

DESIGN PORTFOLIO

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PAULA STENBERG

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- TURTLE - NECK JUMPER DESIGNS
(DANZO LOGO)





Main Menu



karagae Chicken

Korean Chicken

Southern Fried Chicken

Whole Pork Shoulder

Whole Pork Belly

Lamb Shoulder

2/C/30 Symonds St, CBD
Alyssa 0224069699
Dane 0212938309
SilkRoad_restaurant@outlook.com
silkroadeatery

Main Menu

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Korean Chicken

Southern Fried Chicken

Whole Pork Shoulder

Whole Pork Belly

Lamb Shoulder

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Lamb Shoulder

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Alyssa 0210427324
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MAIN MENU

KARAGE CHICKEN

KOREAN CHICKEN

SOUTHERN FRIED CHICKEN

WHOLE PORK SHOULDER

WHOLE PORK SHOULDER

LAMB SHOULDER

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MAINS

karagae Chicken

Korean Chicken

Southern Fried Chicken

Whole Pork Shoulder

Whole Pork Belly

Lamb Shoulder



Dessert

Fried Pie

Apple ... \$3.8/pc
Banoffee ... \$4/pc
Chocolate ... \$5.5/pc



Trifle

Flavour of your choice
(price dependant)



Smores

Chocolate ... \$4
Caramel ... \$3.3
Strawberry ... \$3.3



Sweet Pies

6 inch ... \$38
9 inch ... \$45



Our Cakes

[Your choice of
flavour & design]

Work with our dessert
specialist to create your
very own unique cake.

These are just a small selection of our catering options
Please do contact us to find out more.

Dane Archery



Chef Dane Archery has over 12 years of experience working in New Zealand's finest restaurants in the likes of Eight Point Two, Baduzzi, Euro Bar, Eagle's Nest, Duke of Malborough, Bracu... the list is extensive.

His impressive portfolio has sanctioned Dane to hold his own as one of our nation's top chefs, and Dane is now proud to bring his philosophy to the catering world.

Silk Road Catering brings two revolutions to the catering world.

1. Fine Dining.

For the first time in NZ catering history, customers can have the comfort of knowing that the hands making their food belong to a top-class fine-dining chef.

2. Customisation.

Chef Dane Archery brings a unique model to cater for any need whether it be zero or full customisation.

This driven & talented young chef is ready to share his truly unique blend of food with Auckland and no one will be left disappointed.



📞 Dane: 0212938309
📞 Alyssa: 0224069609
📍 2C/30 Symonds St, CBD
✉️ SilkRoad_restaurant@outlook.com

Instagram: silkroad_eatery • Facebook: silkroadeatery



Here at Silk Road Eatery we believe in great food and the magical powers it possesses. Whether, that be its amazing ability to bring smiles to faces or people together. Its our mission to use these powers to spread love and joy.

We use the best ingredients and techniques from around the world to do this. All our food is made from scratch, fresh and with unmatched care. We bake all our bread on site as well as making all our pickles and ferments. All our catering menu's are customizable to make them suit your specific needs. We are more than happy to design a menu specifically for your function that suits you, your guests and occasion best.



Regards,
The Team at Silk Road Eatery

Canape



Fried Chicken

- Korean ... \$3/pc
- Karagae ... \$3/pc
- Southern ... \$1.50/pc

Peri Peri

- Wings ... \$1/pc
- Quessadilla ... \$5/pc
- Glazed Pumpkin ... \$3/pc



Vegan Frites

- Karagae Brocoli ... \$3.5
- Karagae Shrooms ... \$4
- Southern Fried Cauli ... \$4

Meatballs

- Lamb ... \$3.5/pc
- Chicken & Leek ... \$3
- Urinika & Shitake ... \$4
- Pork & Shrimp ... \$4/pc



Mini Heubergers

- Lamb ... \$4
- Fried Chicken ... \$4
- Chicken or Pork ... \$3.2



Fried Roti Bao

- Lamb ... \$3.5/pc
- Chicken ... \$3.5/pc
- Potato and Pea ... \$3/pc



To Share

Whole Peri Peri Chicken

\$24/Each

Cooked, sauced & garnished.



Family Feast

[Whole]

- Pork Belly ... \$32/kg
- Pork Shoulder ... \$26/kg
- Lamb Shoulder ... \$36/kg

Cooked, sauced & garnished.



Peri Peri Fish

- Auckland Line-Caught Snapper...\$40/kg
- Terakihi...\$28kg

Cooked, sauced & garnished as in picture.



All other fish available on request.



Sides

- Standard ... \$8.80 /head
- Premium ... \$10.80/head

- Mac'n Cheese • 2 Sauces
- House Made Sourdough
- Silkroad Caeser • Pickles
- Kimchi Slaw • Potato Salad

Please feel free to speak to our chef, regarding a custom menu to suit your specific needs.

Dessert



Fried Pie

- Apple \$3.8
- Banoffee \$4
- Chocolate \$5.5



Trifle

- Chocolate \$4.5
- Caramel \$3.5
- Strawberry \$2.5



Smores

- Chocolate \$4
- Caramel \$3.3
- Strawberry \$3.3



Sweet Pies

- Banoffee
- Pecan
- Double Chocolate

- 6 inch \$38
- 9 inch \$45



- Almond, Dolce & Choc
- Vanilla, Choc & Yoghurt
- Caramel & Coconut
- Blueberry & Mascarpone
- All cakes 9 inch ... \$80

These dishes are a small selection of our wider catering options.
Contact us to find out more.

Executive Chef

Dane Archery



Chef Dane Archery has over 12 years of industry experience working in New Zealand's finest restaurants.

The likes of Eight Point Two, Baduzzi, Euro Bar, Eagle's Nest, Duke of Malborough, Bracu...
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His impressive portfolio has sanctioned Dane to hold his own as one of our nation's top chefs, and Dane is now proud to bring his philosophy to the catering world.

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All our food is made from scratch, fresh & with unmatched care. With all bread, pickles and ferments made on site, you know exactly what you're getting.

Silk Road Catering brings two revolutions to the catering world.

Fine Dining

With all our dishes made with the skilled hands of a top-class fine-dining chef, we bring to you an unprecedented and unforgettable dining experience.

Customisation

Chef Dane Archery guarantees you a unique package, custom made for your needs. Whether it be zero customization or full flexibility that you're after, we make it work for you.



Canape

To Share



Fried Chicken

Korean	\$3
Karaage	\$3
Southern	\$1.5

Peri Peri Chicken

\$24/each



Peri Peri

Wings	\$1
Quesadilla	\$5
Pumpkin	\$3



Meatballs

Lamb	\$3.5
Chicken & Leek	\$3
Urenika & Shiitake ..	\$4
Pork & Shrimp	\$4



Fried Roti Bao

Lamb	\$3.5
Chicken	\$3.5
Potato & Pea	\$3



Vegan Bites

Karaage Broccoli	\$3.5
Karaage Shrooms	\$4
Southern Fried Cauli .	\$4



Mini Heubergers

Lamb	\$4
Fried Chicken	\$4
Chicken or Pork	\$3.2



Family Feast

[Whole]

Pork Belly	\$32/kg
Pork Shoulder	\$26/kg
Lamb Shoulder ..	\$36/kg



Peri Peri Fish

Auckland Line-Caught

Snapper	\$40/kg
Tarakihi ...	\$28/kg

[More fish options on request]



* Sides

Standard	\$8.80
Premium ...	\$10.80

Pickles
2 Sauces
Sourdough
Potato Salad
Kimchi Slaw
Mac 'n' Cheese
Silkroad Caesar

*All sides are per person and designed to complement all sharing options.

Get in touch for more customisation & a catering plan made specifically to meet your needs.

COFFEE / TEA

	Small	Large		
Flat White	\$4.5	\$5	Iced Coffee	\$6
Latte	\$4.5	\$5	Iced Chocolate	\$6
Cappuccino	\$4.5	\$5	Iced Mocha	\$6
Mocha	\$4.5	\$5	Iced Americano	\$6
Macchiato	\$4.5	\$4.5		
Chai Latte	\$4.5	\$4.5		
Hot Chocolate	\$4.5	\$5		
Short/ Long Black	\$4			
Piccolo	\$4			
Tea (HOT)				
Pepper Mint / English Breakfast				
Lemon / Green Tea / Earl Gray		\$4.5		

CHILLED

	Small	Large		
Iced Coffee			Iced Chocolate	\$6
Iced Mocha			Iced Americano	\$6
Pinot Gris				
Cathedral Cove			Rose	
			Good Company	
Pinot Noirr				
Mill Road			Syrah	
			Cathedral Cove	
Merlot				
Cross Road			Sparkling	
Sparkling				

WINE

			Glass	Bottle
Chardonnay				
Mill Road			\$8	\$35
Sauvignon Blanc				
Cathedral Cove			\$8	\$35
Pinot Gris				
Cathedral Cove			\$8	\$35
Rose				
Good Company			\$9	\$40
Pinot Noirr				
Mill Road			\$9	\$35
Syrah				
Cathedral Cove			\$8	\$35
Merlot				
Cross Road			\$10	\$45
Sparkling				
			\$10	\$45

BEER

Coke	\$5	Sparkling Water	\$5	
Coke no sugar	\$5	Sparkling Fruit Cider (Pineapple, White Peach, Watermelon, Dulian)	\$5.5	
Sprite/ Zero	\$5		\$5	
L&P	\$5	Orange juice	\$5	
Gingeer Beer	\$5	Apple juice	\$5	
Lemon Lime & Bitter	\$5			

House Tap Beer (330ml)	\$9	Tui Black	\$8.5
Hineken	\$8	Anstel Light	\$8.5
Monteith's APA	\$9	Heineken Zero	\$8
Tiger	\$8.5	Monteith's Apple Cider	\$8.5
Sol	\$8	Monteith's Pear Cider	\$8.5

SMOOTHIE

Berry very Red	\$9
(Seasonal Berry, NZ Apple, Dried Cranberry, Yoghurt, Maple syrup, Cranberry Juice, Coconut Juice, Chia seed.)	
Healthy Green	\$9
(Kale, NZ Green Apple, Spinach, Broccoli, Avocado, Lime, Ginger, Coconut Juice, Apple Juice, Yoghurt, Banana, NZ Honey.)	
Tropical Yellow	\$9
(Passion Fruits, Mango, Pineapple, Orange, Tropical Juice, Coconut water, Dried Apricot.)	



BREAKFAST MENU

SANDWICH

Perfect Roast Beef Homemade roast beef, lettuce, tomato	\$9
Classic BLT Bacon, lettuce, tomato	\$9
Tamago Marinara Prawn, scrambled egg, lettuce, tomato	\$9
Vege Lover [V] Rustic potato salad, avocado, lettuce, tomato	\$9

BREAKFAST PLATE

Philly Bulgogi Roll Meatlover roll with mouth watering Korean bulgogi with melting cheese and kick of fresh chilli	\$11
Pan Cake Traditional soft pancake with seasonal fruits, whipped cream, sweet fruits jam, chocolate sauce and drizzled with honey	\$15
French Toast Fluffy french toast with crispy bacon, caramelized banana, roasted nuts, drizzle of maple syrup and icing sugar	\$15

MAIN DISH

Bolognese Spaghetti Traditional bolognese sauce with shaved parmesan, extra virgin olive oil and chopped parsley	\$11
Mentaiko Cream Spaghetti Our signature dish. Creamy sauce with popping cod roe and Japanese seaweed	\$11
Teriyaki Spaghetti Original teriyaki sauce with crunchy spring onion and forest mushroom	\$11
Tomato Rice Omelette Rustic Italian tomato sauce with hint of caper and oregano	\$11
Mentaiko Cream Rice Omelette Our signature dish. Creamy sauce with popping cod roe	\$11
Demi-Glace Rice Omelette Slow cooked rich beef brown sauce with sweet onion	\$11

SPECIAL DISH

Spicy Peperoncino Spicy lover spaghetti with juicy chorizo, chilli, fresh garlic and drizzle extra virgin olive oil	\$15
Japanese Curry with Rice Medium spicy Japanese style curry with 12 hour cooked tender beef brisket, seasonal vegetables and sprinkle roasted nuts	\$15
Housemade Hamburg with Rice Juicy handmade hamburg with deep fried panko crumbled prawn, sunny side up egg, rice, salad and rich brown sauce	\$16.5

* Please notify the kitchen of any food allergies or dietary restrictions *

TOPPINGS

Poached Egg
Melting Cheese
Mashed Potato
Deep Fried Onion Ring (V)

Sauteed Mushroom (V)

\$1/each

Beef Hamburg
Pork Cutlet
Chicken Cutlet
Teriyaki Chicken
R Vegetables (V)
Chef's Salad
Spicy Cod Roe
Sausage (Pork)
Chicken Karaage
Vegetable Croquet (V)
Deep Fried market Fish
Pork Shabu Shabu
Beef Shabu Shabu
Flying fish roe

\$2/each

Beef Rib Eye-Steak
Deep Fried Prawn
Creamy Crab Croquet
Daily Special Soup
Grilled Seafood (Prawn, Squid, Scallop)

\$3/each

* You can add toppings with any dishes *

DESSERTS

Cream Puff
Our signature cream puff with flaky puff and sweet custard

\$4.5

New York Cheese Cake
Classic New York style cheese cake with whip cream

\$6.5

Cinnamon Roll
Homebaked soft roll with almond and fragrant cinnamon filling

\$5.5

Egg Tart
Daily baked creamy egg tart

\$3.5

COFFEE / TEA

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Hot Chocolate	\$4.5	\$5
Short/ Long Black		\$4
Piccolo		\$4
Tea (HOT)		
Pepper Mint / English Breakfast		
Lemon / Green Tea / Earl Gray		\$4.5

CHILLED

	Iced Coffee	\$6
Iced Chocolate		\$6
Iced Mocha		\$6
Iced Americano		\$6

WINE

	Glass	Bottle
Chardonnay Mill Road	\$8	\$35
Sauvignon Blanc Cathedral Cove	\$8	\$35
Pinot Gris Cathedral Cove	\$8	\$35
Rose Good Company	\$9	\$40
Pinot Noir Mill Road	\$9	\$35
Syrah Cathedral Cove	\$8	\$35
Merlot Cross Road	\$10	\$45

COLD DRINKS

Coke	\$5	Sparkling Water	\$5
Coke no sugar	\$5	Sparkling Fruit Cider (Pineapple, White Peach, Watermelon, Dulian)	\$5.5
Sprite/ Zero	\$5		\$5
L&P	\$5	Orange juice	\$5
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Sauteed Mushroom (V)

\$1/each

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Chicken Cutlet
Teriyaki Chicken
R Vegetables (V)
Chef's Salad
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Sausage (Pork)
Chicken Karaage
Vegetable Croquet (V)
Deep Fried market Fish
Pork Shabu Shabu
Beef Shabu Shabu
Flying fish roe

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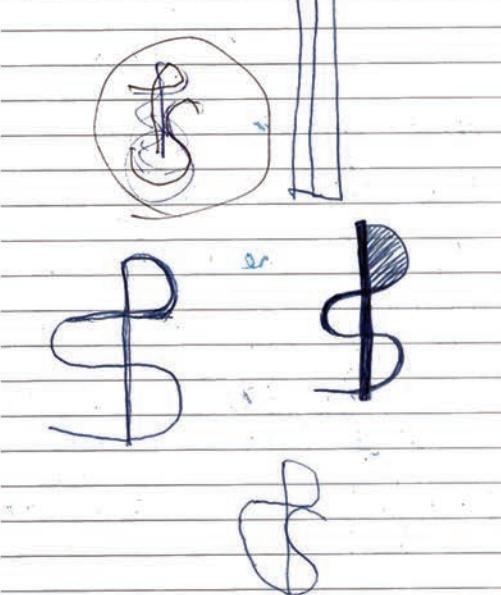
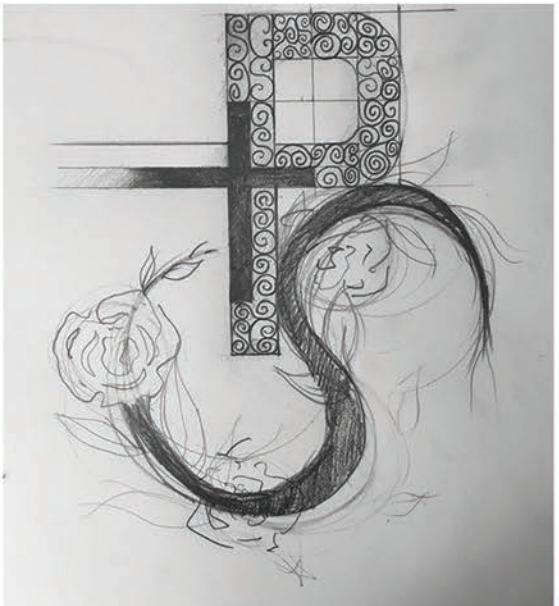
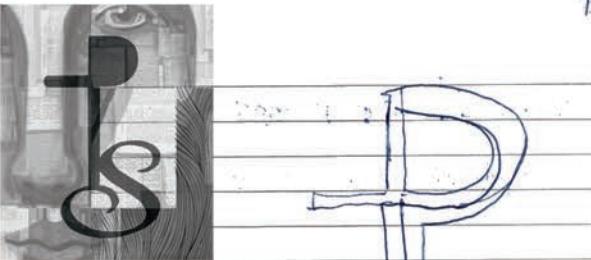
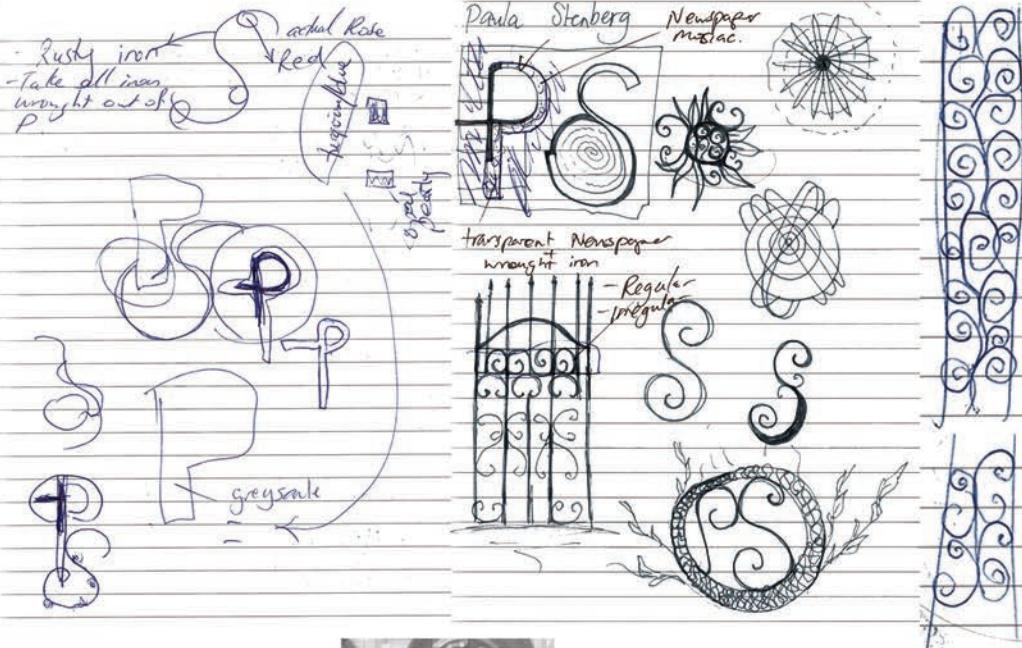
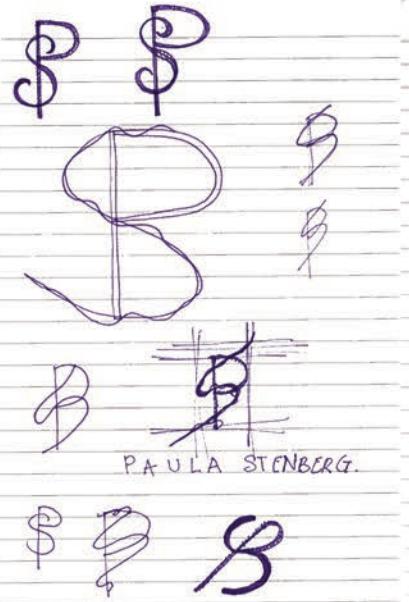
\$5.5

Egg Tart
Daily baked creamy egg tart

\$3.5

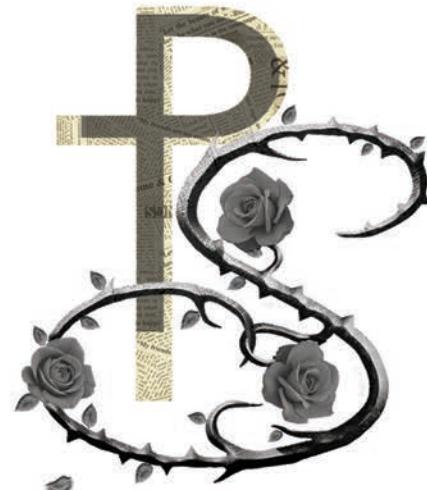
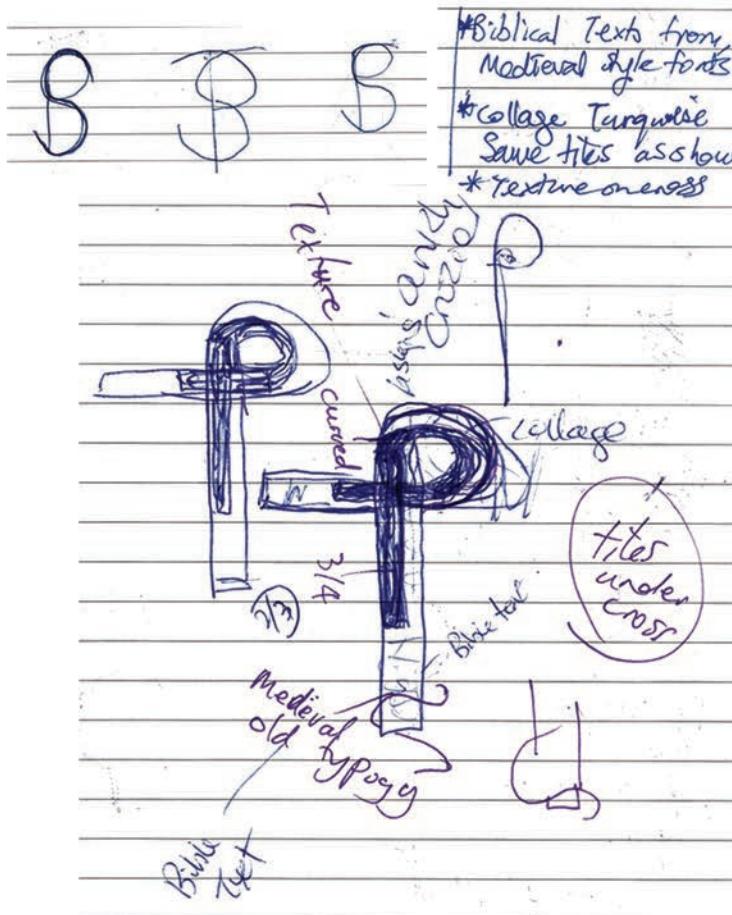
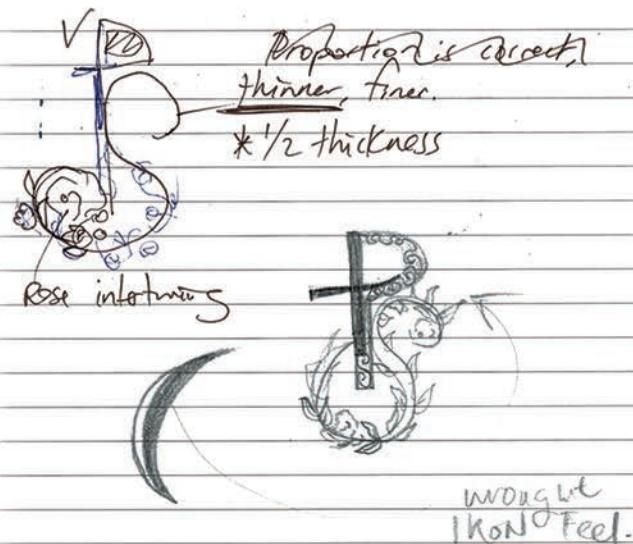
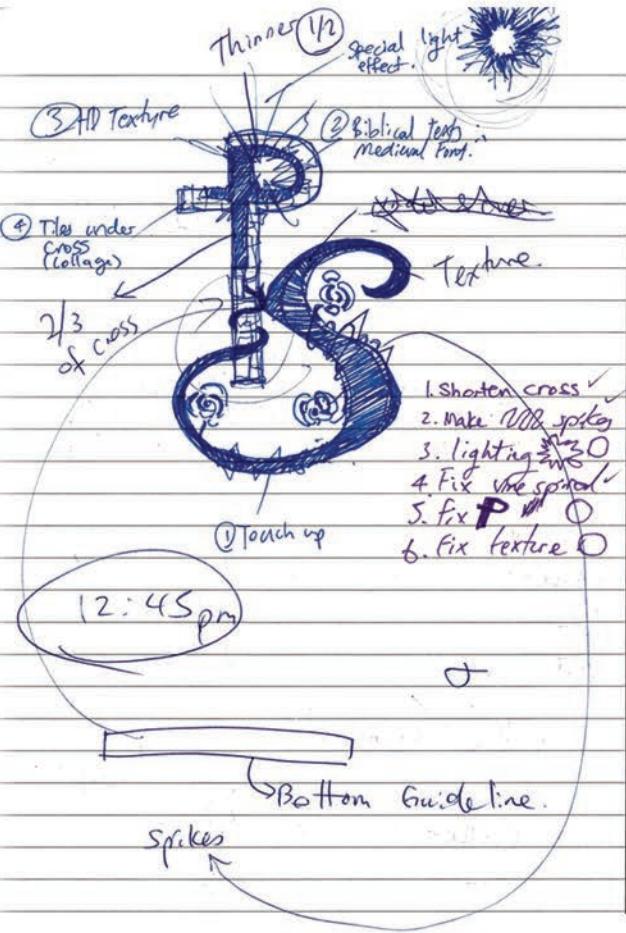
Font Style

- Simple P font.
- Curvy S font.
- P and S font need to be used together in some way.



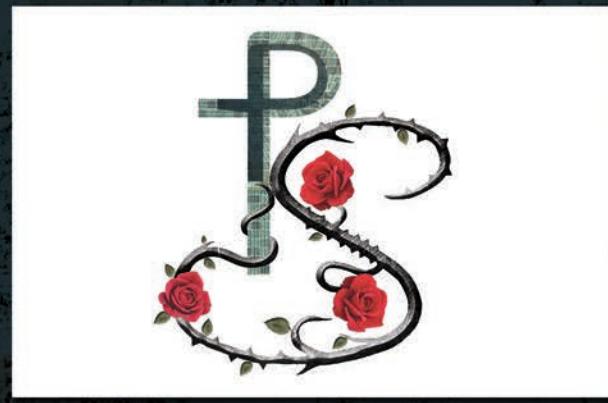
Layers + Materials

- P have a newspaper layer and mosaic background.
- Have a turquoise colour added to the background low opacity. (Also try grey scale)
- Wrought iron feel for S (Also try using rusty iron)
- Try regular and irregular wrought iron pattern.
- A rose shape intertwining with wrought iron.
- Use wrought iron on P font.
- Have mosaic background.



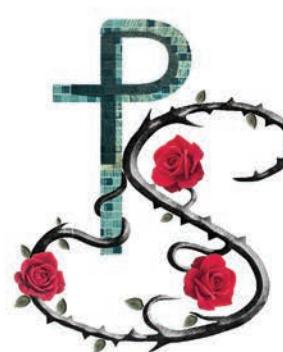
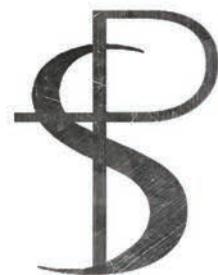
Additional Features

- Incorporate a cross symbol inside the P font.
- Add biblical text in medieval style fonts.
- Add spikes and leaves to the S to look like vines.



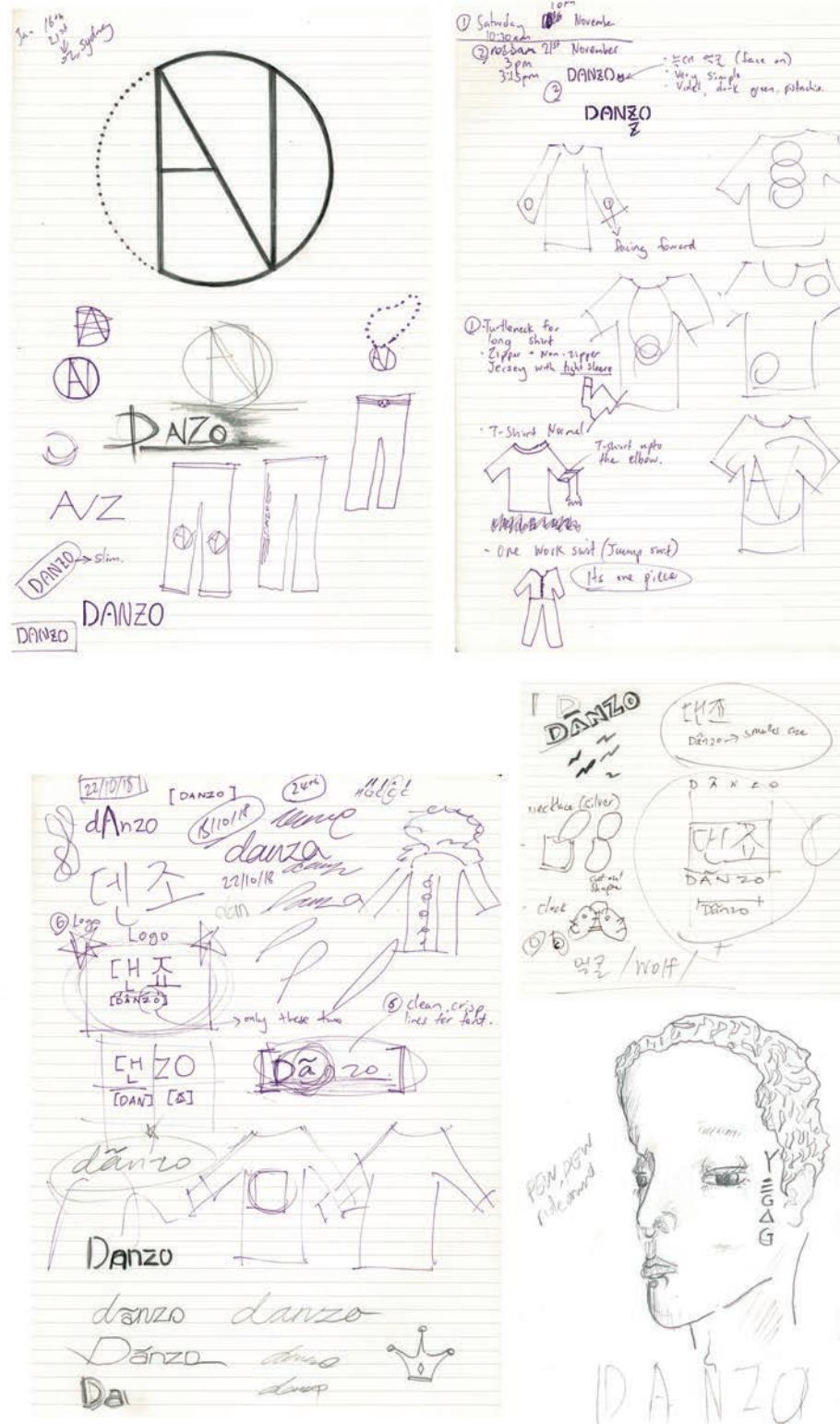
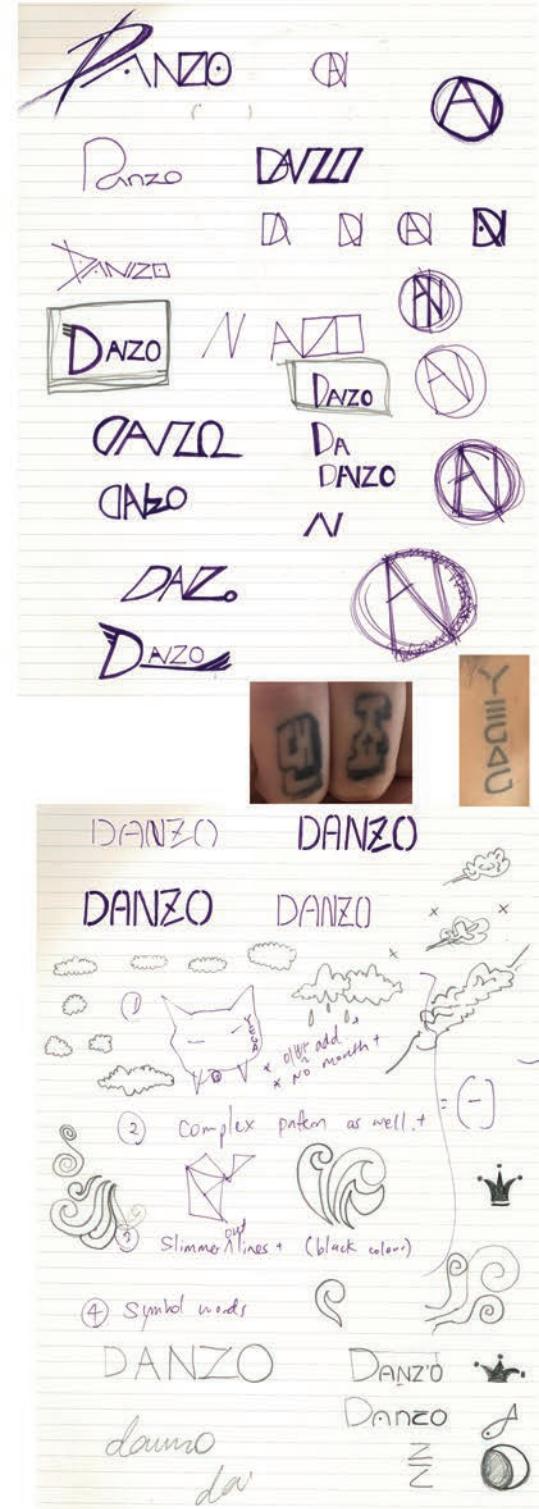
Final details + Editing

- Cross inside the P font 1/2 thinner.
- Wrap the end of the S around to the bottom of P font.
- Tile collage texture and biblical text together under the cross symbol layer.
- Use coloured roses.
- Utilize falling leaf to give dynamic feel.
- Change around the S font to make it look more natural.
- Remove wrought iron out of P font.





PAULA STENBERG



Ideas + Sketches

- > Danzo font style
 - > Danzo logo shape
 - > Face logo
 - > Turtle-neck jumper design
 - > Use colour theme of black, white, pistachio green and royal purple.

The client wanted a personalized logo which involved his name and to bring out the best of his identity to him as a person and also as a rapper. He also wanted to have a symbol imagery which his group could use as well. His group was called 'Yega Gang'. During the course of the meetings, I have worked on a variety of designs which he could pick and we both could develop on together to find the best design suited for him. In our few meetings, he suggested that he would have liked to have designs and logo on a turtle-neck jumper. I brought out some whacky ideas to the project and utilized drawings that involved doodling and caricature . In the end he decided to go with the korean font for himself and use the wolf design for his group, 'Yega gang'.

dānzo

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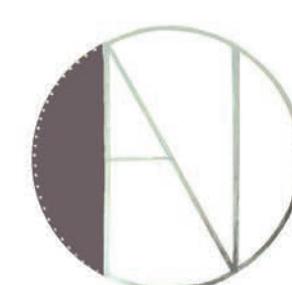
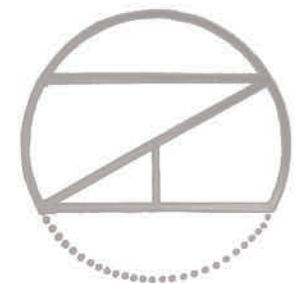
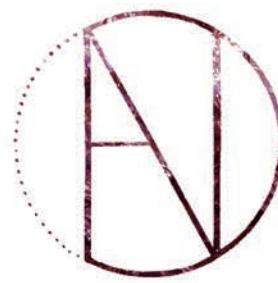
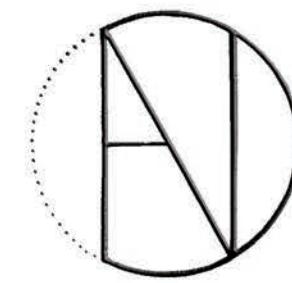
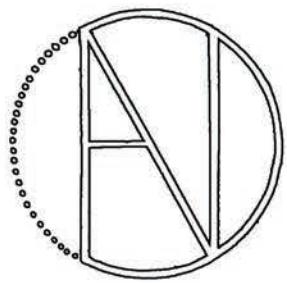
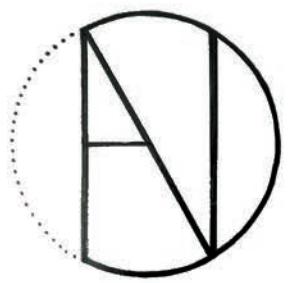
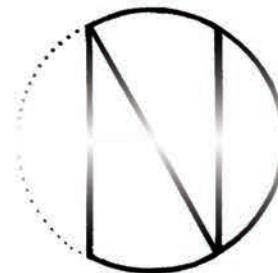
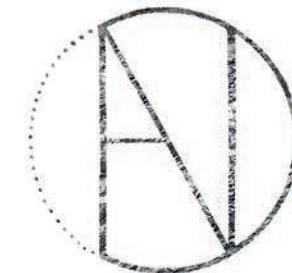
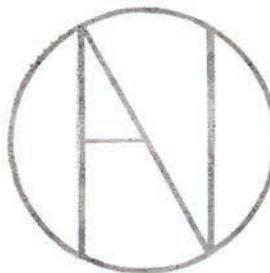
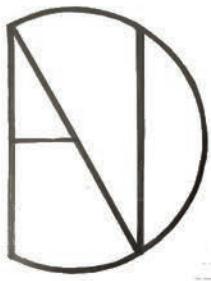
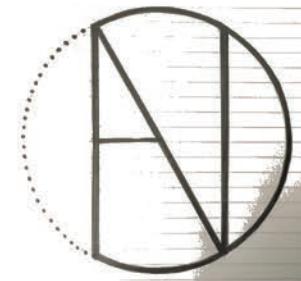
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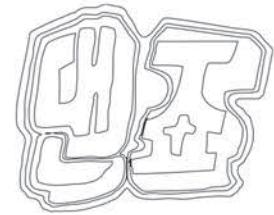
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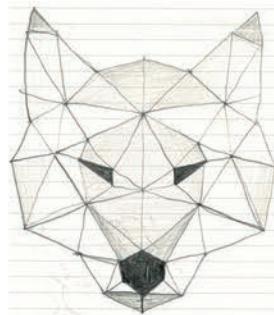
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