

# THE PRIVATE KITCHEN FUNCTION PACK 2017



# *the* PRIVATE KITCHEN

**THE PRIVATE KITCHEN IS A BESPOKE POP-UP  
RESTAURANT DESIGNED TO SHOWCASE VISITING  
INTERSTATE AND INTERNATIONAL CHEFS TO  
SYDNEY'S PRIVATE DINING AND EVENTS MARKET.**

Located on the third floor of The Old Rum Store, a distinguished old building recently brought back to life in Chippendale's buzzy Kensington Street, The Private Kitchen offers an indoor space flooded with plenty of natural light and a large wrap around balcony. The modern design complements the raw, industrial elements remaining from the original building structure.






**STANLEY WONG**

Chef Stanley is a celebrated chef who has had an enviable culinary career working in several restaurants worldwide.

Including the famed Mandarin Oriental Hotel in Hong Kong and opening Jean-Georges Vongerichten's Spice Market in New York City as Executive Chef. Chef Stanley Wong delivers a Culinart menu exploring contemporary global cuisine.


**LINO SAURO**

Sicilian born award winning chef Lino Sauro (Gattapardo, Singapore) shows Sydney why Sicilian is the new Italian.

Sauro comes from along lineage of self-sufficient Sicilian farmers where he grew up with meals that were created with quality produce grown on the property. This translates into Sauro's menu with dishes that reflect a strong connection to his Sicilian roots.


**TIW RAKARIN**

Mekong's Chef Tiw Rakarin, formerly of Mama's Buoi and Alphabet St amongst other global dining establishments puts his personal stamp on high end pan Asian cuisine.

The menu features dishes with a rich and authentic Indochine history; a contemporary snapshot of well-known classics.

# EASTSIDE

*Kitchen + Bar*





## 10 PIECES

**\$50**

Prices per person (2 pcs ea)

Berkshire pork bbq skewer  
Ginger honey glaze (gf)  
–  
Chicken kara'age  
Chilli & yuzu kewpie (gf)  
–  
Seared shrimp  
Bloody mary pipette (gf)  
–  
Watermelon + feta cheese (v)(gf)  
–  
Smoked aubergine caviar  
Cherry tomato, holy basil (v)(gf)

## SUBSTANTIAL CANAPÉ

\$10 per item, minimum of 2 dozen per kind

Steak sandwich, caramelized onions  
–  
Snapper poke bowl, spiced avocado (gf)  
–  
Seared mirror dory fillet,  
last minute kimchee (gf)  
–  
Cold soba noodles, cucumber,  
yuzu dressing  
–  
Spiced organic corn-fed chicken,  
kumquat salsa

## 12 PIECES

**\$60**

Prices per person (2 pcs ea)

Berkshire pork bbq skewer  
Ginger honey glaze (gf)  
–  
Chicken kara'age  
Chilli & yuzu kewpie (gf)  
–  
Seared shrimp  
Bloody mary pipette (gf)  
–  
Crabmeat salad,  
Cucumber + green apple (gf)  
–  
Watermelon + feta cheese (v)(gf)  
–  
Smoked aubergine caviar  
Cherry tomato, holy basil (v)(gf)

## 16 PIECES

**\$80**

Prices per person (2 pcs ea)

Berkshire pork bbq skewer  
Ginger honey glaze (gf)  
–  
Chicken kara'age  
Chili & yuzu kewpie (gf)  
–  
Seared shrimp  
Bloody mary pipette (gf)  
–  
Crabmeat salad  
Cucumber + green apple (gf)  
–  
Watermelon + feta cheese (v)(gf)  
–  
Diver scallop  
Maple bacon, black garlic dust (gf)  
–  
Smoked aubergine caviar  
Cherry tomato, holy basil (v)(gf)  
–  
White chocolate fudge +  
macadamia brownies

## 3 COURSE

**\$68**

Price per person

### WELCOME CANAPES

Iggy's sourdough bread, whipped burnt butter + nori

### APPETISERS (ALTERNATE DROP)

Grimaud duck prosciutto, rock melon, charcoal air bread

-  
King fish & tomato crudo, black garlic, yogurt crisp

### MAIN COURSE (ALTERNATE DROP)

Spiced organic spatchcock, kumquat salsa, crushed potatoes

-  
Tasmanian flaked salmon, finger lime, sweet corn, confit potatoes

### DESSERT

Mango cheese cake mousse, bitter chocolate air

-  
\*Upgrade your dessert to our 'fire + ice' dessert presentation for \$9

## 5 COURSE

**\$88**

Price per person

### WELCOME CANAPES

Iggy's sourdough bread, whipped burnt butter + nori

-  
Shaved line-caught yellow fin tuna, chilli tapioca, coconut  
-  
Foraged darling mills greens + quinoa tempeh parmesan, sage and 63° egg  
-  
double-boiled beef brodo, truffle puree  
-  
sorbet

### MAIN COURSE (ALTERNATE DROP)

Char-grilled ranger's valley angus hanger steak, crushed potatoes, broccolini + marinated capsicums

-  
Tasmanian flaked salmon, finger lime relish, sweet corn, confit potatoes

### DESSERT

Blood orange gelee + sorbet, toasted almond crumble

-  
\*Upgrade your dessert to our 'fire + ice' dessert presentation for \$9

## 7 COURSE

**\$118**

Price per person

### WELCOME CANAPES

Iggy's sourdough bread, whipped burnt butter + nori

-  
Scallop 'sushi', sprouted quinoa, yuzu air  
-  
Grimaud duck prosciutto, rock melon, charcoal air bread  
-  
King fish & tomato crudo, black garlic, yogurt crisp  
-  
Double-boiled beef brodo, truffle puree  
-  
Purple pumpkin gnocchi, liquid pecorino pearls, crispy sage  
-  
Sorbet

### MAIN COURSE (ALTERNATE DROP)

Tasmanian flaked salmon, finger lime relish, sweet corn, confit potatoes

-  
Char-grilled ranger's valley angus hanger steak, crushed potatoes, broccolini + marinated capsicums

### DESSERT

Cardamom ice cream, pine nut biscotti, dark chocolate + hot berries

-  
\*Upgrade your dessert to our 'fire + ice' dessert presentation for \$9







## 9 PIECES

## \$50

Prices per person (2 pcs ea)

Burratina (V)  
 Fresh Burratina, Carrot Coulis and  
 Roasted Peppers  
 –  
 Salmone Marinato e Caviale Affumicato  
 Citrus Cured Tasmanian Salmon, Smoked  
 Avruga Caviar and Shiso  
 –  
 Burger di Calamari Mayo alla Menta  
 SA Squid Mini Burger with Mint Mayonnaise  
 –  
 Carpaccio di Manzo  
 Cured Kobe Beef Carpaccio Roll with  
 Homemade Mayo and Celery Root

### SUBSTANTIAL CANAPÉ

(1x per person)

Risone  
 Risone Pasta with Red Wine Braised  
 Octopus and Bone Marrow

## 12 PIECES

## \$68

Prices per person (2 pcs ea)

Burratina (V)  
 Fresh Burratina, Carrot Coulis and  
 Roasted Peppers  
 –  
 Arancini (V)  
 Black Sesame Coated and Deep Fried  
 Saffron Rice Ball  
 –  
 Salmone Marinato e Caviale Affumicato  
 Citrus Cured Tasmanian Salmon, Smoked  
 Avruga Caviar and Shiso  
 –  
 Burger di Calamari Mayo alla Menta  
 SA Squid Mini Burger with Mint Mayonnaise  
 –  
 Carpaccio di Manzo  
 Cured Kobe Beef Carpaccio Roll with  
 Homemade Mayo and Celery Root

### SUBSTANTIAL CANAPÉ

(1x per person)

Caponata (V)  
 Warm Sicilian Caponata with Fresh Ricotta  
 Cheese  
 –  
 Risone  
 Risone Pasta with Red Wine Braised  
 Octopus and Bone Marrow

## 16 PIECES

## \$88

Prices per person (2 pcs ea)

Burratina (V)  
 Fresh Burratina, Carrot Coulis and  
 Roasted Peppers  
 –  
 Arancini (V)  
 Black Sesame Coated and Deep Fried  
 Saffron Rice Ball  
 –  
 Salmone Marinato e Caviale Affumicato  
 Citrus Cured Tasmanian Salmon, Smoked  
 Avruga Caviar and Shiso  
 –  
 Burger di Calamari Mayo alla Menta  
 SA Squid Mini Burger with Mint Mayonnaise  
 –  
 Polipo  
 Charred Octopus Sicilian Olives, Sun Dried  
 Tomato and Pickled Red Onion  
 –  
 Grissini al Rosmarino con Crudo di Parma  
 Semolina Grissini with 30 Months Cured  
 Parma Ham  
 –  
 Carpaccio di Manzo  
 Cured Kobe Beef Carpaccio Roll with  
 Homemade Mayo and Celery Root

### SUBSTANTIAL CANAPÉ

(1x per person)

Caponata (V)  
 Warm Sicilian Caponata with Fresh Ricotta  
 Cheese  
 –  
 Risone  
 Risone Pasta with Red Wine Braised  
 Octopus and Bone Marrow



**3 COURSE**

Price per person

**\$48****WELCOME CANAPES**

Freshly Baked Sonoma Bread Basket

**APPETISERS**

Arancini  
Deep Fried Zafforn Arancini Rice Ball with  
Primo Sale Cheese

**MAIN COURSE (ALTERNATE DROP)**

Calamarata  
Calamarata Pasta with Sautéed Pigi Clams  
and Bottarga  
–  
Barramundi  
Pan Seared Barramindi, Sicilian Caponata  
and Pistacchio Sauce

**DESSERT**

Semifreddo  
Chef's Lino Signature Nougat Parfait  
with Toasted Noto Almond Sauce

**3 COURSE**

Price per person

**\$68****WELCOME CANAPES**

Freshly Baked Sonoma Bread Basket

**APPETISERS**

Calamari  
Chargrilled Calamari with Tomato, Fennel  
and Tomatoes Vinaigrette

**MAIN COURSE (ALTERNATE DROP)**

Dentice  
Pan Seared Snapper, Sicilian Caponata  
and Pistacchio Sauce  
–  
Spalla di Manzo  
24hrs Braised Oyster Blade, Celeriac Puree,  
Pickled Red Onion and Truffle Jus

**DESSERT**

Tiramisu  
The Classic Italian

**4 COURSE**

Price per person

**\$88****WELCOME CANAPES**

Freshly Baked Sonoma Bread Basket

**APPETISERS**

Polipo  
Charred and Citrus Glazed Octopus,  
Capsicum Aioli and Chickpeas  
–  
Calamarata  
Calamarata Pasta with Sautéed Pigi Clams  
and Bottarga

**MAIN COURSE (ALTERNATE DROP)**

Barramundi  
Grilled Barramundi Fillet, Sicilian Caponata  
and Pistachio Sauce  
–  
Agnello  
48 hrs Saltbush Lamb Neck with Pumpkin  
Puree and Quince

**DESSERT**

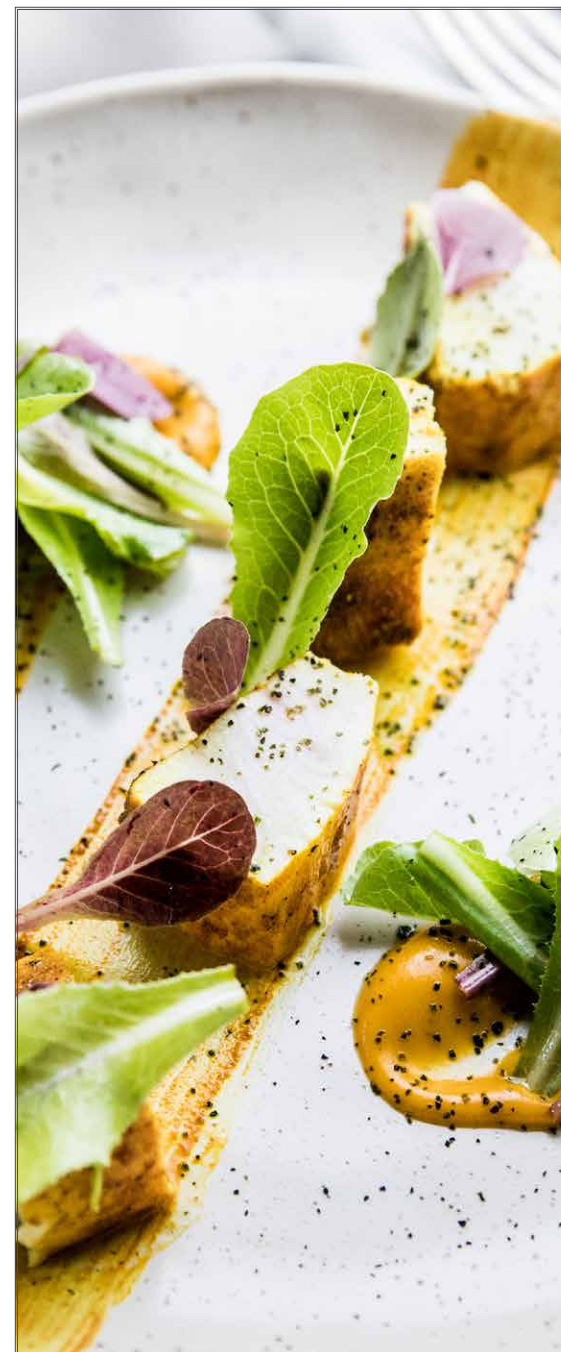
Semifreddo  
Chef's Lino Signature Nougat Parfait  
with Toasted Noto Almond Sauce

More options on next page &gt;&gt;&gt;



5 COURSE	\$108
Price per person	
<b>WELCOME CANAPES</b>	
Freshly Baked Sonoma Bread Basket	
<b>APPETISERS</b>	
Ostriche Fresh Seasonal Oysters, Orange, Raspberry and Balsamic Vinaigrette	
<b>MAIN COURSE</b>	
Risone Risone Pasta with Red Wine Braised Octopus and Bone Marrow – San Pietro Pan Seared John Dory Fillet on Jerusalem Artichoke Puree with Lemon & Capers Sauce – Spalla di Manzo 24hrs Braised Oyster Blade, Celeriac Puree, Pickled Red Onion and Truffle Jus	
<b>DESSERT</b>	
Cannolo Siciliano Crispy Wafer filled with Ricotta Cream, Prickly Pear Sauce and Pistachio Gelato	

6 COURSE	\$128
Price per person	
<b>WELCOME CANAPES</b>	
Freshly Baked Sonoma Bread Basket	
<b>APPETISERS</b>	
Capesante con Carciofi e Nocciole Pan Seared Scallops with Artichoke and Toasted Hazelnut Cream – Prosciutto Di Parma 30 Mesi, Stracciatella 30 Months Parma Ham and Stracciatella Cheese	
<b>MAIN COURSE</b>	
Ravioli con Gamberi Ravioli with King Prawns, Black Truffle and Burrata Cheese – Cernia su Creama di Broccoli Pan Seared Hapuka Fillet on Broccoli Puree and Pickles – Lombatello alla Brace con Pure di Patate Chargrilled Wagyu Hanger Steak on Mashed Potatoes, Beef Jus and Onions	
<b>DESSERT</b>	
Millefoglie Amadei Chocolate Millefoglie, Plim Meringue, Lemon Curd and Burnt Vanilla Gelato	





# mekong

ON KENSINGTON STREET

*a travelling feast along the river*





## MENU 1

Price per person

**\$69**

### APPETISERS

Dust Carrot  
Chilli Jam, Pork Floss  
-  
Crab Taco (gf)  
Coconut, Crab Meat, Crispy Espresso Crepe  
-  
Pork Belly (gf)  
Grilled Betel Leaf, Miso Dipping Sauce  
-  
Fresh Spring Roll (v, gf)  
Cucumber, Fried Tofu, Taro, Orange  
Tamarind Sauce

### MAIN COURSE

Tofu + Tamarind Curry (v, gf)  
Zucchini, Eggplant  
-  
Clams Poached in Hanoi Beer  
Bacon, Basil, Chilli Jam  
-  
BBQ Turmeric + Lemongrass Chicken (gf)  
Cucumber Relish  
-  
Wagyu Beef Salad  
Cherry Tomato, Mint, Roasted Rice Powder,  
Chilli, Tamarind Dressing

### MEKONG DESSERT PLATTER

## MENU 2

Price per person

**\$79**

### APPETISERS

Dust Carrot  
Chilli Jam, Pork Floss  
-  
Mee Grob Garden (gf)  
Blood Orange, Prawn, Smoked Pork Belly  
-  
Scallop (gf)  
Fresh Coconut Salad, Bacon Oil, Yuzu Chilli  
Sauce  
-  
Saffron & Sweet Corn Rice Cake  
Prawn Floss, Coconut Milk, Prawn

### MAIN COURSE

Spicy Barramundi Curry  
Rambutan, Betel Leaf  
-  
Burmese Chicken Salad (gf)  
Chickpea Fritter  
-  
Stir Fried Crispy Pork Belly  
Beans, Basil, Chilli Paste  
-  
Amok Curry  
Seared King Prawns, Scallops, Barramundi

### MEKONG DESSERT PLATTER

## MENU 3

Price per person

**\$89**

### APPETISERS

Crab Taco (gf)  
Coconut, Crab Meat, Crispy Espresso Crepe  
-  
Mee Grob Garden (gf)  
Blood Orange, Prawn, Smoked Pork Belly  
-  
Saffron & Sweet Corn Rice Cake  
Prawn Floss, Coconut Milk, Prawn  
-  
Slow Cooked Glacier 51 Toothfish (gf)  
Butternut Pumpkin, Kaffir Lime Oil,  
Cuttlefish Ink Tuiles

### MAIN COURSE

Clams Poached in Hanoi Beer  
Butternut Pumpkin, Kaffir Lime Oil,  
Cuttlefish Ink Tuiles  
-  
Wagyu Beer Salad  
Cherry Tomato, Mint, Roasted Rice Powder,  
Chilli, Tamarind Dressing  
-  
Confit Duck Curry  
Grilled Pineapple, Cherry Tomato, Sweet  
Potato  
-  
Seared King Prawns (gf)  
Fried Garlic, Onion & Shrimp Paste, Chilli  
Dipping Sauce  
-  
Crab Meat Fried Rice  
Chilli Paste, Mushroom

### MEKONG DESSERT PLATTER

## 9 PIECES

**\$50**

Prices per person (2 pcs ea)

Grilled Chicken  
Vegetable Rice Paper Rolls  
-  
Chilli Jam Orange Prawns  
Cashew Nuts, Rice Cracker  
-  
Small Banh Mi  
BBQ Pork, Cucumber, Mayonnaise, Pickled Vegetables  
-  
Sliced pineapple  
Sweet Radish, Roast Peanuts, Orange Zest (v)

### SUBSTANTIAL CANAPÉ

(1x per person)

48hr Slow Cooked Duck Breast  
Pancake Sheet, Honey Hoisin Sauce

## 12 PIECES

**\$68**

Prices per person (2 pcs ea)

Grilled Chicken  
Ginger Basil Aioli (gf)  
-  
Chilli Jam Orange Prawns  
Cashew Nuts, Rice Cracker  
-  
Small Banh Mi  
BBQ Pork, Cucumber, Mayonnaise, Pickled Vegetables  
-  
Sliced Pineapple  
Sweet Radish, Roast Peanuts, Orange Zest (v)  
-  
Dust Carrot  
Chilli Jam, Pork Floss (v)

### SUBSTANTIAL CANAPÉ

(1x per person)

48hr Slow Cooked Duck Breast  
Pancake Sheet, Honey Hoisin Sauce  
-  
Pulled chicken  
Blood Orange, Roasted Coconut, Squid Ink Cup

## 16 PIECES

**\$88**

Prices per person (2 pcs ea)

Grilled Chicken  
Ginger Basil Aioli (gf)  
  
Chilli Jam Orange Prawns  
Cashew Nuts, Rice Cracker  
  
Small Banh Mi  
BBQ Pork, Cucumber, Mayonnaise, Pickled Vegetables  
  
Sliced Pineapple  
Sweet Radish, Roast Peanuts, Orange Zest (v)  
  
Dust Carrot  
Chilli Jam, Pork Floss (v)  
  
Trout Rillettes  
Fine herbs, Sliced Sourdough

Spicy Thai Pork Sausage  
Smashed Young Ginger

### SUBSTANTIAL CANAPÉ

(1x per person)

48hr Slow Cooked Duck Breast  
Pancake Sheet, Honey Hoisin Sauce  
-  
Pulled Chicken  
Blood Orange, Roasted Coconut, Squid Ink Cup



# BEVERAGE PACKAGES

14

## THE PRIVATE KITCHEN OFFERS AN EXCLUSIVE DINING EXPERIENCE

Beverage packages are curated by each chef to pair with your selected menu and cuisine.

Alternatively, beverages on consumption packages are available. Please let our events team know, as we are able to tailor the menu to suit all of your event needs.

**STANDARD**

**\$58**

**PREMIUM**

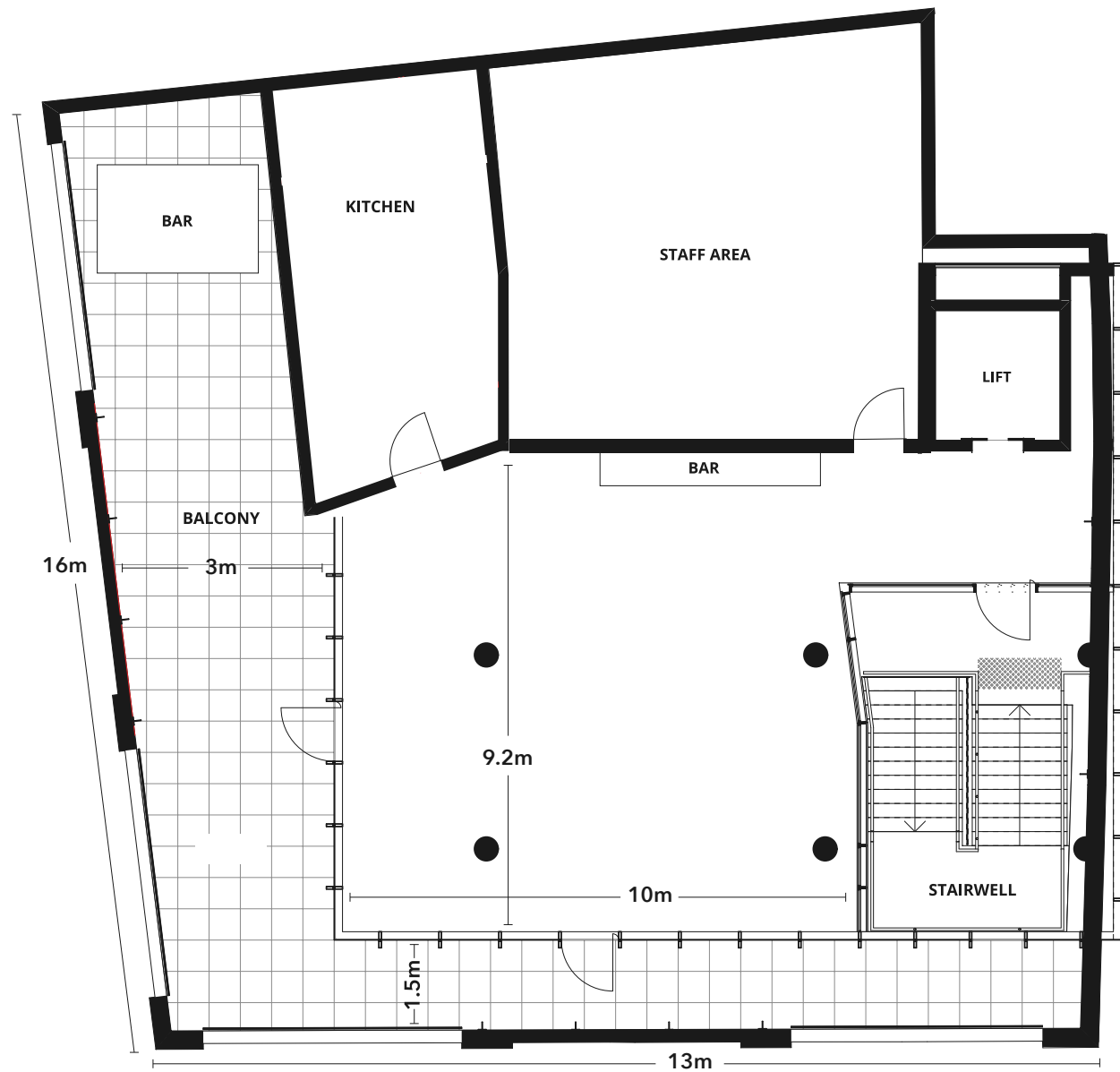
**\$78**

**DELUXE**

**\$98**

# LAYOUT

15



## CAPACITY

120 // Standing  
80 // Seated

**BALCONY CLOSURE** 10pm

**VENUE CLOSURE** 12pm

*Internal noise restrictions. No live or amplified music on the balcony.*



# MINIMUM SPENDS

16

## LUNCH

### JANUARY & FEBRUARY

Monday-Thursday: \$3,000.00  
Friday & Saturday: \$4,000.00  
Sunday: \$3,000.00  
Dry Hire: \$2000.00

### MARCH – OCTOBER

Monday-Thursday: \$4,000.00  
Friday & Saturday: \$6,000.00  
Sunday: \$4,000.00  
Dry Hire: \$2500.00

### NOVEMBER & DECEMBER

Monday-Thursday: \$5,000.00  
Friday & Saturday: \$7,000.00  
Sunday: \$5,000.00  
Dry Hire: \$4000.00

## DINNER

### JANUARY & FEBRUARY

Monday-Thursday: \$4,000.00  
Friday & Saturday: \$5,000.00  
Sunday: \$4,000.00  
Dry Hire: \$2500.00

### MARCH – OCTOBER

Monday-Thursday: \$5,000.00  
Friday & Saturday: \$7,000.00  
Sunday: \$5,000.00  
Dry Hire: \$3000.00

### NOVEMBER & DECEMBER

Monday-Thursday: \$7,000.00  
Friday & Saturday: \$10,000.00  
Sunday: \$7,000.00  
Dry Hire: \$5000.00



Prices include GST.  
Dry hire prices exclude GST.

## SERVICE FEE

An additional charge of 5% of the total event spend will be factored into all quotations for the space. Dry hire not included.

## NOT WITHIN THE BUDGET?

Please contact our events team and we will do our best to cater to your needs. While we can cater to all your food and beverage needs, The Private Kitchen has a commercial kitchen that can be hired as a free space to make your own. See dry hire rates.



## CONTACT

For all bookings and enquiries  
for The Private Kitchen, please contact  
our events team at:

**events@kensingtonstreet.com.au** or  
**(02) 9281 0922**

## CAPACITY

120 Standing | 80 Seated

The Private Kitchen is able to cater to all types of  
events including breakfast functions. If you would  
like to enquiry about holding a breakfast function in  
The Private Kitchen please contact our events team.

**Level 3, The Old Rum Store**  
**2-10 Kensington Street, Chippendale, Sydney**

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*Kensington St.*