

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.



NEW YORK FUSION
by Eastside Kitchen + Bar

The team at Eastside Kitchen + Bar deliver an urban and contemporary menu, drawing inspiration from New York, with Asian influences.

Eastside's cuisine relies heavily upon local and sustainable ingredients and employs modern cooking techniques to curate an ever-changing, seasonal menu. Each visit brings new discoveries.



NUOVO SICILIAN
by Olio Kensington St

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.



INDOCHINE CUISINE
by Mekong Kensington St

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 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)

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

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

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



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

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 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	\$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, burrata	
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	\$138
price per person	
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
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 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	



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	\$78
Price per person	
Freshly Baked Sonoma Bread Basket with Olio EV00	
-	
Calamari Charcoal Grilled Calamari with Tomato Coulis, Fennel Salad, Roasted Corn and Lemon Vinaigrette	
-	
Barramundi Grilled Humpty Doo Barramundi with Sicilian Caponata and Pistachio 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	\$98
Price per person	
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	\$108
Price per person	
Freshly Baked Sonoma Bread Basket with Olio EV00	
-	
Calamari Charcoal Grilled Calamari with Tomato Coulis, Fennel Salad, Roasted Corn and Lemon Vinaigrette	
-	
Norma Rigatoni with Fried Eggplant, Tomato Sauce and Salted Aged Ricotta	
-	
Merluzzo Steamed Trevalla Blue Eye Cod, Lemon Potato Cream, Seaweed Salad and Black Garlic	
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 EVOO

-

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

-

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

-

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

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 EVOO

-

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

-

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

-

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



<p>SHARING SET MENU \$78 Price per person</p> <p>Freshly Baked Sonoma Bread Basket with Olio EV00</p>
<p>ENTRÉE</p> <p>Arancini Deep Fried Saffron "Arancini" Rice Ball with Primo Sale Cheese</p> <p>-</p> <p>Calamari Charcoal Grilled Calamari with Tomato Coulis, Fennel Salad, Roasted Corn and Lemon Vinaigrette</p>
<p>PASTA</p> <p>Norma Rigatoni Pasta with Tomato Sauce, Eggplant Purée and Aged Ricotta Cheese</p>
<p>MAIN COURSE</p> <p>Barramundi Grilled Humpty Doo Barramundi with Sicilian Caponata and Pistachio Sauce</p> <p>-</p> <p>Agnello 48 hrs Clover Valley Lamb Neck with Pumpkin Puree and Plum Gel</p> <p>-</p> <p>Sides: Rosemary & Garlic Roasted Potatoes and Seasonal Mixed Salad</p>
<p>DESSERT</p> <p>Tiramisu The Classic Italian</p> <p>-</p> <p>Cannolo Siciliano Crispy Wafer Filled with Ricotta Cream & Candied Citrus, Blood Orange Sauce & Bronte Pistachio Gelato</p>

<p>SHARING SET MENU \$108 Price per person</p> <p>Freshly Baked Sonoma Bread Basket with Olio EV00</p>
<p>ENTRÉE</p> <p>Arancini Deep Fried Saffron "Arancini" Rice Ball with Primo Sale Cheese</p> <p>-</p> <p>Calamari Charcoal Grilled Calamari with Tomato Coulis, Fennel Salad, Roasted Corn and Lemon Vinaigrette</p> <p>-</p> <p>Carpaccio Wagyu Beef, Cetara Anchovies, Pickled Celery and Mustard Dressing</p>
<p>PASTA</p> <p>Norma Rigatoni Pasta with Tomato Sauce, Eggplant Purée and Aged Ricotta Cheese</p> <p>-</p> <p>Ravioli Ravioli with King Prawns, Black Truffle and Burrata Sauce</p>
<p>MAIN COURSE</p> <p>Barramundi Grilled Humpty Doo Barramundi with Sicilian Caponata and Pistachio Sauce</p> <p>-</p> <p>Controfiletto Chargrilled Dolby Wagyu Sirloin with Portabello Mushroom & Beef Jus</p> <p>-</p> <p>Sides: Rosemary & Garlic Roasted Potatoes and Seasonal Mixed Salad</p>
<p>Continues to top of page >>></p>

<p>DESSERT</p> <p>Tiramisu The Classic Italian</p> <p>-</p> <p>70% Dark Chocolate Tart Cuban 70% Dark Chocolate Sabayon, Amarena Cherries & Praline Dust</p> <p>-</p> <p>Cannolo Siciliano Crispy Wafer Filled with Ricotta Cream & Candied Citrus, Blood Orange Sauce & Bronte Pistachio Gelato</p>



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

-

Grilled Scallop with Fresh Coconut,
Bacon Oil, Yuzu Chilli Sauce

-

Smoked Trout, Roasted Chilli, Shallots,
Chickpea Tofu

-

Lettuce Cup, Spiced Rice Curry, Peanuts,
Roasted Chilli, Fresh Ginger (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
Vegetable Rice Paper Rolls

-

Grilled Scallop with Fresh Coconut,
Bacon Oil, Yuzu Chilli Sauce

-

Smoked Trout, Roasted Chilli, Shallots,
Chickpea Tofu

-

Lettuce Cup, Spiced Rice Curry, Peanuts,
Roasted Chilli, Fresh Ginger (v)

-

Pork Floss and Chilli Jam
Dusted Carrot

(v)-option available

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
Vegetable Rice Paper Rolls

-

Grilled Scallop with Fresh Coconut,
Bacon Oil, Yuzu Chilli Sauce

-

Smoked Trout, Roasted Chilli, Shallots,
Chickpea Tofu

-

Lettuce Cup, Spiced Rice Curry, Peanuts,
Roasted Chilli, Fresh Ginger (v)

-

Pork Floss and Chilli Jam
Dusted Carrot

(v)-option available

-

Fresh Soft Shell Crab Spring Roll,
Pineapple & Spicy Anchovy Sauce

-

Spicy Thai Pork Sausage
Smashed Young Ginger

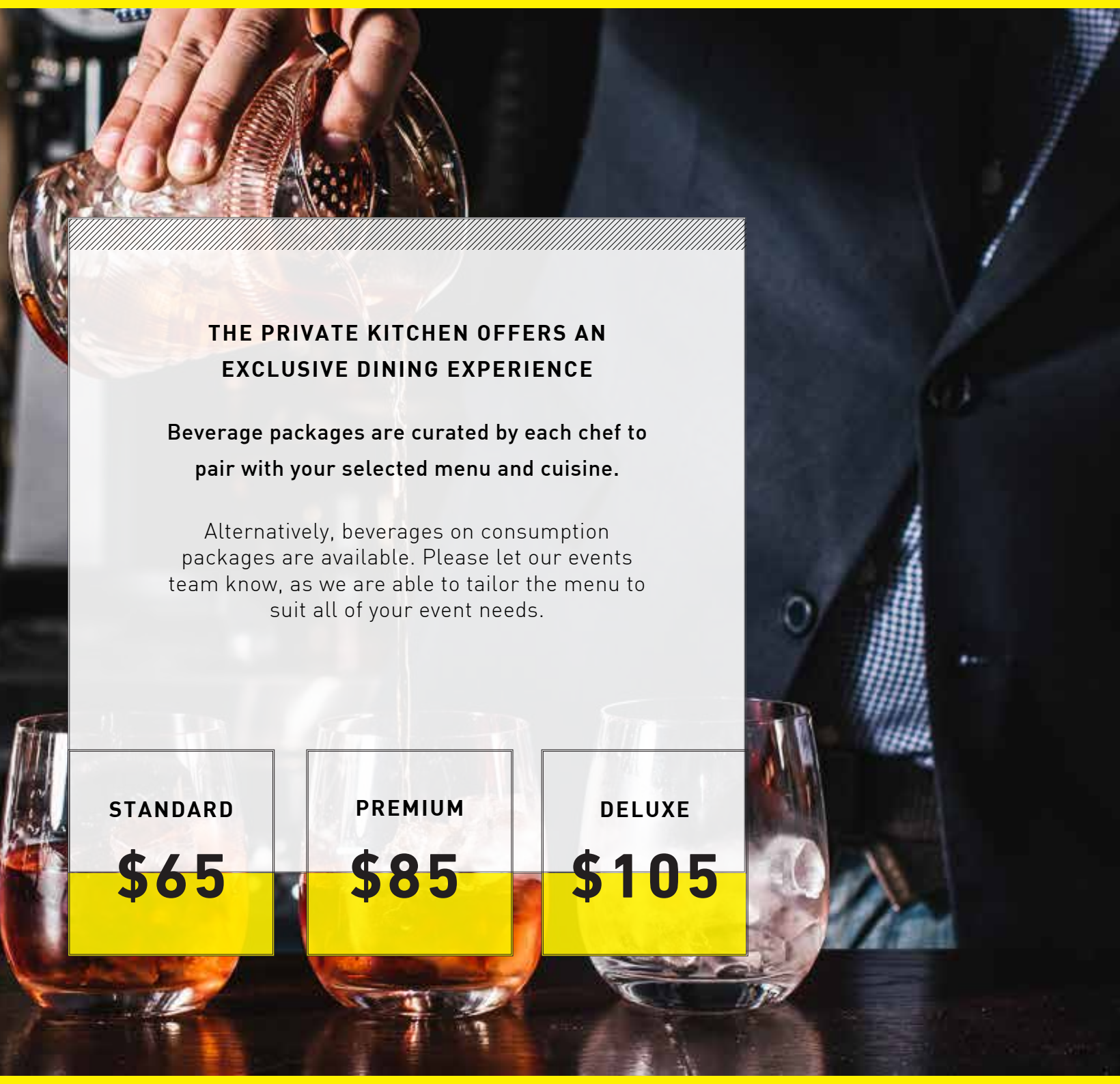
SUBSTANTIAL CANAPÉ

(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**

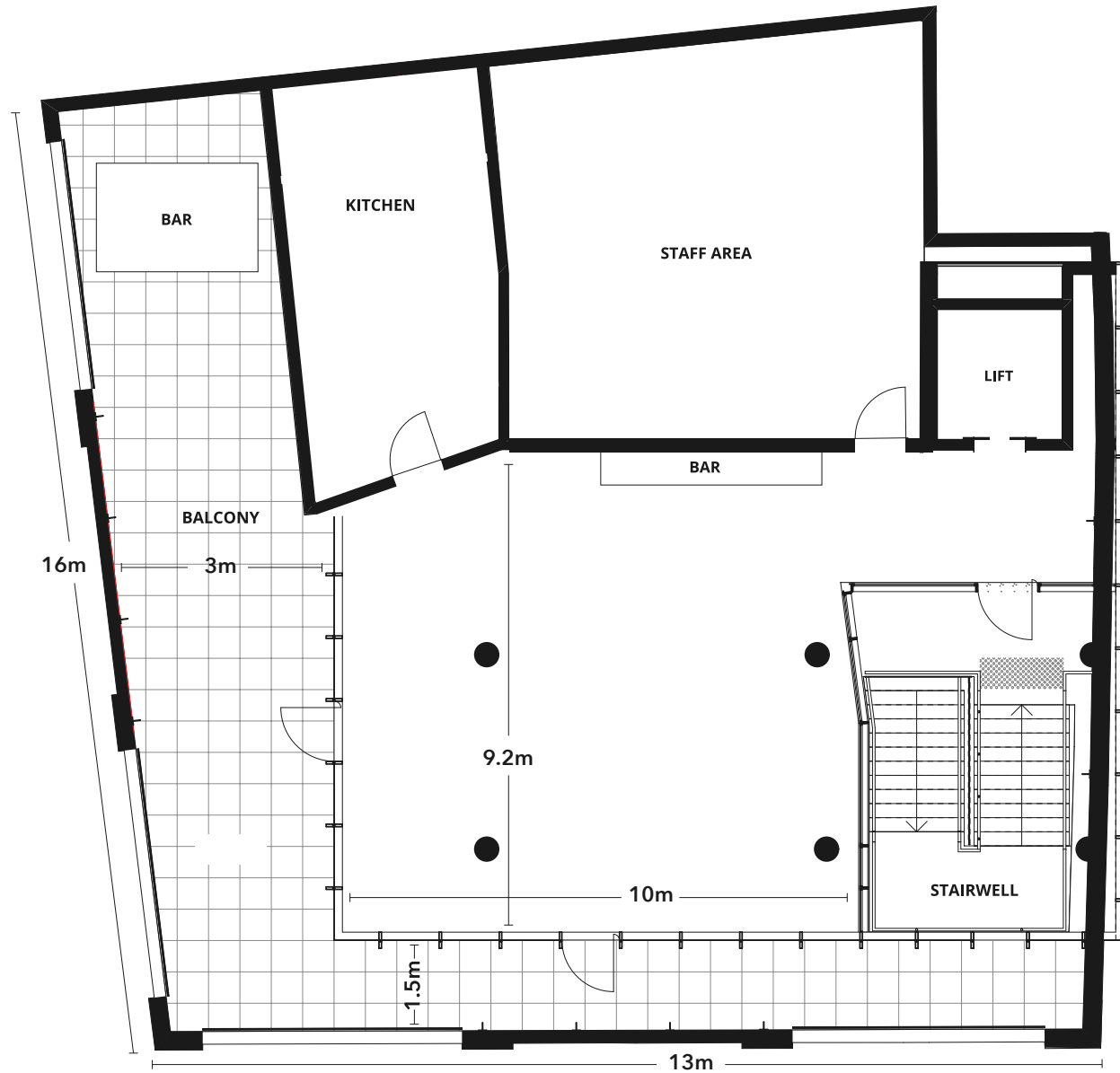
Beverage packages are curated by each chef to pair with your selected menu and cuisine.

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.

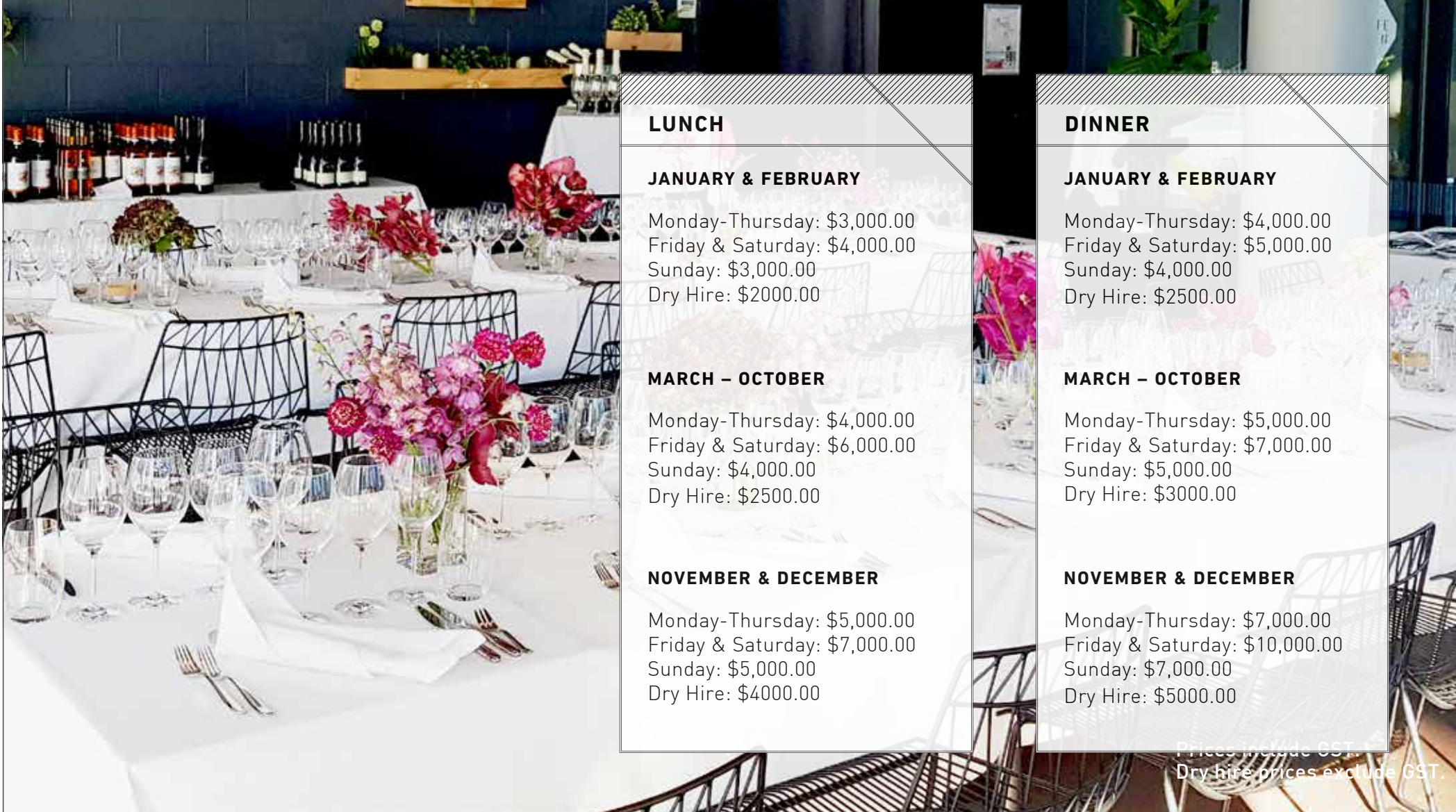
STANDARD
\$65

PREMIUM
\$85

DELUXE
\$105



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



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.