

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)

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

SUBSTANTIAL CANAPÉ

\$9 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

3 COURSE	\$68
Price per person	
WELCOME CANAPES	
Iggy's sourdough bread, whipped burnt butter + nori	
APPETISERS (ALTERNATE DROP)	
Roasted baby carrots, green pea hummus, hickory-smoked almonds, fennel pollen - Kingfish & tomato crudo, black garlic, yoghurt crisp	
MAIN COURSE (ALTERNATE DROP)	
Roasted spatchcock, chorizo succotash, duck fat confit potatoes - Tasmanian flaked salmon, finger lime relish, corn variations, salmon roe	
DESSERT	
Panna cotta, blood orange gelée, toasted almond crumble - *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	
APPETISERS	
Roasted baby carrots, green pea hummus, hickory-smoked almonds, fennel pollen - Kingfish & tomato crudo, black garlic, yoghurt crisp - Grilled Clarence River baby octopus, black pepper reduction, spicy pineapple - sorbet	
MAIN COURSE (ALTERNATE DROP)	
Char-grilled ranger's valley angus hanger steak, duck fat confit potatoes, broccolini - Tasmanian flaked salmon, finger lime relish, corn variations, salmon roe	
DESSERT	
Panna cotta, blood orange gelée, 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	
APPETISERS	
Roasted baby carrots, green pea hummus, hickory-smoked almonds, fennel pollen - Kingfish & tomato crudo, black garlic, yoghurt crisp - Grilled Clarence River baby octopus, black pepper reduction, spicy pineapple - Angus beef tartare, tuna aioli, garlic chives, elderflower, prawn cracker - Potato gnocchi, liquid pecorino pearls, pumpkin, crispy sage - Sorbet	
MAIN COURSE (ALTERNATE DROP)	
Pan-seared mullet fillet, crispy leeks, ginger + scallion salsa, sweet potato - Char-grilled ranger's valley angus hanger steak, crushed potatoes, broccolini + marinated capsicum	
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
–
Polipo
Charred Octopus, Sicilian Olives, Sun Dried
Tomatoes and Pickled Red Onion
–
Carpaccio di Manzo
Cured Kobe Beef Carpaccio Roll with
Homemade Mayo and Celery Root

SUBSTANTIAL CANAPÉ

(1x per person)

Ravioli
Homemade Ravioli with King Prawns, Black
Truffle and Burrata Sauce

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
–
Polipo
Charred Octopus, Sicilian Olives, Sun Dried
Tomatoes and Pickled Red Onion
–
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
–
Ravioli
Homemade Ravioli with King Prawns,
Black Truffle and Burrata Sauce

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
–
Polipo
Charred Octopus, Sicilian Olives, Sun Dried
Tomato and Pickled Red Onion
–
Carciofi e Capasanta
Barely Cooked Scallops with Toasted
Hazelnuts Sauce and Pickled Artichokes
–
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
–
Ravioli
Homemade Ravioli with King Prawns, Black
Truffle and Burrata Sauce

**3 COURSE****\$68**

Price per person

Freshly Baked Sonoma
Bread Basket with Olio EV00

ENTRÉES

Calamari
Chargrilled Calamari with Tomato, Fennel
and Tomatoes Vinaigrette

MAIN COURSE (ALTERNATE DROP)

Dentice
Pan Seared Snapper, Sicilian Caponata
and Pistachio Sauce

-

Spalla di Manzo
24hrs Braised Oyster Blade, Celeriac Puree,
Pickled Red Onion and Truffle Jus

DESSERT

Tiramisu
The Classic Italian

4 COURSE**\$88**

Price per person

Freshly Baked Sonoma
Bread Basket with Olio EV00

ENTRÉES

Polipo
Charred and Citrus Glazed Octopus,
Capsicum Aioli and Chickpeas

-

Calamarata
Calamarata Pasta with Sautéed Pipi 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 Plum Gel

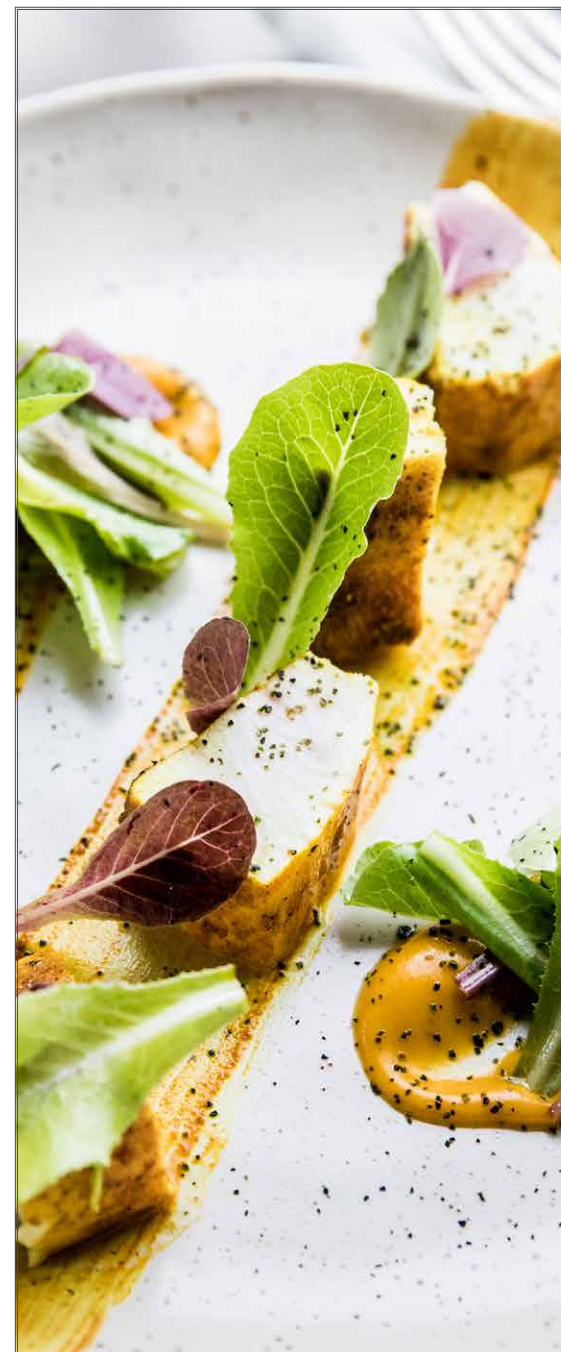
DESSERT

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

More options on next page >>>

5 COURSE	\$108
Price per person	
Freshly Baked Sonoma Bread Basket with Olio EV00	
ENTRÉES	
Ostriche Fresh Seasonal Oysters, Orange, Raspberry and Balsamic Vinaigrette	
MAIN COURSE	
Risone Risone Pasta with Sundried Tomato and Almond Pesto, Raw Tuna, Caper Leaves	
- Sgombro Mackerel with Sautéed Radicchio, Candied Lemon and Soffritto	
- Spalla di Manzo 24hrs Braised Oyster Blade, Celeriac Puree, Pickled Red Onion and Truffle Jus	
DESSERT	
Cannolo Siciliano Crispy Wafer filled with Ricotta Cream, Prickly Pear Sauce and Pistachio Gelato	

6 COURSE	\$128
Price per person	
Freshly Baked Sonoma Bread Basket with Olio EV00	
ENTRÉES	
Capasanta Barely Cooked Scallops with Toasted Hazelnuts and Fava Bean "Maccu"	
- Prosciutto e Stracciatella 30 Month Parma Ham and Stracciatella Cheese	
MAIN COURSE	
Ravioli Ravioli with King Prawns, Black Truffle and Burrata Cheese	
- Merluzzo Glacier 51 Tooth Fish, Braised Cabbage, Orange and Olive	
- Agnello 48 hrs Saltbush Lamb Neck with Pumpkin Puree and Plum Gel	
DESSERT	
Millefoglie Amadei Chocolate Millefoglie, Plum Meringue, Lemon Curd and Burnt Vanilla Gelato	



SHARING SET MENU \$78

Price per person

Freshly Baked Sonoma
Bread Basket with Olio EVOO

ENTRÉES

Arancini
Deep Fried Saffron "Arancini" Rice Ball with
Primo Sale Cheese

-

Grilled Calamari al Limone
Chargrilled Calamari Salad with Tomato,
Fennel and Lemon Vinaigrette

MAIN COURSE

Norma
Rigatoni Pasta with Tomatoes Sauce,
Eggplant and Aged Ricotta Cheese

-

Sgombro
Blue Mackerel, Sautéed Radicchio, Candied
Lemon, Soffritto

-

Agnello
48 hrs Saltbush Lamb Neck with Pumpkin
Puree and Plum Gel

-

Sides: Roasted Rosemary Potatoes and
Seasonal Mixed Salad

DESSERT

Tiramisu
The Classic Italian

-

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

SHARING SET MENU \$108

Price per person

Freshly Baked Sonoma
Bread Basket with Olio EVOO

ENTRÉES

Arancini
Deep Fried Saffron "Arancini" Rice Ball with
Primo Sale Cheese

-

Grilled Calamari al Limone
Chargrilled Calamari Salad with Tomato,
Fennel and Lemon Vinaigrette

-

Broccoli e Burrata
Spicy Broccoli, Orange, Burrata, Olives and
Toasted Almonds

MAIN COURSE

Paccheri
Paccheri with Cime di Rapa, Mussels and
Bottarga

-

Ravioli
Ravioli with King Prawns, Black Truffle and
Burrata Sauce

-

Dentice
Grilled Wild Snapper, Sicilian Caponata and
Pistachio Sauce

-

La Costata
1.2 kg Charcoal Grilled Rangers Valley Op
Ribs

-

Sides: Roasted Rosemary Potatoes and
Seasonal Mixed Salad

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DESSERT

Tiramisu
The Classic Italian

-

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



mekong

ON KENSINGTON STREET

a travelling feast along the river



FEED ME	\$59
Price per person	
ENTRÉE	
<p>Cambodian beef skewers, lemongrass, cucumber & peanut sauce</p> <p>-</p> <p>Burmese bread stick, marinated pork mince, vermicelli & chilli oil</p> <p>-</p> <p>Crab taco, coconut, crab meat, crispy espresso crepe</p>	
MAIN COURSE	
<p>BBQ turmeric & lemongrass chicken, curry sauce & cucumber salad</p> <p>-</p> <p>Stir fried tofu with mushrooms, ginger, onion & green shallots (v)</p> <p>-</p> <p>Clams poached in Hanoi Beer, bacon, basil & chilli jam*</p> <p>-</p> <p>Grilled pork neck salad with red onion, roasted rice powder, mint & chilli powder**</p>	
MEKONG DESSERT PLATTER	

FEED ME	\$69
Price per person	
ENTRÉE	
<p>Saffron & sweet corn rice cake prawn floss, coconut milk & prawn</p> <p>-</p> <p>Burmese bread stick, marinated pork mince, vermicelli & chilli oil</p> <p>-</p> <p>Charcoal-Grilled betel leaf with pork belly & miso dipping sauce</p>	
MAIN COURSE	
<p>Sirloin beef curry with kaffir lime, coconut milk & arugula olive oil**</p> <p>-</p> <p>Stir fried spicy chicken, roasted chilli, kaffir lime & cashew nut***</p> <p>-</p> <p>Smoked fish salad, shallot, fresh aromatic herbs, chilli & unsalted peanuts*</p> <p>-</p> <p>Grilled cabbage, king brown mushrooms, light soy & Truffle oil (v)</p>	
MEKONG DESSERT PLATTER	

FEED ME	\$89
Price per person	
ENTRÉE	
<p>Sizzling seafood crepes, yellow bean, coconut & chili anchovy sauce*</p> <p>-</p> <p>Crab taco, coconut, crab meat, Crispy Espresso Crepe (GF)</p> <p>-</p> <p>Grilled Scallop with green peppercorn, red bell, onion & water chestnuts</p>	
MAIN COURSE	
<p>Burmese king prawn, caramelised onion, tamarind, balsamic & watercress salad</p> <p>-</p> <p>Smoked duck breast, sesame bok choy, lime and orange zest & honey ginger sauce</p> <p>-</p> <p>Soft shell crab masala with egg, onion & home made chilli oil*</p> <p>-</p> <p>Osso Buco curry, sweet potato, cinnamon, roasted peanut & coconut dosa</p> <p>-</p> <p>Green papaya salad, carrot, peanut, chilli & lime dressing (v)*</p>	
MEKONG DESSERT PLATTER	
*denotes spice	

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

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

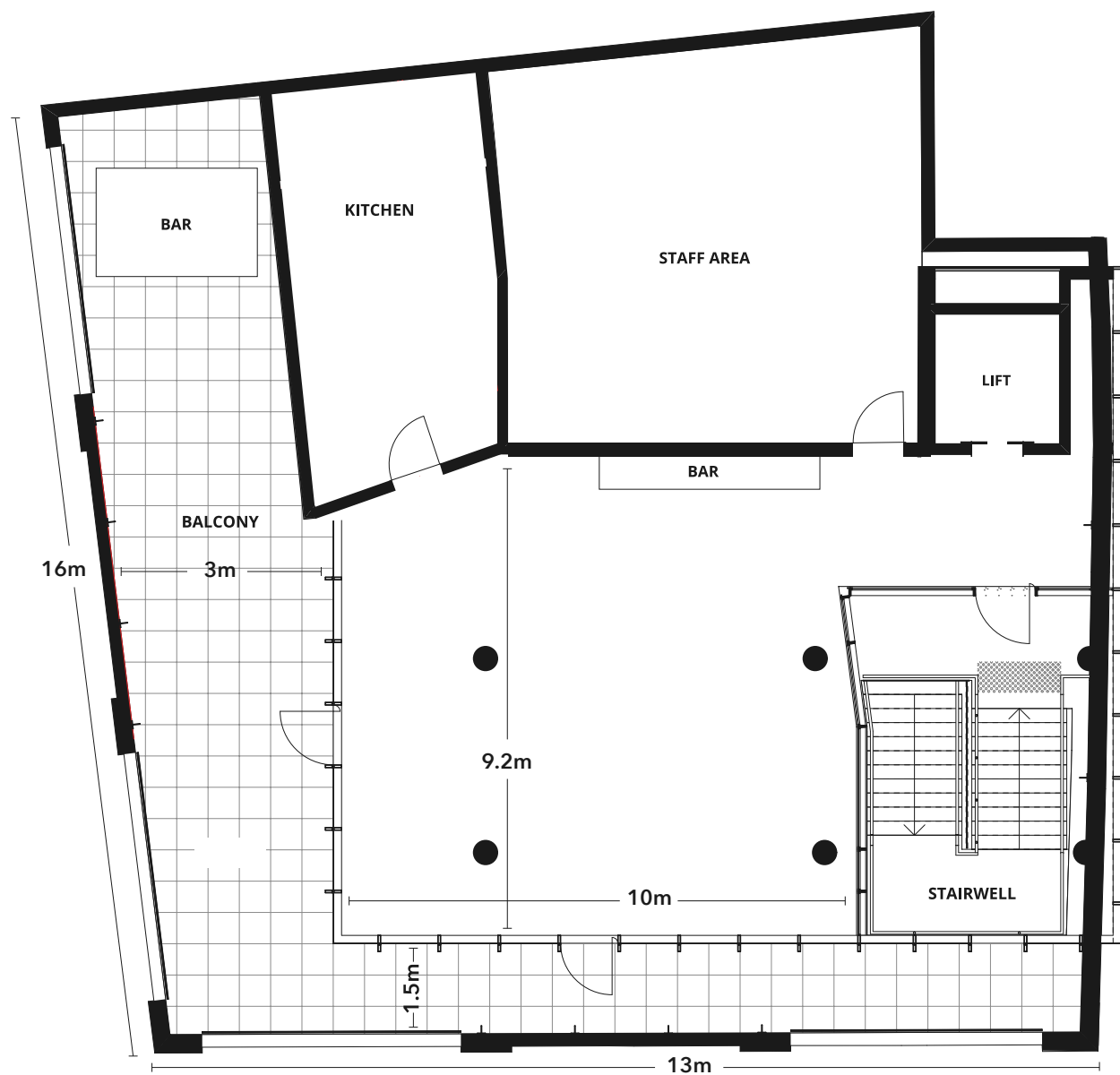
\$58

PREMIUM

\$78

DELUXE

\$98

**CAPACITY****120** // Standing**80** // Seated**BALCONY CLOSURE** 10pm**VENUE CLOSURE** 12pm*Internal noise restrictions. No live or amplified music on the balcony.*

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

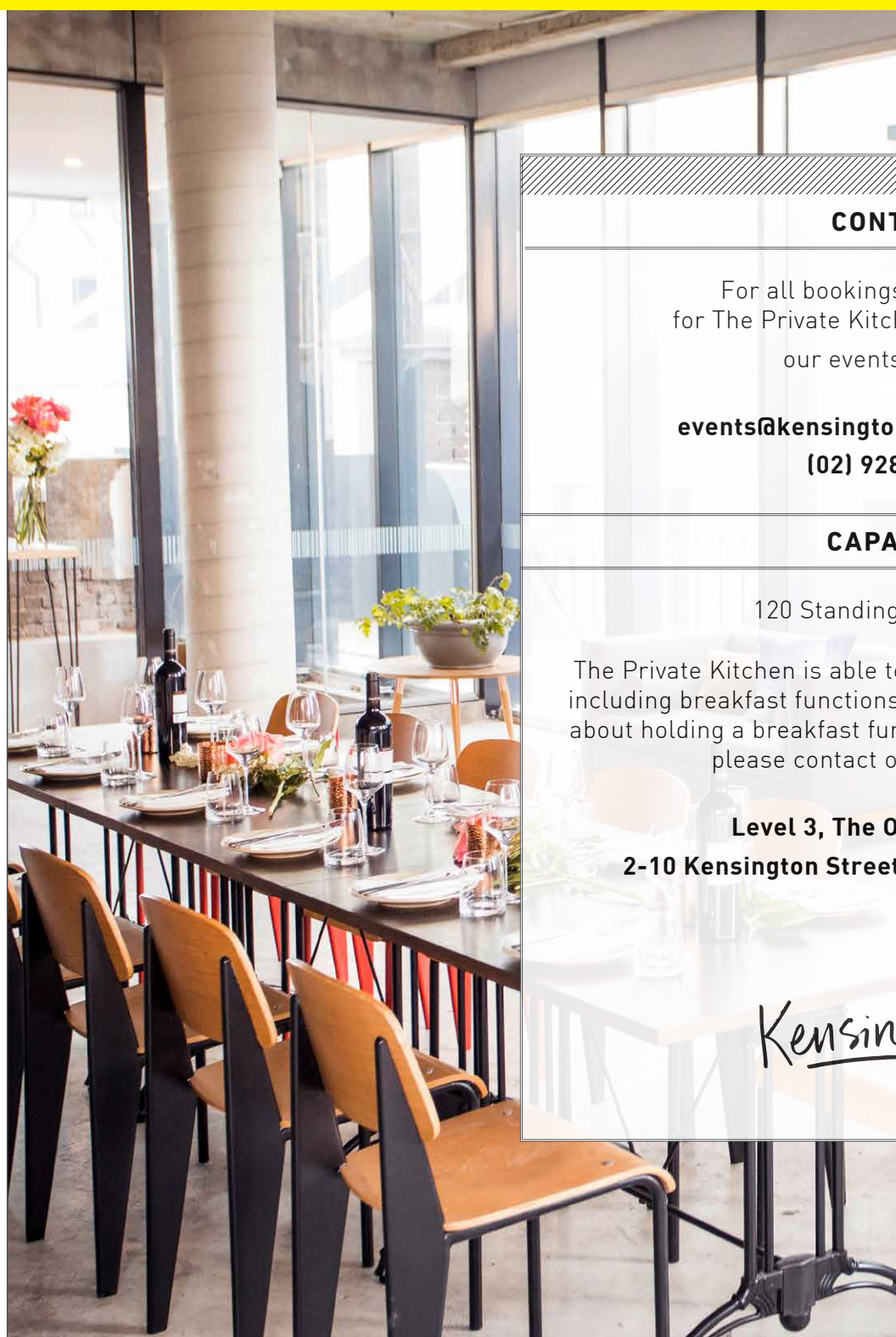
Prices include GST.
Dry hire prices exclude GST.

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 enquire
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**

Kensington St.

