THE PRIVATE KITCHENFUNCTION 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.

www.theprivatekitchen.com.au

STANLEY WONG

events@kensingtonstreet.com.au

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.



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

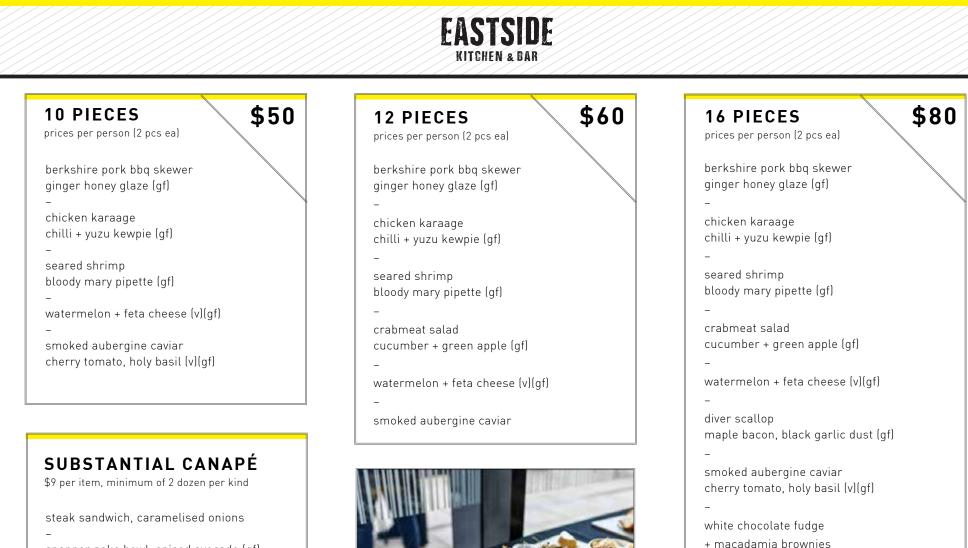
Sauro comes from along lineage of selfsufficient Sicilian farmers where he grew up with meals that were created with quality produce grown on the property. This translates into Sauro's menu with dishes that reflect a strong connection to his Sicilian roots.



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.

ESTERNER BAR



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

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

www.theprivatekitchen.com.au



\$78

ENTRÉE

king trout carpaccio buttermilk + dill, caperberries

MENU 1 (SET)

welcome canapes on arrival

iggy's sourdough bread,

apple balsamic + olive oil

3-COURSE

price per person

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) price per person

\$78

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 salad

char-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 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



\$138

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iggy's sourdough bread, apple balsamic + olive oil

ENTRÉE

grilled asparagus chive vinaigrette, burrata

MENU 4 (SET)

welcome canapes on arrival

4-COURSE

price per person

king trout carpaccio buttermilk + dill, caperberries

sorbet _

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

price per person

\$118

welcome canapes on arrival

iggy's sourdough bread, apple balsamic + olive oil

ENTRÉE

grilled asparagus chive vinaigrette, burrata

chicken karaage chilli + yuzu kewpie

sorbet

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
welcome canapes on arrival	
teaser	
iggy's sourdough bread apple balsamic + olive oil	
ENTRÉE	

ceviche of prawns, swordfish + trout chipotle aioli, sweet potato chips

nannygai red fish, compressed watermelon, seaweed + cucumber salad

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

Burratina (V)

Polipo

(1x per person)

Ravioli

Roasted Peppers

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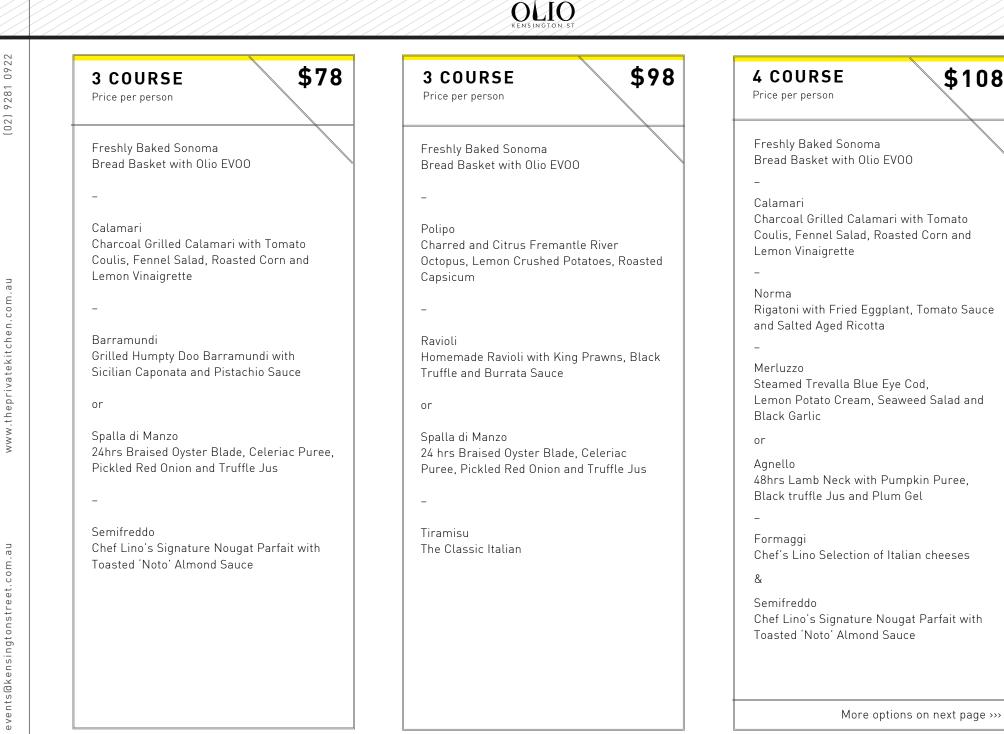
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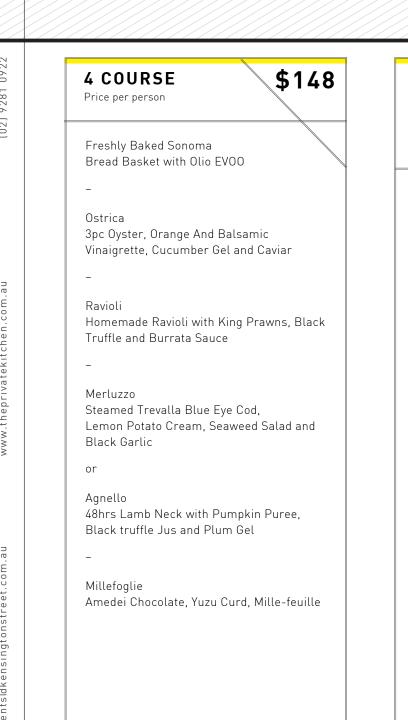
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\$108



DEGUSTATION Price per person

6 COURSE

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\$198

Vinaigrette

Polipo Capsicum Aioli and Chickpeas

Ravioli Truffle and Burrata Sauce

Merluzzo Steamed Trevalla Blue Eye Cod, Lemon Potato Cream, Seaweed Salad and Black Garlic

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

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

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SHARING SET MENU \$78

Price per person

Freshly Baked Sonoma Bread Basket with Olio EVOO

ENTRÉE

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

Calamari

Charcoal Grilled Calamari with Tomato Coulis, Fennel Salad, Roasted Corn and Lemon Vinaigrette

PASTA

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

MAIN COURSE

Barramundi Grilled Humpty Doo Barramundi with Sicilian Caponata and Pistachio Sauce

Agnello 48 hrs Clover Valley Lamb Neck with Pumpkin Puree and Plum Gel

Sides: Rosemary & Garlic Roasted Potatoes and Seasonal Mixed Salad

DESSERT

Tiramisu The Classic Italian

Cannolo Siciliano Crispy Wafer Filled with Ricotta Cream & Candied Citrus, Blood Orange Sauce & Bronte Pistachio Gelato

SHARING SET MENU \$108

Price per person

Freshly Baked Sonoma Bread Basket with Olio EVOO

ENTRÉE

Arancini

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

Calamari

Charcoal Grilled Calamari with Tomato Coulis, Fennel Salad, Roasted Corn and Lemon Vinaigrette

Carpaccio

Wagyu Beef, Cetara Anchovies, Pickled Celery and Mustard Dressing

PASTA

Norma

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

Ravioli

Ravioli with King Prawns, Black Truffle and Burrata Sauce

MAIN COURSE

Barramundi Grilled Humpty Doo Barramundi with Sicilian Caponata and Pistachio Sauce

Controfiletto Chargrilled Dolby Wagyu Sirloin with Portabello Mushroom & Beef Jus

Sides: Rosemary & Garlic Roasted Potatoes and Seasonal Mixed Salad

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DESSERT

Tiramisu The Classic Italian

70% Dark Chocolate Tart Cuban 70% Dark Chocolate Sabayon, Amarena Cherries & Praline Dust

Cannolo Siciliano Crispy Wafer Filled with Ricotta Cream & Candied Citrus, Blood Orange Sauce & Bronte Pistachio Gelato







\$69

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

FEED ME

Price per person

ENTRÉE

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

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Price per person

ENTRÉE

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\$59

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)*

*denotes spice

www.theprivatekitchen.com.au





16 PIE	CES		\$8
Prices per	person (2 pcs e	a)	_
Grilled Ch	icken		
Vegetable	Rice Paper R	lolls	
- Grilled Sc	allop with Fre	esh Coconu [.]	t.
	Yuzu Chilli S		
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Chickpea	rout, Roasted Tofu	i Chilli, Sha	llots,
- Lattuca Cu	up, Spiced Rid	co Curry D	aanuta
	hilli, Fresh G		eanuts,
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	s and Chilli Ja	am	
Dusted Ca (v)-option av			
-	unubic		
	t Shell Crab S		
Pineapple	& Spicy Anch	10vy Sauce	
- Spicy Thai	Pork Sausag	le	
	Young Ginger		
		,	
	ITIAL CANA	PE	
(1x per pers	son)		
48hr Slow	Cooked Duck	< Breast	
Pancake S	Sheet, Honey	Hoisin Sauc	ce
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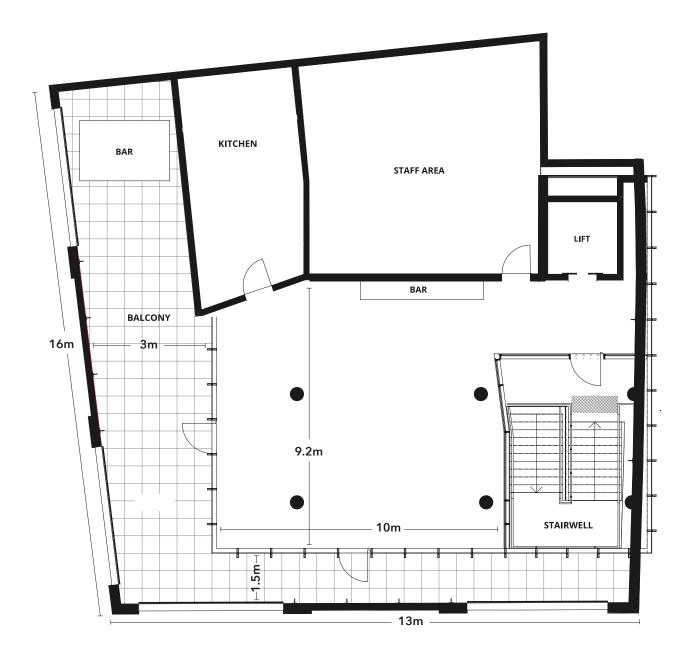
Pulled Chicken Blood Orange, Roasted Coconut, Squid Ink Cup 15

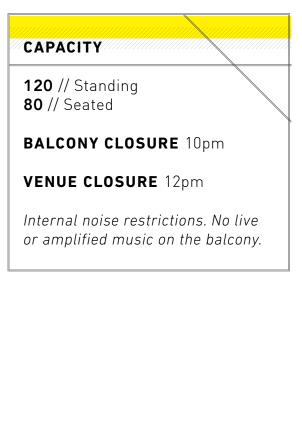
THE PRIVATE KITCHEN OFFERS AN EXCLUSIVE DINING EXPERIENCE

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 PREMIUM DELUXE \$65 \$\$85 \$\$85 \$\$105





/// LAYOUT



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

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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.

MINIMUM

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for The Private Kitchen, please contact

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

our events team at:

CONTACT

For all bookings and enquiries

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.