

the
PRIVATE
KITCHEN



FUNCTION PACK



The Private Kitchen is a bespoke events space located on third floor of the Old Rum Store, The Private Kitchen offers an indoor space flooded with plenty of natural light and a large wrap around balcony.

The venue can be hired for breakfast, lunch, dinner or as a pop up space 7 days a week.

Your event can be fully catered with all your food and beverage needs. You can choose from one of our award winning Kensington Street Restaurants each offering a variety of menu options, or the venue can be dry hired where you can bring in your own team.

CORPORATE

As a corporate event space, The Private Kitchen can transform from day to night to suit your needs. Perfect for breakfast meetings, conferences, team building sessions, product launches, presentations, and year-end or Christmas parties.

POP UP RENTAL

The Private Kitchen makes an ideal pop-up space for launching a new product or brand. Short and longer-term hire options are available for branded pop-ups.

DRY HIRE

Should you have your own chef or catering in mind catering, or not need any at all, The Private Kitchen can be hired out as a venue only, please contact for more information.

"I have received an overwhelming amount of positive feedback this morning.. The staff were exceptional and an absolute pleasure to work with, they did a fantastic job... The guests really enjoyed the menu, especially the dessert presentation.

- Becky, Marketing & Events Advisor - LANDERS & ROGERS LAWYERS

Private Events

SIT DOWN

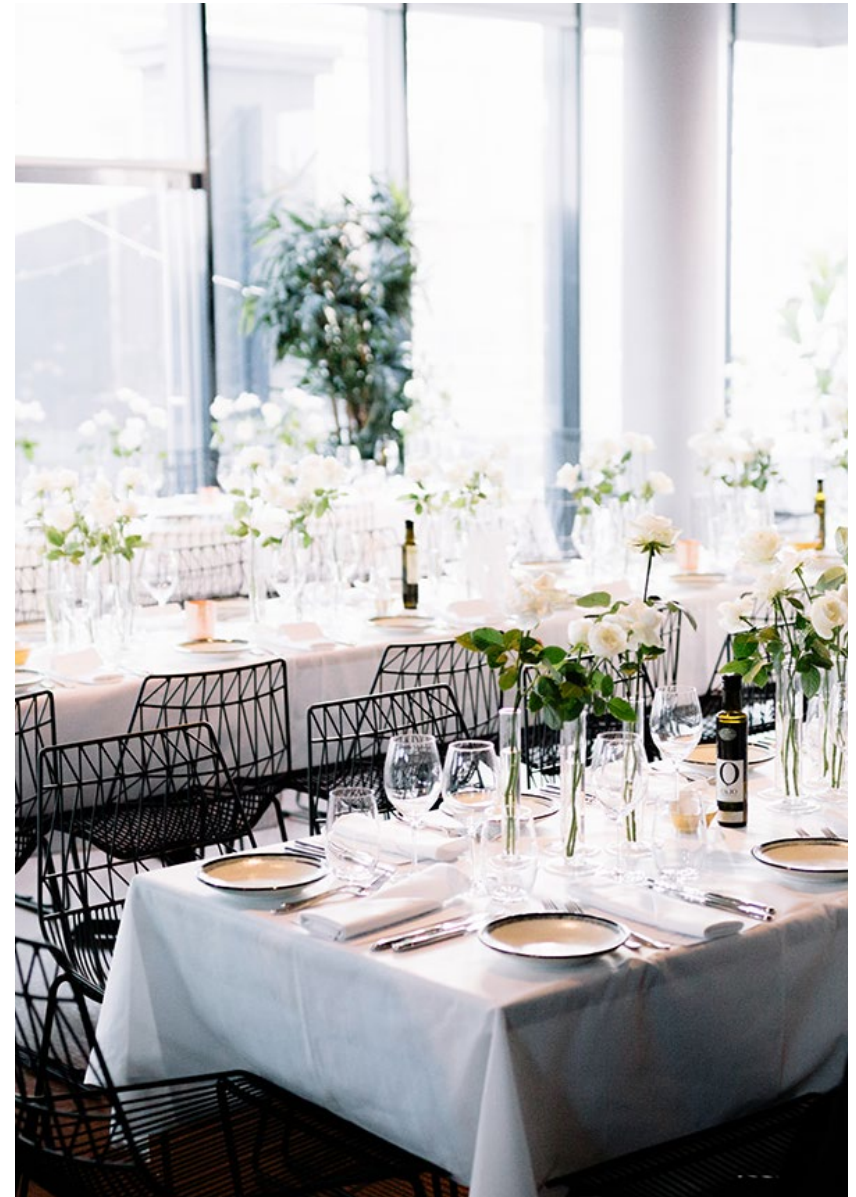
Perfect for an intimate dinner or a larger group for up to 80pax. This versatile space lends itself to a variety of events by allowing you to enhance the modern table settings with your own decorations, props and florals.

COCKTAIL

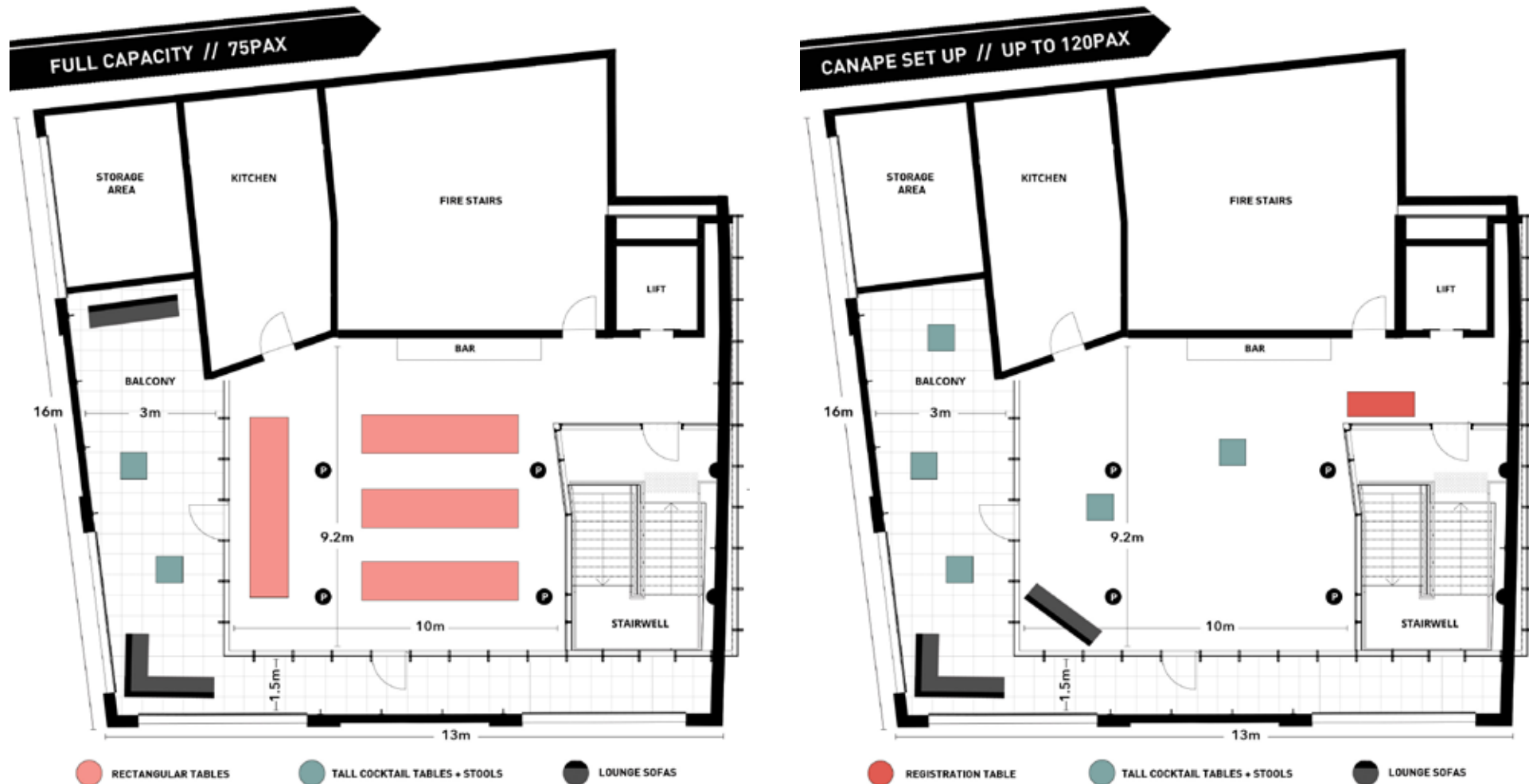
This space can swiftly transform into a charming cocktail set up with a mixture of seating and standing areas. Guests can roam through the venue while enjoying drinks and canapés. The stunning wrap around terrace provides a breath of fresh air and plenty of natural light while overlooking Kensington Street.

CELEBRATIONS

All celebrations deserve a great setting, whether it be a milestone birthday, bridal shower, baby shower, a family gathering, hen's/ buck's Party, engagement party, wedding anniversary or an intimate wedding.



The Private Kitchen is a versatile and ever-changing venue, and while we will always do our best to accommodate any requested set up, below is a great starting point for you to get an idea of our capacities.





AV / MICROPHONE

The venue has WIFI internet, a cordless microphone, sound system and a 55" Plasma TV. This is enough for all your basic needs, however for anything more advanced we suggest speaking with an external AV company.

STYLING

As part of a standard hire, the venue comes with tealight candles, all table linens & settings and the greenery around the venue. Clients are more than welcome to bring in their own decorations and styling to suit their event.

BALCONY CLOSURE / 10pm

VENUE CLOSURE / 12am

Internal noise restrictions. No live or amplified music on the balcony.



MEKONG

ON KENSINGTON STREET

Join award-winning chef Tiw Rakarin and his team from Mekong Kensington Street on an Indochine adventure through the Mekong.

Mekong's 'Feed Me' menu's pay homage to the finer flavours of south east Asia, featuring bold flavours, inventive pairings and delicate plating. Mekong's unique cuisine is sure to blow your guests away.

MENU PACKAGES

FEED ME | \$69 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 Crêpe

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 | \$79 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 PER PERSON

ENTRÉE

Sizzling Seafood Crêpes,
Yellow Bean, Coconut & Chilli Anchovy Sauce*

-

Crab Taco, Coconut, Crab Meat,
Crispy Espresso Crêpe (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 & Homemade 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

CANAPÉ PACKAGES

9 PIECES | \$50 PER PERSON

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 PER PERSON

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 PER PERSON

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



Let the team from Olio Kensington Street show you why Sicilian is the new Italian.

At the heart of Olio (Italian for olive oil) is award-winning executive chef and Sicilian native, Lino Sauro. Lino comes from a long lineage of self-sufficient farmers and his passion for food and produce is evident in his menus.

Sauro and his team open the doors as they would their family home and turn on the Italian charm, ensuring an unforgettable experience for you and your guests.



3 COURSE | \$78 PER PERSON

Freshly Baked Sonoma
Bread Basket with Olio EVOO

-

Capasanta

Barely Cooked Hokkaido Scallops, Black Garlic,
Pine Nuts and Butternut Squash Cream

-

Risone

Rice Shaped Pasta, Red Wine Braised Octopus
and Bone Marrow

or

Spalla di Manzo

24hrs Braised Oyster Blade, Celeriac Purée,
Pickled Red Onion and Truffle Jus

-

Semifreddo

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

3 COURSE | \$98 PER PERSON

Freshly Baked Sonoma
Bread Basket with Olio EVOO

-

Polipo

Spicy Charred Fremantle Octopus,
Lemon Crushed Potato Salad,
Mint Roasted Capsicum and Bottarga Mayo

-

Calamarata

Semonlina Pasta with Pipi Clams,
White Wine Sauce and Bottarga

or

Spalla di Manzo

24 hrs Braised Oyster Blade, Celeriac Purée,
Pickled Red Onion and Truffle Jus

-

70% Dark Chocolate Tart

Cuban 70% Dark Chocolate Sabayon,
Amarena Cherries and Praline Dust

4 COURSE | \$108 PER PERSON

Freshly Baked Sonoma
Bread Basket with Olio EVOO

-

Capasanta

Barely Cooked Hokkaido Scallops, Black Garlic,
Pine Nuts and Butternut Squash Cream

-

Norma

Rigatoni with Fried Eggplant, Tomato Sauce
and Salted Aged Ricotta

-

Pesce Spada

Chargrilled Atlantic Swordfish,
Tarragon Butter and Fresh Hazelnuts

or

Agnello

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

-

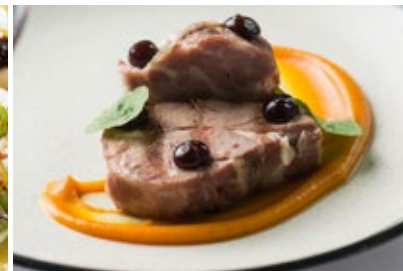
Semifreddo

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

&

Sharing Formaggi

Chef's Lino Selection of Italian cheeses



SHARING SET MENU | \$78 PER PERSON

Freshly Baked Sonoma Bread Basket with Olio EVOO

ENTRÉE

Arancini

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

-

Calamari al Limone

Charcoal Grilled Calamari with Tomato & Fennel Salad and Lemon Vinaigrette

PASTA

Norma

Rigatoni Pasta with Tomato Sauce, Eggplant and Aged Ricotta Cheese

MAIN COURSE

Barramundi

Grilled Humpty Doo Barramundi with Silverbeets, Olives and Salmoriglio Sauce

-

Agnello

48 hrs Clover Valley Lamb Neck with Pumpkin Purée 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 PER PERSON

Freshly Baked Sonoma Bread Basket with Olio EVOO

ENTRÉE

Arancini

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

-

Calamari al Limone

Charcoal Grilled Calamari with Tomato & Fennel Salad 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

1.2kg Chargrilled Rangers Valley OP Ribs

-

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



9 PIECES | \$50 PER PERSON

(2x per person)

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 PER PERSON

(2x per person)

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 PER PERSON

(2x per person)

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



EASTSIDE

The team at Eastside deliver an urban and contemporary menu, drawing inspiration from around the globe, most notably New York and Asia.

Procuring ingredients is one of the cornerstones for Eastside's cuisine where the focus is on source and sustainability, while always being curious and experimental and curating the menu with modern cooking techniques.

MENU PACKAGES

SET MENU 1 | \$78 PER PERSON

3-course

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

SET MENU 2 | \$108 PER PERSON

3-course

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

SET MENU 3 | \$118 PER PERSON

4-course

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 PACKAGES



SHARED MENU | \$78 PER PERSON

3-course

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

CANAPÉ PACKAGES

10 PIECES | \$50 PER PERSON

- 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 PER PERSON

- 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, cherry tomato, holy basil (v) (gf)

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

16 PIECES | \$80 PER PERSON

- 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 CANAPÉS

\$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

BEVERAGE PACKAGES

We have a series of Beverage Packages we have curated to suit our menus and please even the most dissenting crowd. Each running for four hours and designed to take the hard work out of it and avoid any surprises on the night.

Should a beverage package not be suitable for your event, you can also create your own package by having drinks on consumption. You choose the beverages available to your guests and can even choose dollar amount or time duration.

BYO

Should you have a beverage sponsor for your event? Have something special in the cellar you want to dust off, or know your boss's favorite isn't on our list?

We do allow BYO for wine and champagne only. Corkage fee's apply

SPIRITS AND COCKTAILS

Because not everyone loves wine!!! we have many different options to include spirits and cocktails into your event. Whether you are looking for a cocktail to kick things off, or are looking for something to finish the night with a bang, get in touch for more information.

4 HOUR BEVERAGE PACAKGES

STANDARD

\$65

PREMIUM

\$85

DELUXE

\$105

MINIMUM SPENDS

AM / 7.30am - 5pm

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

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.

PM / 5pm - 12am

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



the
PRIVATE
KITCHEN



DAY DELEGATE PACKAGES



THE PRIVATE KITCHEN is the perfect venue for your next conference, off-site workshop or seminar. Our unique rooftop inner city venue is filled with natural light, an outdoor terrace and a versatile space that can be set up in a number of configurations. Catering is supplied by Olio Kensington Street where Lino Sauro and his team will use their Sicilian charm to warm your guest's hearts and bellies and keep them refreshed and invigorated throughout the day.

MINIMUM SPENDS

For Conferencing and Day Delegate Packages, the venues AM minimum spends still apply, however, we have a lot more flexibility so please get in touch no matter the budget.

Venue charges a 6% Event Service Fee on event total.

All packages include:

Arrival Tea and Coffee, Sparkling and Still Water
55-inch Plasma TV, Sound System, Standard Microphone
Pens and Notepads, Flipchart, Wi-Fi

HALF DAY FOOD PACKAGE

\$75.00 per person

Morning Tea

Working Style Buffet Lunch

FULL DAY FOOD PACKAGE

\$85.00 per person

Morning Tea

Working Style Buffet Lunch

Afternoon Tea

Any **additional drinks**, e.g. Juices, Soft Drinks and Alcohol packages can be purchased or charged on consumption. Please get it touch for more information.

MORNING TEA

Please select 4 items

SAVOURY

- Green Tomato Chutney, Rocket, Cheddar Cheese Focaccia (V)
- Salmon and Sour Cream on Toast
- Sicilian Frittata with Tomato, Zucchini and Provolone Cheese (V)
- Chive & Egg Mayonnaise Focaccia, (V)
- Mini Tramezzini with Tuna and Wasabi Mayo
- Smashed Avocado, Pickles and Tomato on Toast (VE)
- Smoked and Cured Fish Carpaccio on a leaf, (GF)

SWEET

- Whole Seasonal Fruit Platter (VE) (GF)
- Strawberry and Pistachio Tartlet (V)
- Mixed Plain & Sweet filled Croissants (V)
- Fresh Fig, Parma Ham and Mascarpone Tart
- Banana bread, Vanilla & Cinnamon Cream (V)
- Mini House-made Hazelnut Pancakes with Maple Syrup and Cream (V) (GF)

AFTERNOON TEA

Please select 3 items

SAVOURY

- Feta & Spinach Triangles (V)
- Artichoke & Gorgonzola Crostini (V)
- Freshly Baked Spicy Prawn Rolls
- Mushroom and Ham Pastries
- Spicy Sicilian Bruschetta (V)
- Mixed Italian Cheeses (V) (GF)
- *Additional \$5 per person

SWEET

- Tiramisu (V)
- Lemon Tart (V)
- Raspberry Financier (V)
- Cinnamon Twists (V)

V- Vegetarian | VE- Vegan | GF- Gluten Free

Please note many dishes can also be adjusted to accommodate dietary requirements. Seasonal menu subject to change.



WORKING STYLE BUFFET LUNCH

PANINI

Please select 2 items

Eggplant, Capsicum, Zucchini and Feta V

Beef, Tomato, Red Onion and Fig Relish

Smoked Salmon, Cream Cheese, Cucumber and Capers

Seared Tuna, Boiled Egg, Grilled Asparagus and Wasabi Mayonnaise

OR

HOT DISHES

Please select 2 items

Risone Pasta, Red Wine Braised Octopus and Bone Marrow

Pan Seared Humpty Doo Barramundi, Potato and Mayonnaise Salad GF

Red Wine Braised Wagyu Short Ribs, Carrot Cream and Truffle Jus GF

Rigatoni Pasta. Tomato, Eggplant and Aged Ricotta V

Traditional Baked Wagyu Beef Lasagna

SALADS AND SIDES

Please select 3 items

Mixed Leaf Salad, Cherry Tomatoes and Pickled Onion GF, VE

Beets, Rocket, Burrata, Dried Fruit and Almond Pesto GF, V

Sweet Fennel, Orange and Olive salad GF, VE

Baked Broccoli, Anchovy Breadcrumbs, Chilli

Rosemary & Garlic Roasted Potatoes GF, VE

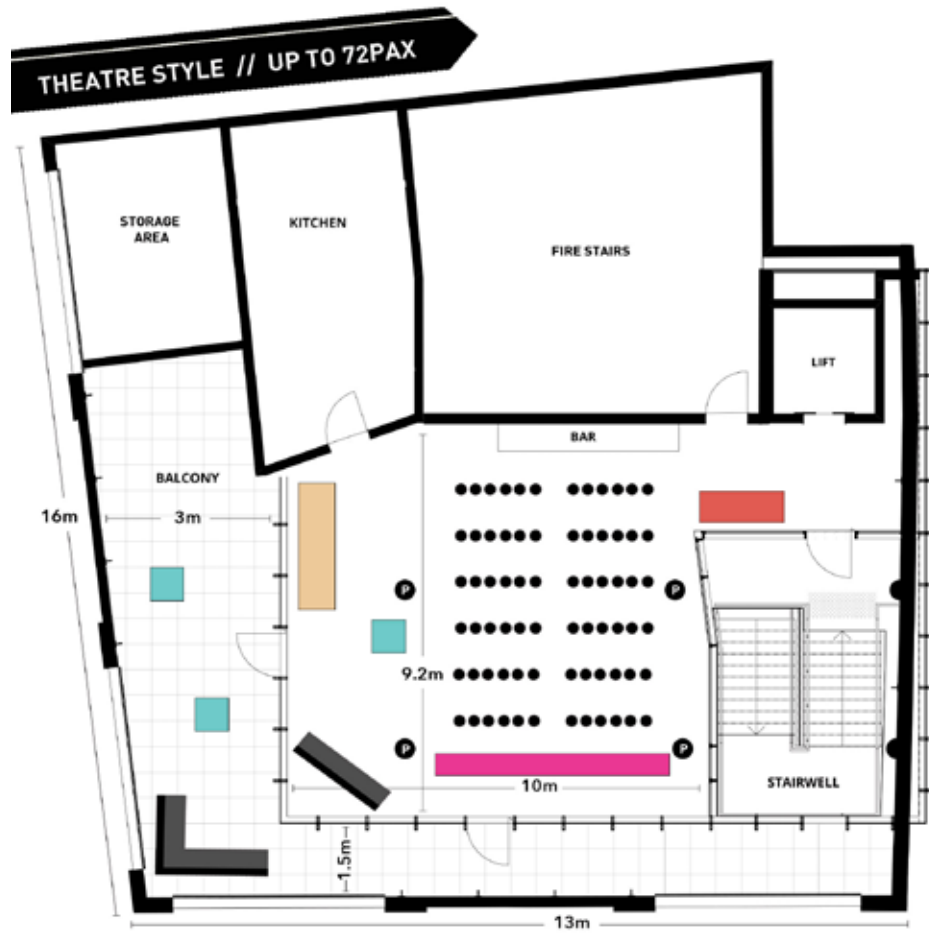
The Private Kitchen is a versatile and ever-changing venue, and while we will always do our best to accommodate any requested set up, below is a great starting point for you to get an idea of our capacities.



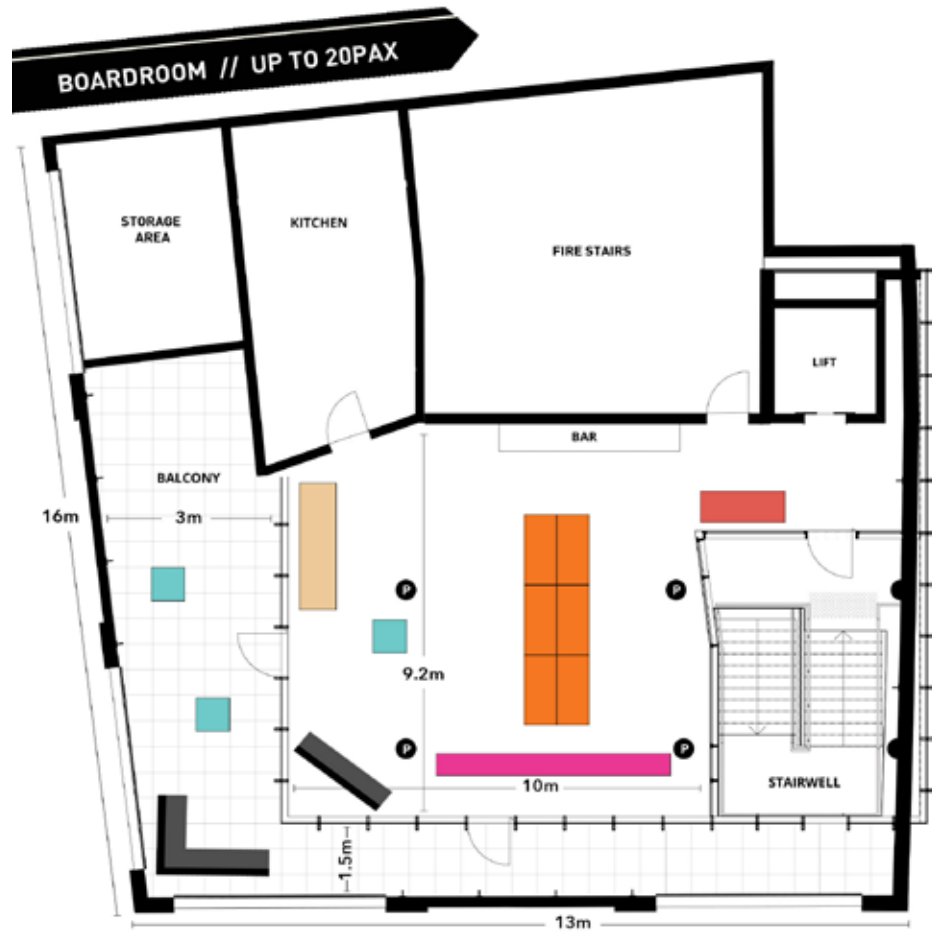
- REGISTRATION TABLE
- TALL COCKTAIL TABLES + STOOLS
- LOUNGE SOFAS
- FOOD STATION
- PLASMA, SOUND SYSTEM, FLIPCHART
- RECTANGULAR TABLES



- REGISTRATION TABLE
- TALL COCKTAIL TABLES + STOOLS
- LOUNGE SOFAS
- FOOD STATION
- PLASMA, SOUND SYSTEM, FLIPCHART
- RECTANGULAR TABLES



- REGISTRATION TABLE
- TALL COCKTAIL TABLES + STOOLS
- LOUNGE SOFAS
- FOOD STATION
- PLASMA, SOUND SYSTEM, FLIPCHART
- CHAIRS



- REGISTRATION TABLE
- TALL COCKTAIL TABLES + STOOLS
- LOUNGE SOFAS
- FOOD STATION
- PLASMA, SOUND SYSTEM, FLIPCHART
- RECTANGULAR TABLES

OUR OTHER VENUES



OLIO KENSINGTON ST



EASTSIDE

EASTSIDE



MEKONG KENSINGTON ST



BISTROT GAVROCHE