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MENUS







LINO SAURO



TIW RAKARIN



FRÉDÉRIC COLIN

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 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.

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.

Chef Owner Frédéric Colin is the man behind Bistrot Gavroche, serving up authentic Parisian classics from ageold 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.



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## 10 PIECES

\$50

Prices per person (2 pcs ea)

Berkshire pork bbg skewer Ginger honey glaze (gf)

Chicken kara'age Chilli & yuzu kewpie (gf)

Seared shrimp Bloody mary pipette (gf)

Watermelon + feta cheese (v)(qf)

Smoked aubergine caviar Cherry tomato, holy basil (v)(qf)

## 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 bbg skewer Ginger honey glaze (gf)

Chicken kara'age Chilli & yuzu kewpie (qf)

Seared shrimp Bloody mary pipette (gf)

Crabmeat salad, Cucumber + green apple (gf)

Watermelon + feta cheese (v)(gf)

Smoked aubergine caviar

## 16 PIECES

Prices per person (2 pcs ea)

Berkshire pork bbg skewer Ginger honey glaze (gf)

Chicken kara'age Chili & yuzu kewpie (qf)

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)(qf)

White chocolate fudge + macadamia brownies

\$80

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\$78

## MENU 1 (SET) 3-COURSE

\$78

Price per person

Welcome canapes on arrival

Iggy's sourdough bread, whipped burnt butter + nori

#### ENTRÉE

Kingfish & tomato crudo with jalapeno black garlic, rye croutons, dill

#### MAIN COURSE

Crispy spring chicken orange relish, potato cake

#### **DESSERT**

Mango cheesecake mousse, bitter chocolate air

\*Upgrade your dessert to our 'fire + ice' dessert presentation for \$9

# MENU 2 (SHARED)

Price per person

Welcome canapes on arrival

lggy's sourdough bread, whipped burnt butter + nori

#### ENTRÉE

Angus beef carpaccio tuna aioli, garlic chives, elderflower + prawn crackers

Roasted baby carrot + home-made green pea hummus hickory-smoked almonds

#### MAIN COURSE

Tasmanian flaked salmon shaved fennel + orange slaw, ikura

Char-grilled beef hanger steak duck fat potatoes, broccolini + marinated capsicum

#### **DESSERT**

Ricotta coffee mousse, roasted apricots, salted caramel

\*Upgrade your dessert to our 'fire + ice' dessert presentation for \$9

## MENU 3 (SET) 3-COURSE

Price per person

Welcome canapes on arrival

lggy's sourdough bread, whipped burnt butter + nori

#### ENTRÉE

alpine king trout, dried seaweed, smoked sour cream, salmon trout roe

#### MAIN COURSE

whiskey-brined caramelised berkshire pork loin, macadamia + coffee relish, pickles

#### **DESSERT**

Cardamom ice cream, pine nut biscotti, dark chocolate + hot berries

\*Upgrade your dessert to our 'fire + ice' dessert presentation for \$9

\$108

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\$138

## MENU 4 (SET) 4-COURSE

\$118

Price per person

Welcome canapes on arrival

lggy's sourdough bread, whipped burnt butter + nori

#### ENTRÉE

Heirloom tomato salad gazpacho, stracciatella, mount zero evoo

Kingfish & tomato crudo with jalapeno black garlic, rye croutons, dill

Sorbet

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#### MAIN COURSE

Char-grilled chilean seabass almond polenta, wild mushroom ragout

#### 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

Welcome canapes on arrival

lggy's sourdough bread, whipped burnt butter + nori

#### ENTRÉE

Heirloom tomato salad gazpacho, stracciatella, mount zero evoo

Prawn ceviche pickled cucumber, scallions

Sorbet

#### MAIN COURSE

Char-grilled cape grim strip steak duck fat potatoes, broccolini + marinated capsicum

#### **DESSERT**

Cardamom ice cream, pine nut biscotti, dark chocolate + hot berries

\*Upgrade your dessert to our 'fire + ice' dessert presentation for \$9

## MENU 6 (SET) 5-COURSE

\$208

Price per person

Welcome canapes on arrival

Teaser

lggy's sourdough bread, whipped burnt butter + nori

#### ENTRÉE

Duck prosciutto romesco, parmigiano reggiano

Seared moreton bay bug artichoke + baby vegetable barigoule

Double-boiled beef brodo truffle paste, aged sherry

Sorbet

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#### MAIN COURSE

Char-grilled cape grim rib-eye steak duck fat potatoes, broccolini + marinated capsicum

#### **DESSERT**

'fire + ice' dessert presentation



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## 9 PIECES

\$50

Prices per person (2 pcs ea)

Burratina (V)

Fresh Brurratina, Carrot Coulis and Roasted Peppers

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Salmone Marinato e Caviale Affumicato Citrus Cured Tasmanian Salmon, Smoked Avruga Caviar and Shiso

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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 Brurratina, 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 Brurratina, 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

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Ravioli

Homemade Ravioli with King Prawns, Black Truffle and Burrata Sauce

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## 3 COURSE

\$78

Price per person

Freshly Baked Sonoma Bread Basket with Olio EV00

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#### 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

## 3 COURSE

\$98

Price per person

Freshly Baked Sonoma Bread Basket with Olio EVOO

\_

#### 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

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#### Tiramisu

The Classic Italian

## 4 COURSE

\$108

Price per person

Freshly Baked Sonoma Bread Basket with Olio EVOO

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#### Calamari

Chargrilled Calamari with, Tomato & Fennel Salad and Lemon Vinaigrette

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#### 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

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### Formaggi

Chef's Lino Selection of Italian cheeses

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#### Semifreddo

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

More options on next page >>>

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\$198

## 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**

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

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

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 Olio EVOO

#### **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





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## **FEED ME**

\$59

Price per person

#### ENTRÉE

Cambodian beef skewers, lemongrass, cucumber & peanut sauce

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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

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## 9 PIECES

\$50

Prices per person (2 pcs ea)

Grilled Chicken Vegetable Rice Paper Rolls

Chilli Jam Orange Prawns Cashew Nuts, Rice Cracker

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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





# 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)

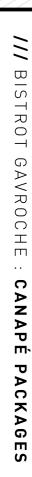
Assorted mini macarons (v)

### SUBSTANTIAL CANAPÉ

(2x per person)

Beef cheek samosa

Confit pork belly & mustard (gf)





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## 3 COURSE

**\$78** 

Price per person

Parisian Baguette and Isigny Butter

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Cheese Gougère Baked Savory Choux Pastry with Conté cheese

#### ENTRÉE

Oeufs En Meurette Poached Eggs with Red Wine Sauce, Bacon & Croutons

#### MAIN COURSE

Canard
Shredded Duck Confit with Bacon &
Crushed Potato Gratin

or

Truite
Ocean Trout Fillet with Sorrel Sauce &
Steamed Potatoes

#### **DESSERT**

Tarte Tatin Upside-down Apple Tatin Tart with Vanilla Ice Cream

-

Orange & Vanilla Madeleine

## 5 COURSE

\$108

Price per person

Parisian Baguette and Isigny Butter

-

Cheese Gougère
Baked Savory Choux Pastry with Conté cheese

#### ENTRÉE

Charcuterie
Platter of Charcuterie & Pickles

\_

Oeufs En Meurette Poached Eggs with Red Wine Sauce, Bacon & Croutons

or

Lentilles
Lentil Salad with Smoked Ocean Trout

#### MAIN COURSE

Canard Shredded Duck Confit with Bacon & Crushed Potato Gratin

or

Truite
Ocean Trout Fillet with Sorrel Sauce &
Steamed Potatoes

continues to top of page >>>

#### **CHEESE**

Fromage
Matured Cheese Selection with Sourdough
Bread & Dried Fruits

#### **DESSERT**

Tarte Tatin
Upside-down Apple Tatin Tart with Vanilla
Ice Cream

or

Crêpes Suzette Flambées Crepes with Grand Marnier Sauce

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Orange & Vanilla Madeleine

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## **6 COURSE MENU**

\$200

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

#### ENTRÉE

Pan-seared Foie Gras with Cherry Compote

Grilled Morton Bay Bugs with Tomato Chutney

#### MAIN COURSE

Slow Cooked New Zealand John Dory Fillet and Lobster Bisque

&

48hrs Braised Veal Rump with Purple Potato Mash and Roasted Beetroot

#### **DESSERT**

Strawberry Charlotte and Coulis

Orange & Vanilla Madeleine

## SHARING SET MENU \$78

Price per person

Parisian Baguette and Isigny Butter

Cheese Gougère Baked Savory Choux Pastry with Conté cheese

#### ENTRÉE

Planche De Charcuterie Board of House-made Pâté, Pork Rillettes Saucisson Sec & Ham

Oeufs En Meurette Poached Eggs with Red Wine Sauce, Bacn & Croutons

Lentilles Lentil Salad with Smoked Ocean Trout

#### MAIN COURSE

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

continues to top of page >>>

#### **DESSERT**

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

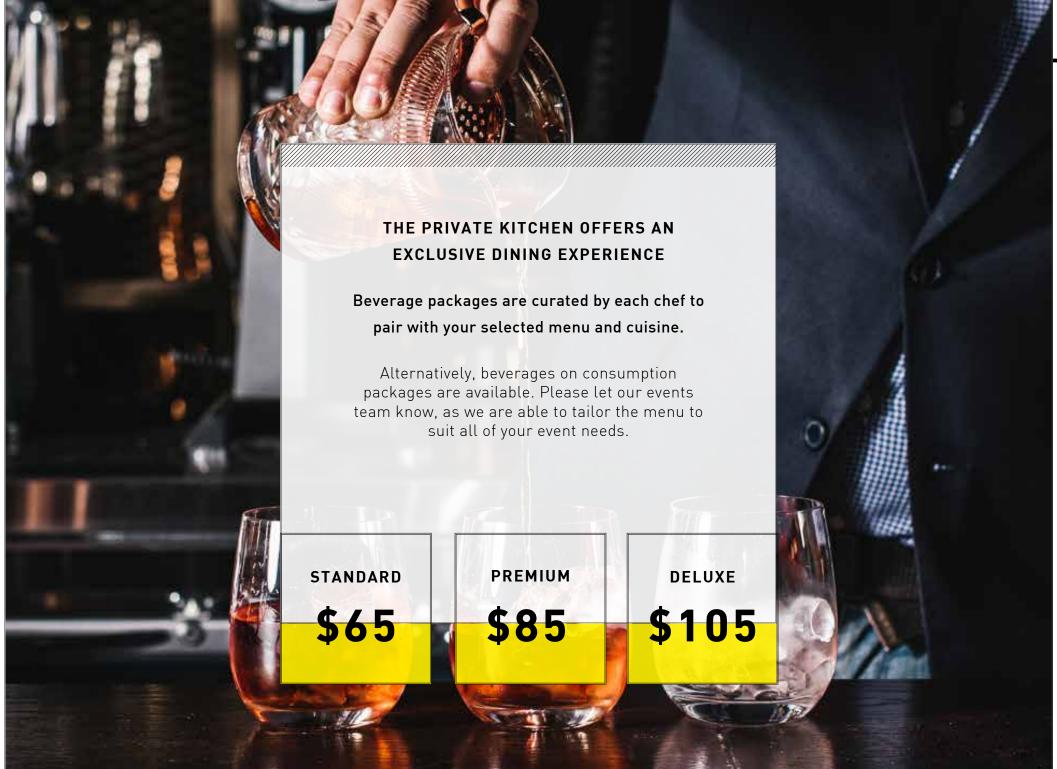
#### ADDITIONAL

\$17

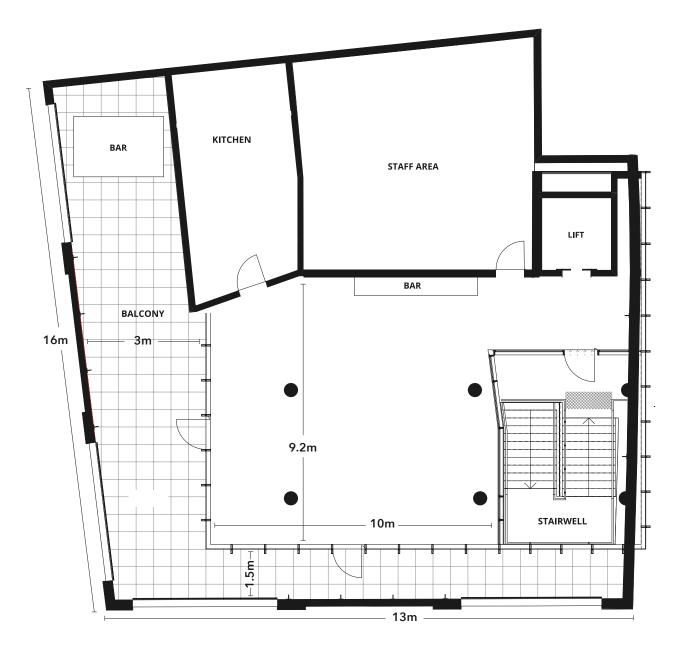
#### CHEESE

Fromage Matured Cheese Selection with Sourdough Bread & Dried Fruits

(02) 9281 0922



/// LAYOUT



## CAPACITY

**120** // Standing **80** // Seated

**BALCONY CLOSURE** 10pm

**VENUE CLOSURE** 12pm

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

MINIMUM

SPENDS



## **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.

