

# THE PRIVATE KITCHEN FUNCTION PACK 2018







# *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.

**FRÉDÉRIC COLIN**

Chef Owner Frédéric Colin is the man behind Bistrot Gavroche, serving up authentic Parisian classics from age-old recipes, right here on Kensington Street.

His extensive culinary experience includes the position of Executive Chef at the St. Regis Singapore, since the opening and prior, the exclusive St Regis Bora Bora in French Polynesia, where as Executive Chef, he opened three remarkable dining destinations including Jean-Georges' signature restaurant.





# EASTSIDE

KITCHEN & BAR



## 10 PIECES

**\$50**

prices per person (2 pcs ea)

berkshire pork bbq skewer  
ginger honey glaze (gf)  
-  
chicken karaage  
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

\$9 per item, minimum of 2 dozen per kind

steak sandwich, caramelised 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  
orange salsa

## 12 PIECES

**\$60**

prices per person (2 pcs ea)

berkshire pork bbq skewer  
ginger honey glaze (gf)  
-  
chicken karaage  
chilli + yuzu kewpie (gf)  
-  
seared shrimp  
bloody mary pipette (gf)  
-  
crabmeat salad  
cucumber + green apple (gf)  
-  
watermelon + feta cheese (v)(gf)  
-  
smoked aubergine caviar



charcuterie platter (8-10pax)  
selection of cold cuts, cheese + condiments  
\$350 per platter

## 16 PIECES

**\$80**

prices per person (2 pcs ea)

berkshire pork bbq skewer  
ginger honey glaze (gf)  
-  
chicken karaage  
chilli + 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

**MENU 1 (SET)  
3-COURSE****\$78**

price per person

welcome canapes on arrival

iggy's sourdough bread,  
apple balsamic + olive oil**ENTRÉE**king trout carpaccio  
buttermilk + dill, caperberries**MAIN COURSE**duck leg confit  
pickled persimmon + stewed lentils**DESSERT**

baked cheesecake

\*upgrade your dessert to our 'fire + ice'  
dessert presentation for \$9**MENU 2  
(SHARED)****\$78**

price per person

welcome canapes on arrival

iggy's sourdough bread,  
apple balsamic + olive oil**ENTRÉE**angus beef tartare  
pickled beets, rice crisps

chicken karaage, chilli + yuzu kewpie

**MAIN COURSE**nannygai red fish, compressed watermelon  
seaweed + cucumber saladchar-grilled beef hanger steak  
roasted potatoes + marinated capsicum**DESSERT**

chocolate chip ice cream cookie sandwich

\*upgrade your dessert to our 'fire + ice'  
dessert presentation for \$9**MENU 3 (SET)  
3-COURSE****\$108**

price per person

welcome canapes on arrival

iggy's sourdough bread  
apple balsamic + olive oil**ENTRÉE**ceviche of prawns, swordfish + trout  
chipotle aioli, sweet potato chips**MAIN COURSE**whiskey-brined caramelised berkshire pork  
loin, macadamia + coffee relish, polenta**DESSERT**

baked cheesecake, macerated berries

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

## MENU 4 (SET) 4-COURSE

### \$118

price per person

welcome canapes on arrival

iggy's sourdough bread,  
apple balsamic + olive oil

### ENTRÉE

grilled asparagus  
chive vinaigrette, burrataking trout carpaccio  
buttermilk + dill, caperberriessorbet  
-

### MAIN COURSE

beer-braised beef short rib  
onion marmalade, red cabbage

### 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

### \$138

price per person

welcome canapes on arrival

iggy's sourdough bread,  
apple balsamic + olive oil

### ENTRÉE

grilled asparagus  
chive vinaigrette, burratachicken karaage  
chilli + yuzu kewpiesorbet  
-

### MAIN COURSE

char-grilled cape grim strip steak  
duck fat potatoes, broccolini  
+ marinated capsicum

### DESSERT

'fire + ice' dessert presentation

## MENU 6 (SET) 5-COURSE

### \$208

price per person

welcome canapes on arrival

teaser

iggy's sourdough bread  
apple balsamic + olive oil

### ENTRÉE

ceviche of prawns, swordfish + trout  
chipotle aioli, sweet potato chipsnannygai red fish, compressed  
watermelon, seaweed + cucumber saladdouble-boiled beef brodo  
truffle paste, aged sherrysorbet  
-

### MAIN COURSE

char-grilled cape grim rib-eye steak  
duck fat potatoes, broccolini  
+ marinated capsicum

### DESSERT

'fire + ice' dessert presentation





OLIO  
KENSINGTON ST



## 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 &gt;&gt;&gt;



## 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

-

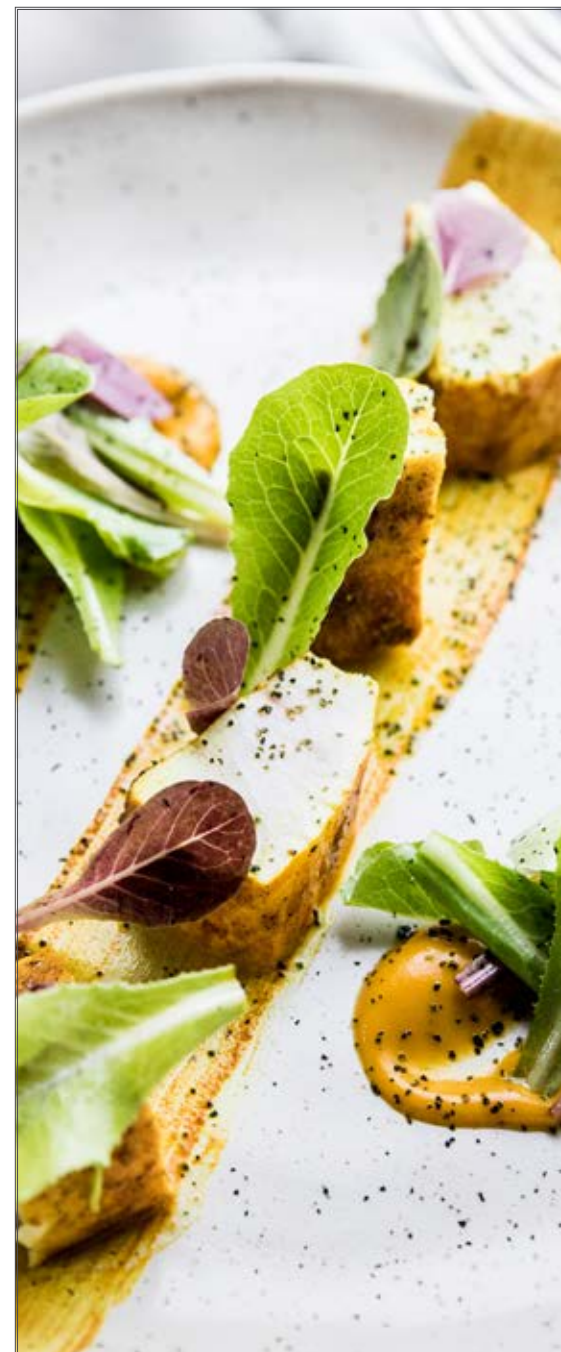
Merluzzo  
Glacier 51 Toothfish, Braised Cabbage,  
Orange and Olives

-

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

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

FEED ME	\$89
Price per person	
<b>ENTRÉE</b>	
<p>Sizzling seafood crepes, yellow bean, coconut &amp; 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 &amp; water chestnuts</p>	
<b>MAIN COURSE</b>	
<p>Burmese king prawn, caramelised onion, tamarind, balsamic &amp; watercress salad</p> <p>-</p> <p>Smoked duck breast, sesame bok choy, lime and orange zest &amp; honey ginger sauce</p> <p>-</p> <p>Soft shell crab masala with egg, onion &amp; home made chilli oil*</p> <p>-</p> <p>Osso Buco curry, sweet potato, cinnamon, roasted peanut &amp; coconut dosa</p> <p>-</p> <p>Green papaya salad, carrot, peanut, chilli &amp; lime dressing (v)*</p>	
<b>MEKONG DESSERT PLATTER</b>	
*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



BISTROT  
GAVROCHE



## 9 PIECES

**\$50**

Prices per person (2 pcs ea)

Beef tartare & toasted baguette

-

Salmon tartare with horseradish (gf)

-

Beetroot tartlet with candied walnuts (v)(vg)

-

Tartine of foie gras terrine

### SUBSTANTIAL CANAPÉ

(1x per person)

Beef cheek samosa

## 12 PIECES

**\$68**

Prices per person (2 pcs ea)

Beef tartare & toasted baguette

-

Salmon tartare with horseradish (gf)

-

Beetroot tartlet with candied walnuts (v)(vg)

-

Tartine of foie gras terrine

-

Pristine oyster & lemon confit (gf)

### SUBSTANTIAL CANAPÉ

(1x per person)

Beef cheek samosa

-

Confit pork belly & mustard (gf)

## 16 PIECES

**\$88**

Prices per person (2 pcs ea)

Beef tartare & toasted baguette

-

Salmon tartare with horseradish (gf)

-

Beetroot tartlet with candied walnuts (v)(vg)

-

Tartine of foie gras terrine

-

Pristine oyster & lemon confit (gf)

-

Duck leg confit & crispy potatoes (gf)

-

Assorted mini macarons (v)

### SUBSTANTIAL CANAPÉ

(2x per person)

Beef cheek samosa

-

Confit pork belly & mustard (gf)





**3 COURSE****\$78**

Price per person

Parisian Baguette and Isigny Butter

-

Cheese Gougère

Baked Savory Choux Pastry with Conté cheese

**ENTRÉE**

Oeufs En Meurette

Poached Eggs with Red Wine Sauce,  
Bacon & Croutons**MAIN COURSE**

Canard

Shredded Duck Confit with Bacon &  
Crushed Potato Gratin

or

Truite

Ocean Trout Fillet with Sorrel Sauce &  
Steamed Potatoes**DESSERT**

Tarte Tatin

Upside-down Apple Tatin Tart with Vanilla  
Ice Cream

-

Orange &amp; Vanilla Madeleine

**5 COURSE****\$108**

Price per person

Parisian Baguette and Isigny Butter

-

Cheese Gougère

Baked Savory Choux Pastry with Conté cheese

**ENTRÉE**

Charcuterie

Platter of Charcuterie &amp; Pickles

-

Oeufs En Meurette

Poached Eggs with Red Wine Sauce,  
Bacon & Croutons

or

Lentilles

Lentil Salad with Smoked Ocean Trout

**MAIN COURSE**

Canard

Shredded Duck Confit with Bacon &  
Crushed Potato Gratin

or

Truite

Ocean Trout Fillet with Sorrel Sauce &  
Steamed Potatoes

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**CHEESE**

Fromage

Matured Cheese Selection with Sourdough  
Bread & Dried Fruits**DESSERT**

Tarte Tatin

Upside-down Apple Tatin Tart with Vanilla  
Ice Cream

or

Crêpes Suzette Flambées

Crepes with Grand Marnier Sauce

-

Orange &amp; Vanilla Madeleine

**6 COURSE MENU \$200**

Price per person

Canape on Arrival  
Pristine Oyster and Crab Tartar  
-  
Parisian Baguette and Isigny Butter  
-  
Cheese Gougère  
Baked Savory Choux Pastry with Conté cheese

**ENTRÉE**

Pan-seared Foie Gras with Cherry Compote  
&  
Grilled Morton Bay Bugs with Tomato Chutney

**MAIN COURSE**

Slow Cooked New Zealand John Dory Fillet  
and Lobster Bisque  
&  
48hrs Braised Veal Rump with Purple Potato  
Mash and Roasted Beetroot

**DESSERT**

Strawberry Charlotte and Coulis  
-  
Orange & Vanilla Madeleine

**SHARING SET MENU \$78**

Price per person

Parisian Baguette and Isigny Butter  
-  
Cheese Gougère  
Baked Savory Choux Pastry with Conté cheese

**ENTRÉE**

Planche De Charcuterie  
Board of House-made Pâté, Pork Rillettes  
Saucisson Sec & Ham  
-  
Oeufs En Meurette  
Poached Eggs with Red Wine Sauce, Bacon &  
Croutons  
-  
Lentilles  
Lentil Salad with Smoked Ocean Trout

**MAIN COURSE**

Rumsteak  
Rangers Valley 270 Days Beef Rump Steak,  
Madagascar Green Peppercorn Sauce &  
French Fries  
-  
Canard  
Shredded Duck Confit with Bacon & Crushed  
Potato Gratin  
-  
Truite  
Ocean Trout Fillet with Sorrel Sauce &  
Steamed Potatoes

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**DESSERT**

Tarte Tatin  
Upside-down Apple Tatin Tart with Vanilla  
Ice Cream  
-  
Profiteroles  
Choux Pastry with Vanilla Ice Cream & Hot  
Chocolate Sauce  
-  
Crêpes Suzette Flambées  
Crepes with Grand Marnier Sauce  
-  
Orange & Vanilla Madeleine

**ADDITIONAL****\$17****CHEESE**

Fromage  
Matured Cheese Selection with Sourdough  
Bread & Dried Fruits



## 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

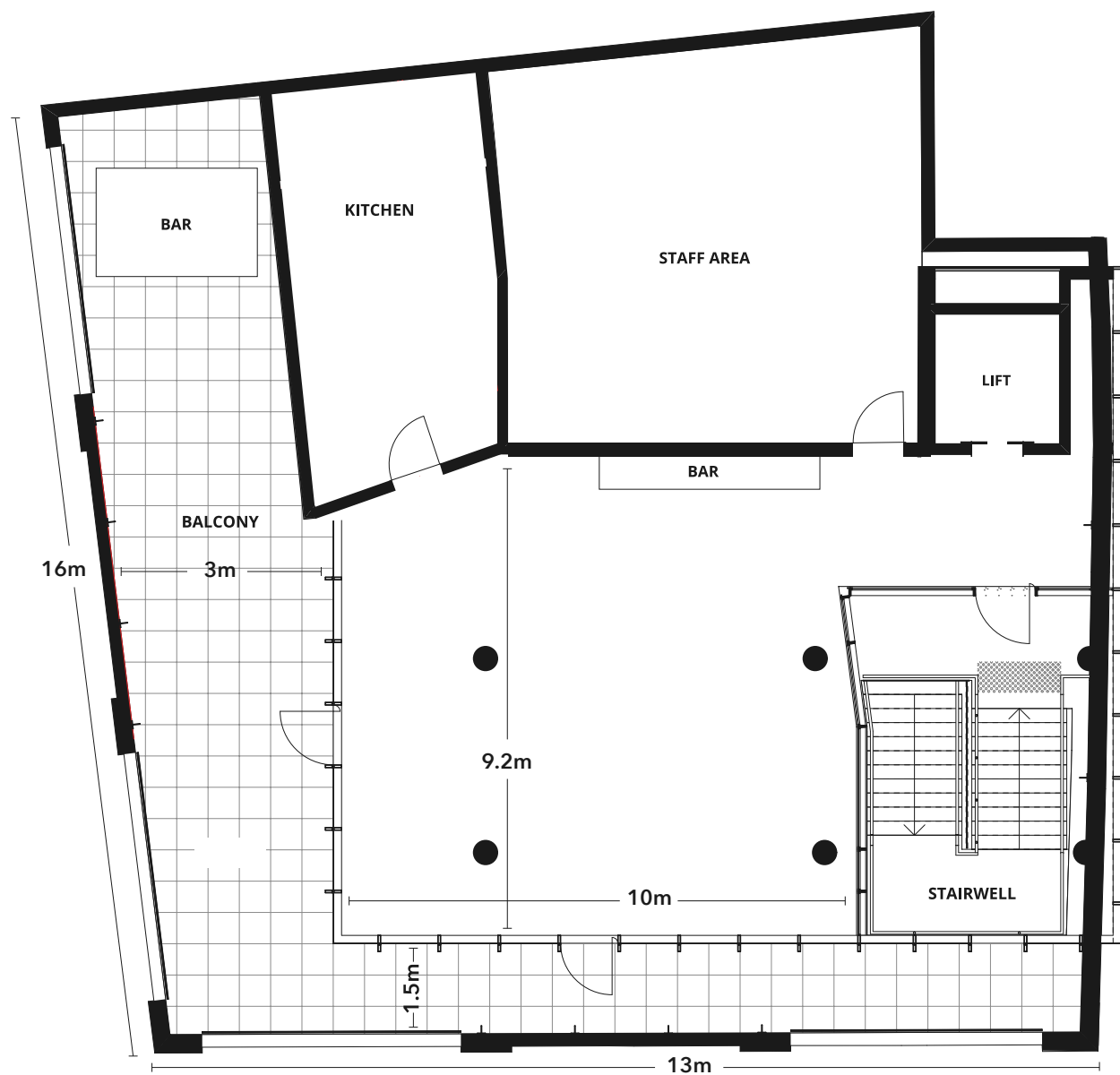
**\$65**

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.*