



GALLAO

JAPANESE PERUVIAN

EVENT & FUNCTION PACK

WELCOME TO CALLAO

カヤオへようこそ

Founded by the team behind Alegre and Wild Sage, Callao was born out of a desire to bring a unique and intriguing blend of flavours and dining experiences to our guests in the heart of Barangaroo.

Callao offers a distinctive dining experience centered around Nikkei cuisine, a Peruvian-Japanese fusion that has evolved over generations.

"Nikkei" refers to the descendants of Japanese immigrants who settled in Peru from the late 19th century onward. This cultural blend has given rise to a unique culinary tradition that combines the best of both worlds, resulting in a powerful new language of flavours, ingredients, and artistic styles.

Join us at Callao for an intimate and unique dining experience that promises to leave a lasting impression on you and your guests.



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OUR VENUE

会場

Callao is a 104-seat dining venue that captivates and inspires with a culinary journey bridging Peru and Japan, complemented by an extensive selection of wines, sake, and expertly crafted cocktails.

Our venue, adorned with textured walls, a striking backlit terracotta bar, and sculpted lighting in earthy colours, sets a captivating stage.

Inspired by Peru's Rainbow Mountain, Vinicunca, the surrounding mountain landscape creates a unique, intimate, and theatrically vibrant atmosphere for your event.



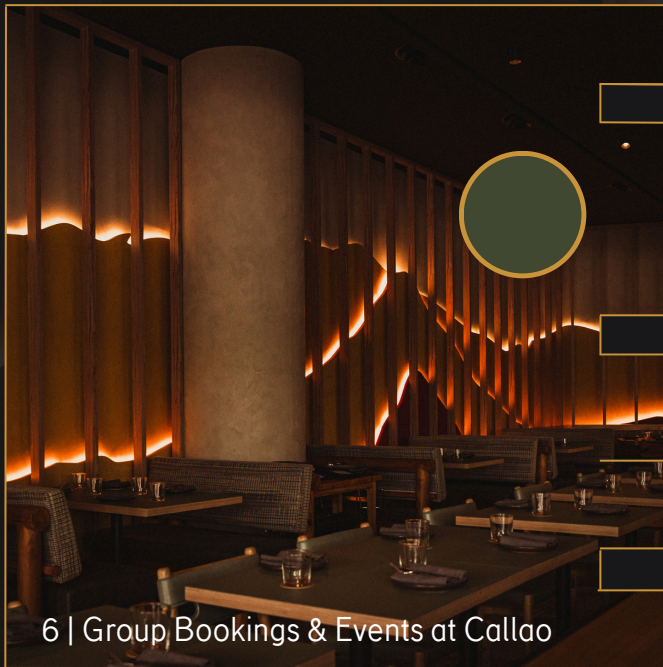


INDOOR DINING

屋内ダイニング

Experience our indoor dining area, accommodating up to 80 seated guests. Cozy booths are nestled against a luminous feature wall that draws inspiration from Peru's mountain landscapes. Artisan-crafted furnitures and expansive windows flood the space with natural light, creating an inviting atmosphere ideal for celebrations, intimate gatherings, and corporate lunches.

Immerse yourself in comfort and style as you observe our chefs' skills in Callao's open kitchen, crafting the perfect dining experience for you and your guests.



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OUTDOOR DINING

屋外での食事

Embrace outdoor dining overlooking the lively wharf, where our booth seating under shaded umbrellas offers an ideal alfresco experience. Enjoy the vibrant atmosphere of Barangaroo as you savour your nikkei experience, surrounded by the waterfront views.

Whether for a casual lunch, after-work sunset drinks, or a leisurely dinner, our outdoor setting provides the perfect spot to relax and unwind while taking in the sights and sounds of Sydney's bustling harbour.





CALLAO'S BAR

バーエリア

Join us for a pre-dinner ambiance at our striking backlit terracotta floor-to-ceiling bar, offering a wide-ranging drinks list.

Kick off your evening with our signature cocktails, ideal for unwinding after work or enjoying a sophisticated pre-dinner drink. The bar seamlessly blends with the vibrant atmosphere of our open kitchen and main dining area.



BEVERAGES

飲料

Callao's beverage selection has been designed to be paired seamlessly with our cuisine throughout the seasons.

Enjoy cocktails featuring Peruvian and Japanese ingredients and flavours, a curated selection of Australian and international wines, traditional Japanese sake, Peruvian Pisco, and Japanese Whisky for a truly immersive Nikkei dining experience.





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CALLAO'S KITCHEN

カヤオヘようこそ

At Callao, we honour Nikkei cuisine by merging Peruvian and Japanese ingredients, spices, herbs, and sauces, drawing inspiration from both culinary traditions.

Our Chef's selection menus showcase Callao's favourite dishes, each bringing the unique creative combined flavours of Peru and Japan to Sydney.

Our designed-to-share menu encourages interaction, while the open kitchen, featuring a parrilla grill, allows diners to watch our chefs in action, creating a multi-sensory dining experience.

Please note, for groups over 15 guests, a notice of 7 days is required for any dietary requirements prior to the day of the event.

Chef's Selections

\$119p

EDAMAME

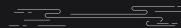
w. smoked salt gf, df, nf

SCAMPI TARTARE

w. crispy rice, truffle mayo, avocado purée, pickled jalapeno, Siberian caviar gf, nf, df

SALMON CEVICHE

w. ají amarillo leche de tigre, toasted corn, sweet potato purée gf, df, nf

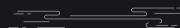


WAGYU TRI-TIP

w. smoked date teriyaki, ají amarillo mayo, togarashi gf, df, nf

SKULL ISLAND TIGER PRAWNS

w. ajípanca bisque, sea urchin butter & tobiko mayo gf, nf



WAGYU STRIPLOIN MB4+

w. yuzu kosho butter, shiitake jus, house mustard gf, dfo, nf

HASSLEBACK POTATO

queso fresco, aji amarillo, dried shiso gf, nf



CHEESECAKE

toasted corn, finger lime, milk skin, avocado ice cream gf, nf



Platinum Chef's Selections

\$149p

OYSTER

w. pisco granita, cucumber, jalapeño gf, dfo, nf

SCAMPI TARTARE

w. crispy rice, truffle mayo, avocado purée, pickled jalapeno, Siberian caviar gf, nf, df

BEEF TARTARE

w. ají amarillo emulsion, smoked oyster mayo, pickled daikon, cured egg yolk, potato crisp gf, df, nf

SALMON CEVICHE

w. ají amarillo leche de tigre, toasted corn, sweet potato purée gf, df, nf

WAGYU TRI-TIP

w. smoked date teriyaki, ají amarillo mayo, togarashi gf, df, nf

SKULL ISLAND TIGER PRAWNS

w. ajípanca bisque, sea urchin butter & tobiko mayo gf, nf

WAGYU STRIPLOIN MB4+

w. yuzu kosho butter, shiitake jus, house mustard gf, dfo, nf

HASSLEBACK POTATO

queso fresco, ají amarillo, dried shiso gf, nf

PADDLE POP

w. burnt pineapple parfait, pineapple sorbet, rum caramel gf, nf



ADDITIONAL INFORMATION

追加情報

CELEBRATION CAKE

Our guests are more than welcome to bring a celebratory cake to Callao at the time of your event.

Please note, a cakeage fee of \$5.50 per person will apply. The cake will be individually served & plated by our team.

If you have any cake instructions of deliveries & collections, please ensure that we are notified in writing.

STYLING YOUR EVENT

For all private events, we welcome any additional styling and minor decorations to your space, such as floral arrangement, signage, or personalised menus. Please note we do not accept confetti, large signage, balloons or diesel. Our team will be happy to assist you with all of your requests and final touches. Please note, Callao does not take responsibility for guest personal items & decorations if left on site. If you have any decoration instructions of deliveries & collections, please ensure that we are notified in writing.

PARKING

Sun Parking is located at 261-293 Kent St in the basement levels of Westpac Tower, and is only a seven - minutes walk from Callao

ADDITIONAL INCLUSION

A deposit is required to secure your group reservation for group over 15 people. Final menu decisions and final guest number are requested 7 days prior the day of the event.

Please note that a service charge of 10% will apply to your final bill for groups over 6 people.

No split bill policy applies for group of 6+.

OPENING HOURS

MON - SAT

Lunch: 12PM- 3PM

Dinner: 5.30PM - Late

PUBLIC TRANSPORT



500 m - Wynyard Station



260 m - Darling Harbour Wharf 2



350 m - Wynyard, Clarence St



@callao.barangaroo

#callaobarangaroo

The background of the image features a stylized, dark-toned landscape with rolling hills and a central circular motif, possibly representing a sun or moon. The foreground is filled with intricate, white, wavy line patterns that resemble topographical lines or stylized waves. The overall color palette is dark, with warm, golden-brown highlights on the hills and a cool, dark blue-grey for the foreground and sky.

CALLAO

JAPANESE PERUVIAN

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