers seemed to like the safety of picking up their order, rather than a third-party delivering it.

"Another aspect of the service that Double Bay customers appear to love is being able to order alcoholic drinks, including bottled Saké cocktails, which isn't possible via Uber Eats delivery. Our cocktails proved to be top sellers during the initial lockdown," says Pash.

We'll drink to that.

DINNER A CASA

Speaking of restaurant-quality ready meals, Woolloomooloo's excellent OTTO Ristorante has joined the home-dining party by offering kerbside pick-up of not only some prepared dishes but also goods from the pantry.

The OTTO online store is stocked with a bounty of Italian deliciousness, from Grana Padano, olive oil, bread and balsamic vinegar, to salads, a braised lamb shoulder, pasta, pasta sauces, cooked cuts of meat and a family sized tiramisu. There are also some moreish-looking drinks, including an OTTO-branded single serve negroni and bottles of Italian wines.

All you have to do is head to the website, order up and collect your order either at a designated time at the restaurant or kerbside on the street at the end of the Wharf. Then you simply need to call the venue on a designated number en route for the delivery to be made to your car. Perfetto.

ottoristorante.com.au/acasa



PHOTO: NIKKI TO