

# 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 Culinary 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 kara'age  
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, caramelized 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,  
kumquat salsa

**12 PIECES**

**\$60**

Prices per person (2 pcs ea)

- Berkshire pork bbq skewer  
Ginger honey glaze (gf)
- 
- Chicken kara'age  
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 kara'age  
Chili & 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



<b>MENU 1 (SET) 3-COURSE</b>	<b>\$78</b>
Price per person	
Welcome canapes on arrival	
Iggy's sourdough bread, whipped burnt butter + nori	
<b>ENTRÉE</b>	
Kingfish & tomato crudo with jalapeno black garlic, rye croutons, dill	
<b>MAIN COURSE</b>	
Crispy spring chicken orange relish, potato cake	
<b>DESSERT</b>	
Mango cheesecake mousse, bitter chocolate air	
*Upgrade your dessert to our 'fire + ice' dessert presentation for \$9	

<b>MENU 2 (SHARED)</b>	<b>\$78</b>
Price per person	
Welcome canapes on arrival	
Iggy's sourdough bread, whipped burnt butter + nori	
<b>ENTRÉE</b>	
Angus beef carpaccio tuna aioli, garlic chives, elderflower + prawn crackers	
Roasted baby carrot + home-made green pea hummus hickory-smoked almonds	
<b>MAIN COURSE</b>	
Tasmanian flaked salmon shaved fennel + orange slaw, ikura	
Char-grilled beef hanger steak duck fat potatoes, broccolini + marinated capsicum	
<b>DESSERT</b>	
Ricotta coffee mousse, roasted apricots, salted caramel	
*Upgrade your dessert to our 'fire + ice' dessert presentation for \$9	

<b>MENU 3 (SET) 3-COURSE</b>	<b>\$108</b>
Price per person	
Welcome canapes on arrival	
Iggy's sourdough bread, whipped burnt butter + nori	
<b>ENTRÉE</b>	
alpine king trout, dried seaweed, smoked sour cream, salmon trout roe	
<b>MAIN COURSE</b>	
whiskey-brined caramelised berkshire pork loin, macadamia + coffee relish, pickles	
<b>DESSERT</b>	
Cardamom ice cream, pine nut biscotti, dark chocolate + hot berries	
*Upgrade your dessert to our 'fire + ice' dessert presentation for \$9	

<b>MENU 4 (SET) 4-COURSE</b>	<b>\$118</b>
Price per person	
Welcome canapes on arrival	
Iggy's sourdough bread, whipped burnt butter + nori	
<b>ENTRÉE</b>	
Heirloom tomato salad gazpacho, stracciatella, mount zero evoo	
Kingfish & tomato crudo with jalapeno black garlic, rye croutons, dill	
Sorbet -	
<b>MAIN COURSE</b>	
Char-grilled chilean seabass almond polenta, wild mushroom ragout	
<b>DESSERT</b>	
Cardamom ice cream, pine nut biscotti, dark chocolate + hot berries	
*Upgrade your dessert to our 'fire + ice' dessert presentation for \$9	

<b>MENU 5 (SET) 4-COURSE</b>	<b>\$138</b>
Price per person	
Welcome canapes on arrival	
Iggy's sourdough bread, whipped burnt butter + nori	
<b>ENTRÉE</b>	
Heirloom tomato salad gazpacho, stracciatella, mount zero evoo	
Prawn ceviche pickled cucumber, scallions	
Sorbet -	
<b>MAIN COURSE</b>	
Char-grilled cape grim strip steak duck fat potatoes, broccolini + marinated capsicum	
<b>DESSERT</b>	
Cardamom ice cream, pine nut biscotti, dark chocolate + hot berries	
*Upgrade your dessert to our 'fire + ice' dessert presentation for \$9	

<b>MENU 6 (SET) 5-COURSE</b>	<b>\$208</b>
Price per person	
Welcome canapes on arrival	
Teaser	
Iggy's sourdough bread, whipped burnt butter + nori	
<b>ENTRÉE</b>	
Duck prosciutto romesco, parmigiano reggiano	
Seared moreton bay bug artichoke + baby vegetable barigoule	
Double-boiled beef brodo truffle paste, aged sherry	
Sorbet -	
<b>MAIN COURSE</b>	
Char-grilled cape grim rib-eye steak duck fat potatoes, broccolini + marinated capsicum	
<b>DESSERT</b>	
'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



<b>3 COURSE</b>	<b>\$78</b>
Price per person	
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	

<b>3 COURSE</b>	<b>\$98</b>
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	

<b>4 COURSE</b>	<b>\$108</b>
Price per person	
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 >>>	



**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  
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 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  
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 Olío 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 Olío 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*





<b>\$59</b>
<b>FEED ME</b> 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>

<b>\$69</b>
<b>FEED ME</b> 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>

<b>\$89</b>
<b>FEED ME</b> 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>
<b>*denotes spice</b>

**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)







<b>3 COURSE</b>	<b>\$78</b>
Price per person	
Parisian Baguette and Isigny Butter	
-	
Cheese Gougère Baked Savory Choux Pastry with Conté cheese	
<b>ENTRÉE</b>	
Oeufs En Meurette Poached Eggs with Red Wine Sauce, Bacon & Croutons	
<b>MAIN COURSE</b>	
Canard Shredded Duck Confit with Bacon & Crushed Potato Gratin	
or	
Truite Ocean Trout Fillet with Sorrel Sauce & Steamed Potatoes	
<b>DESSERT</b>	
Tarte Tatin Upside-down Apple Tatin Tart with Vanilla Ice Cream	
-	
Orange & Vanilla Madeleine	

<b>5 COURSE</b>	<b>\$108</b>
Price per person	
Parisian Baguette and Isigny Butter	
-	
Cheese Gougère Baked Savory Choux Pastry with Conté cheese	
<b>ENTRÉE</b>	
Charcuterie Platter of Charcuterie & Pickles	
-	
Oeufs En Meurette Poached Eggs with Red Wine Sauce, Bacon & Croutons	
or	
Lentilles Lentil Salad with Smoked Ocean Trout	
<b>MAIN COURSE</b>	
Canard Shredded Duck Confit with Bacon & Crushed Potato Gratin	
or	
Truite Ocean Trout Fillet with Sorrel Sauce & Steamed Potatoes	
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<b>CHEESE</b>
Fromage Matured Cheese Selection with Sourdough Bread & Dried Fruits
<b>DESSERT</b>
Tarte Tatin Upside-down Apple Tatin Tart with Vanilla Ice Cream
or
Crêpes Suzette Flambées Crepes with Grand Marnier Sauce
-
Orange & Vanilla Madeleine

<b>6 COURSE MENU</b>	<b>\$200</b>
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	
<b>ENTRÉE</b>	
Pan-seared Foie Gras with Cherry Compote & Grilled Morton Bay Bugs with Tomato Chutney	
<b>MAIN COURSE</b>	
Slow Cooked New Zealand John Dory Fillet and Lobster Bisque & 48hrs Braised Veal Rump with Purple Potato Mash and Roasted Beetroot	
<b>DESSERT</b>	
Strawberry Charlotte and Coulis - Orange & Vanilla Madeleine	

<b>SHARING SET MENU</b>	<b>\$78</b>
Price per person	
Parisian Baguette and Isigny Butter - Cheese Gougère Baked Savory Choux Pastry with Conté cheese	
<b>ENTRÉE</b>	
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	
<b>MAIN COURSE</b>	
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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<b>DESSERT</b>	
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	
<b>ADDITIONAL</b>	<b>\$17</b>
<b>CHEESE</b>	
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**

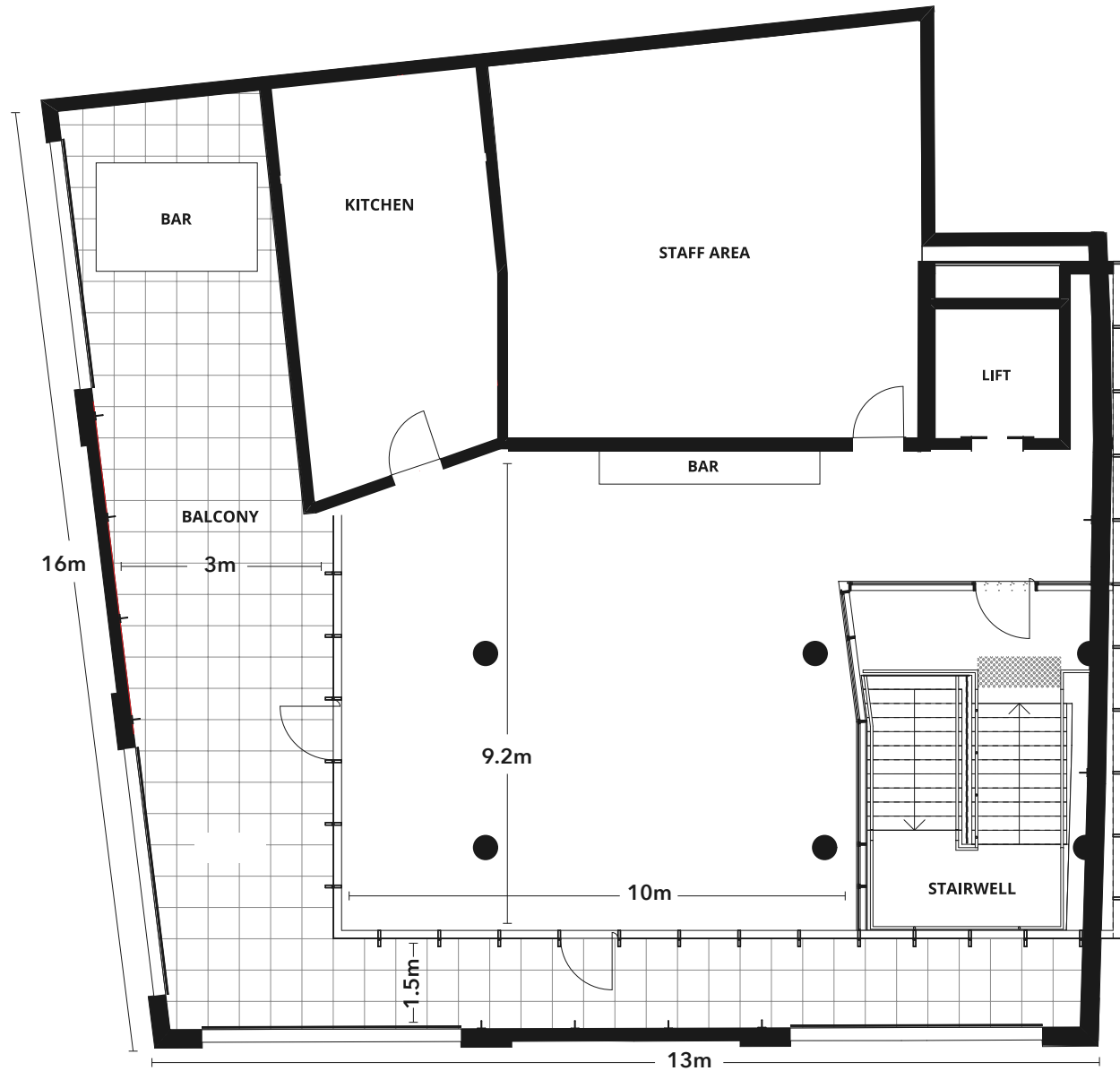
**\$65**

**PREMIUM**

**\$85**

**DELUXE**

**\$105**



CAPACITY
120 // Standing 80 // Seated
<b>BALCONY CLOSURE</b> 10pm
<b>VENUE CLOSURE</b> 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.*

