
AT HOME CATERING MENU - AUTUMN 2024

HOT

Slow roasted rosemary and garlic lamb shoulder - serves 6	95
Crispy rolled pork belly, sliced - serves 4-6	95
Rotisserie chicken - serves 4-6	25
Rotisserie beef rump cap - serves 4-6	105

COLD SEAFOOD

Hot smoked salmon - served cold, serves 5-6	98
Hot smoked salmon, yogurt tahini, walnut tarator - dressed, served cold, serves 6	130
Boronia Kitchen house smoked salmon - sliced, 200g	26
Sydney rock oysters - opened, natural, half dozen	38
Cooked King prawns - medium whole prawns, unshelled	65

BORONIA KITCHEN SALADS SERVES 3-4

Broccoli, farro, fetta, almond	23
Cauliflower, pomegranate, raisin, cumin	23
Chickpea, sun-dried tomato, green bean, roasted zucchini	23
Roasted beetroot, kale, carrot, fetta, hazelnut	23
Rocket, pear, parmesan	23
Chicken Waldorf, celery, walnut, apple, cranberry	23

HOT SIDES

Duck fat potatoes	25
Seasonal steamed green vegetables	24

ADDITIONAL ITEMS, DRESSINGS & CONDIMENTS

Prawn toast, sesame, yuzu mayonnaise - serves 1-2	30
Garlic bread - serves 1-2	8
Whole sourdough loaf	12
Boronia Kitchen house-made butter	12
Boronia Kitchen gravy	15
Lemon, soy & ginger dressing - to serve with oysters, 300g	23
Kombu ponzu dressing - to serve with oysters, 300g	23
Marie Rose sauce - to serve with cooked prawns, 300g	23
Boronia Kitchen 'Classic' dressing - to serve with salads, 300g	23

DESSERTS

Pavlova, lemon curd, cream, berries	90
Lemon meringue tart	90
Baked berry crumble	90
Crème anglaise	30