

BORONIA

KITCHEN

BOOKING INFORMATION FOR GROUPS OF 10 OR MORE

Thank you for your interest in dining at Boronia Kitchen. It is a contemporary, local eatery serving home-style food from our open kitchen. Dine in for breakfast, lunch or dinner or enjoy a meal to take home.

Boronia Kitchen was borne from a love of food and family and a working partnership which has spanned more than 20 years. Simon Sandall and Susan Sullivan are excited to show you what their kitchen is cooking up.

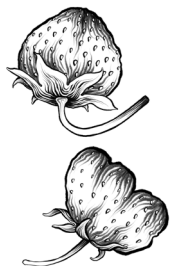
Please see following our group menu for tables of 10 or more people. Please choose either the 2 or 3 course menu. Beverages will be charged on consumption. There is an 8% service charge added to your bill, which goes directly to the staff. The total bill for the evening is to be paid in full at the completion of your meal. We are fully licenced and do not allow BYO.

A credit card number is required just to secure your booking. A cancellation fee of \$60.00 per person will be charged if the booking does not show or if it is cancelled with less than 24 hours' notice.

In order to secure your booking please return the below form to hello@boroniakitchen.com.au

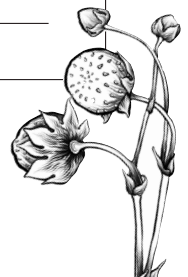
We do require the completed form to confirm your booking.

We look forward to welcoming you to Boronia Kitchen.



Name of booking: _____	Date and day of booking: _____		
Time of booking: _____	Number of people: _____	Phone number: _____	
Email address: _____			
Type of credit card:	AMEX <input type="checkbox"/>	MASTERCARD <input type="checkbox"/>	VISA <input type="checkbox"/>
Name of cardholder: _____			
Credit card number: _____			
Expiry date: _____ / _____ 4 digit code: (AMEX only) _____			
Signature: _____			

152 PITTWATER ROAD, HUNTERS HILL NSW 2110
T: 02 9817 0666 WWW.BORONIAKITCHEN.COM.AU





BORONIA

KITCHEN

WWW.BORONIAKITCHEN.COM.AU

GROUP MENU

ENTREE

San Danielle Prosciutto, Piel de Sapo melon, lime, oregano
House smoked salmon pastrami, pickled fennel, celery, labna,
Prawn toast, sesame, yuzu mayonnaise

MAIN

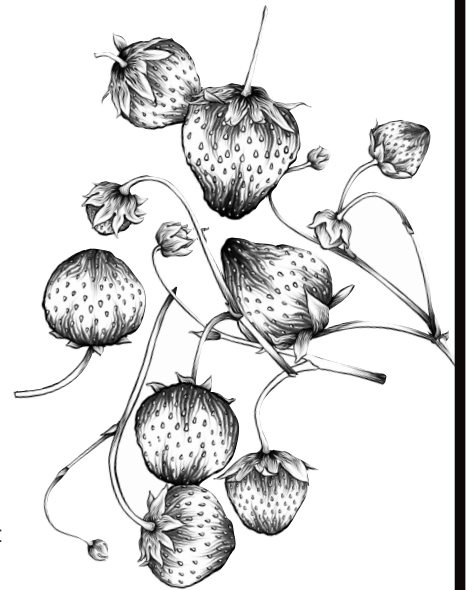
Pan fried barramundi, charred leek, dashi broth, sea greens
Roast pork belly, figs, hazelnuts, broccolini
Jack Creek sirloin, asparagus, kombu butter, truss tomatoes

SIDES

Crisp duck fat potatoes, rosemary
Cos, pear, parmesan salad

DESSERT

Peach creme brulee
Chocolate delicé, hazelnuts, blueberries
Mango and cherry salad, licorice, mango sorbet



Two courses \$60 per person
Three courses \$75 per person

* please note menu is subject to seasonal changes, 8% service charge applies

152 PITTWATER ROAD, HUNTERS HILL NSW 2110
T: 02 9817 0666 WWW.BORONIAKITCHEN.COM.AU