

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

MENU 1 (SET) 3-COURSE Price per person		\$78
Welcome canapes on arrival		
Iggy's sourdough bread, whipped burnt butter + nori		
ENTRÉE		
Kingfish & tomato crudo with jalapeno black garlic, rye croutons, dill		
MAIN COURSE		
Crispy spring chicken orange relish, potato cake		
DESSERT		
Mango cheesecake mousse, bitter chocolate air		
*Upgrade your dessert to our 'fire + ice' dessert presentation for \$9		

MENU 2 (SHARED) Price per person		\$78
Welcome canapes on arrival		
Iggy's sourdough bread, whipped burnt butter + nori		
ENTRÉE		
Angus beef carpaccio tuna aioli, garlic chives, elderflower + prawn crackers		
Roasted baby carrot + home-made green pea hummus hickory-smoked almonds		
MAIN COURSE		
Tasmanian flaked salmon shaved fennel + orange slaw, ikura		
Char-grilled beef hanger steak duck fat potatoes, broccolini + marinated capsicum		
DESSERT		
Ricotta coffee mousse, roasted apricots, salted caramel		
*Upgrade your dessert to our 'fire + ice' dessert presentation for \$9		

MENU 3 (SET) 3-COURSE Price per person		\$108
Welcome canapes on arrival		
Iggy's sourdough bread, whipped burnt butter + nori		
ENTRÉE		
alpine king trout, dried seaweed, smoked sour cream, salmon trout roe		
MAIN COURSE		
whiskey-brined caramelised berkshire pork loin, macadamia + coffee relish, pickles		
DESSERT		
Cardamom ice cream, pine nut biscotti, dark chocolate + hot berries		
*Upgrade your dessert to our 'fire + ice' dessert presentation for \$9		

MENU 4 (SET) 4-COURSE Price per person		\$118
Welcome canapes on arrival		
Iggy's sourdough bread, whipped burnt butter + nori		
ENTRÉE		
Heirloom tomato salad gazpacho, stracciatella, mount zero evoo		
Kingfish & tomato crudo with jalapeno black garlic, rye croutons, dill		
Sorbet -		
MAIN COURSE		
Char-grilled chilean seabass almond polenta, wild mushroom ragout		
DESSERT		
Cardamom ice cream, pine nut biscotti, dark chocolate + hot berries		
*Upgrade your dessert to our 'fire + ice' dessert presentation for \$9		

MENU 5 (SET) 4-COURSE Price per person		\$138
Welcome canapes on arrival		
Iggy's sourdough bread, whipped burnt butter + nori		
ENTRÉE		
Heirloom tomato salad gazpacho, stracciatella, mount zero evoo		
Prawn ceviche pickled cucumber, scallions		
Sorbet -		
MAIN COURSE		
Char-grilled cape grim strip steak duck fat 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		

MENU 6 (SET) 5-COURSE Price per person		\$208
Welcome canapes on arrival		
Teaser		
Iggy's sourdough bread, whipped burnt butter + nori		
ENTRÉE		
Duck prosciutto romesco, parmigiano reggiano		
Seared moreton bay bug artichoke + baby vegetable barigoule		
Double-boiled beef brodo truffle paste, aged sherry		
Sorbet -		
MAIN COURSE		
Char-grilled cape grim rib-eye steak duck fat potatoes, broccolini + marinated capsicum		
DESSERT		
'fire + ice' dessert presentation		



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

Price per person

\$78

Freshly Baked Sonoma
Bread Basket with Olio EV00

-

Calamari
Chargrilled Calamari with Tomato, Fennel
& Tomato and Lemon Vinaigrette

-

Dentice
Pan Seared Snapper, Sicilian Caponata
and Pistacchio Sauce

or

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

-

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

3 COURSE

Price per person

\$98

Freshly Baked Sonoma
Bread Basket with Olio EV00

-

Polipo
Charred and Citrus Fremantle River
Octopus, Lemon Crushed Potatoes, Roasted
Capsicum

-

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

or

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

-

Tiramisu
The Classic Italian

4 COURSE

Price per person

\$108

Freshly Baked Sonoma
Bread Basket with Olio EV00

-

Calamari
Chargrilled Calamari with, Tomato & Fennel
Salad and Lemon Vinaigrette

-

Norma
Rigatoni with Fried Eggplant, Tomato Sauce
and Salted Aged Ricotta

-

Merluzzo
Glacier 51 Tooth Fish, Braised Cabbage,
Orange and Olives

or

Agnello
48hrs Lamb Neck with Pumpkin Puree,
Black truffle Jus and Plum Gel

-

Formaggi
Chef's Lino Selection of Italian cheeses
&

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

More options on next page >>>

4 COURSE

\$148

Price per person

Freshly Baked Sonoma
Bread Basket with Olio EV00

-

Ostrica
3pc Oyster, Orange And Balsamic
Vinaigrette, Cucumber Gel and Caviar

-

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

-

Merluzzo
Glacier 51 Toothfish, Braised Cabbage,
Orange and Olives

or

Agnello
48hrs Lamb Neck with Pumpkin Puree,
Black truffle Jus and Plum Gel

-

Millefoglie
Amedei Chocolate, Yuzu Curd, Mille-feuille

6 COURSE DEGUSTATION

\$198

Price per person

*Maximum 60 guests

Freshly Baked Sonoma
Bread Basket with Olio EV00

-

Scampi
Australian Scampi Tartare with Scampi Roe
Vinaigrette

-

Polipo
Charred Citrus Fremantle River Octopus,
Capsicum Aioli and Chickpeas

-

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

-

Merluzzo
Glacier 51 Toothfish, Braised Cabbage,
Orange and Olives

-

Wagyu
Slow Cooked Ranger Valley Wagyu Oyster
Blade, Potato Puree and Morel Mushrooms

-

Cannolo Siciliano
Crispy Wafer Filled with Ricotta Cream,
Prickly Pear Sauce



SHARING SET MENU \$78

Price per person

Freshly Baked Sonoma
Bread Basket with Olio EV00

ENTRÉE

Arancini
Deep Fried Saffron "Arancini" Rice Ball with
Primo Sale Cheese
–
Grilled Calamari al Limone
Chargrilled Calamari with Tomato & Fennel
Salad and Lemon Vinaigrette

PASTA

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

MAIN COURSE

Barramundi
Silverbeets, Olives and Salmoriglio Sauce
–
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 EV00

ENTRÉE

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

PASTA

Paccheri
Paccheri with Cime di Rapa, Mussels and
Bottarga
–
Ravioli
Ravioli with King Prawns, Black Truffle and
Burrata Sauce

MAIN COURSE

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

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

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

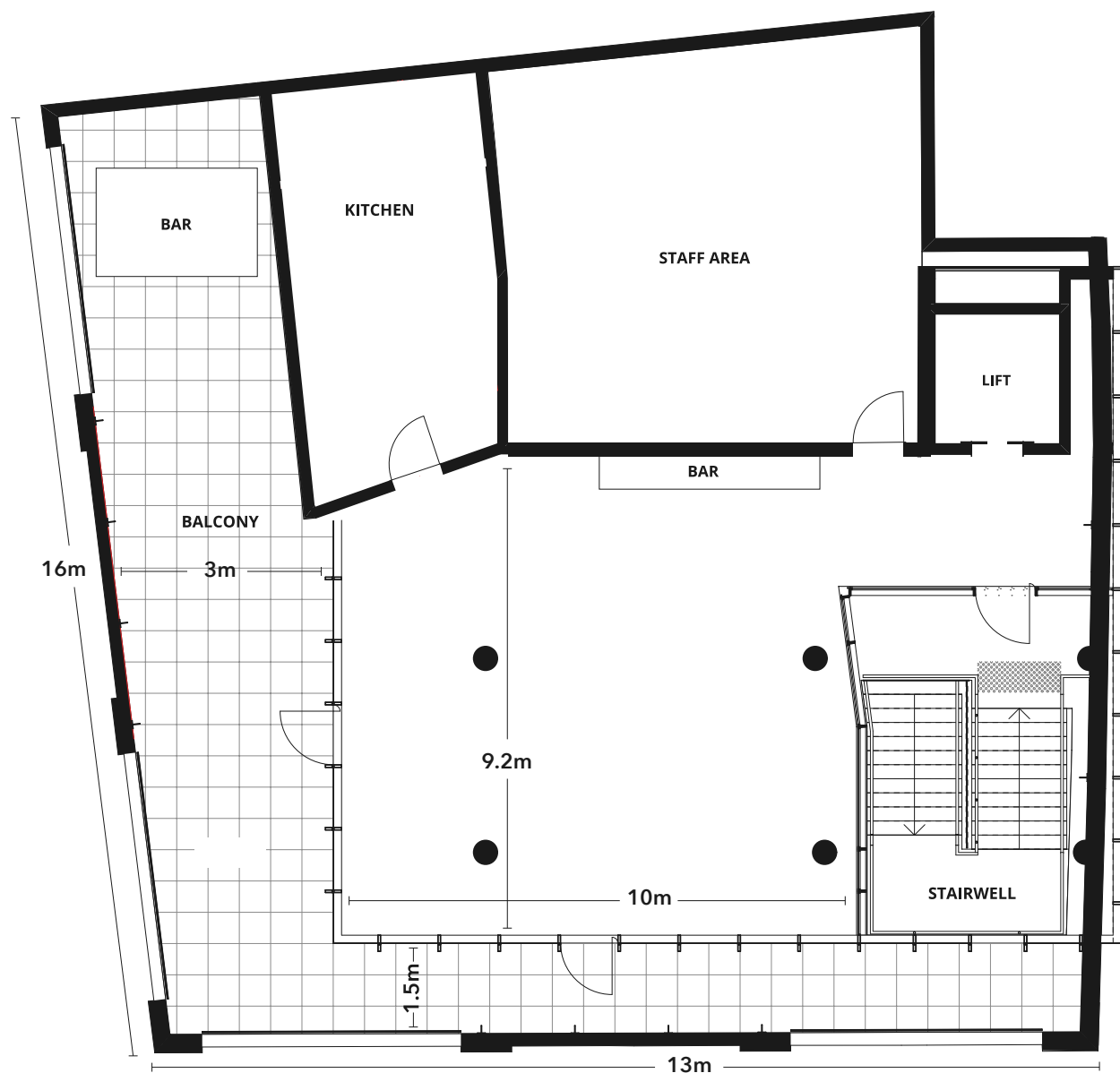
\$65

PREMIUM

\$85

DELUXE

\$105

**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.