
AT HOME CATERING MENU - AUTUMN 2024

HOT

Slow roasted rosemary and garlic lamb shoulder - serves 6	90
Crispy rolled pork belly, sliced - serves 4-6	90
Rotisserie chicken - serves 4-6	25
Rotisserie beef rump cap - serves 4-6	95

COLD SEAFOOD

Hot smoked salmon - served cold, serves 5-6	95
Hot smoked salmon, yogurt tahini, walnut tarator - dressed, served cold, serves 6	125
Boronia Kitchen house smoked salmon - sliced, 200g	24
Sydney rock oysters - opened, natural, half dozen	36
Cooked King prawns - medium whole prawns, unshelled	65

BORONIA KITCHEN SALADS SERVES 3-4

Broccoli, farro, fetta, almond	22
Cauliflower, pomegranate, raisin, cumin	22
Chickpea, sun-dried tomato, green bean, roasted zucchini	22
Roasted beetroot, kale, carrot, fetta, hazelnut	22
Rocket, pear, parmesan	22
Chicken Waldorf, celery, walnut, apple, cranberry	22

HOT SIDES

Duck fat potatoes	23
Seasonal steamed green vegetables	22

ADDITIONAL ITEMS, DRESSINGS & CONDIMENTS

Prawn toast, sesame, yuzu mayonnaise - serves 1-2	29
Garlic bread - serves 1-2	7
Whole sourdough loaf	10
Boronia Kitchen house-made butter	12
Boronia Kitchen gravy	10
Lemon, soy & ginger dressing - to serve with oysters, 300g	20
Kombu ponzu dressing - to serve with oysters, 300g	20
Marie Rose sauce - to serve with cooked prawns, 300g	20
Boronia Kitchen 'Classic' dressing - to serve with salads, 300g	20

DESSERTS

Pavlova, lemon curd, cream, berries	85
Lemon meringue tart	85
Baked berry crumble	85
Crème anglaise	25