

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.

An overhead photograph of a dining table with a dark wood grain. In the center-left is a dark grey plate with a textured surface, containing a salad with green leaves, pink flowers, and white cheese. Two hands are using forks to eat from this plate. To the right is a light green plate with a brown rim, containing a piece of food being eaten with a fork. In the bottom center is a white plate with a geometric pattern, containing a dish with purple and orange ingredients. In the bottom left is an empty orange plate. A glass of white wine is visible on the right side of the table.

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 COURSEnannygai 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



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
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

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
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



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

–
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 EV00

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

Continues to top of page >>>

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



mekong

ON KENSINGTON STREET

a travelling feast along the river



FEED ME

Price per person

\$59

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

Price per person

\$69

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

Price per person

\$89

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

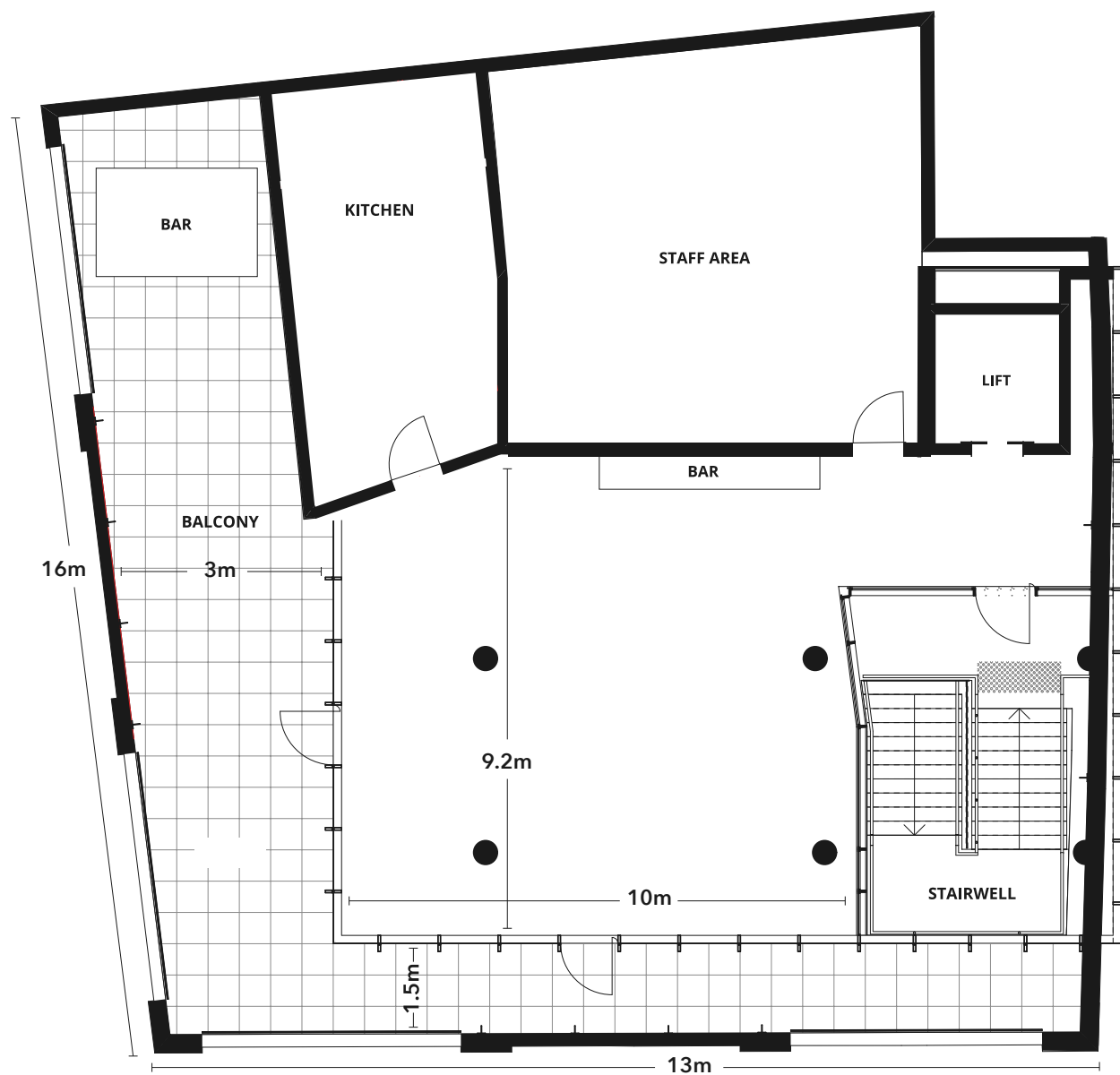
\$65

PREMIUM

\$85

DELUXE

\$105

**CAPACITY****120** // Standing**80** // Seated**BALCONY CLOSURE** 10pm**VENUE CLOSURE** 12pm*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 6% 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.