

BORONIA

KITCHEN

BOOKING INFORMATION FOR GROUPS OF 8 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.

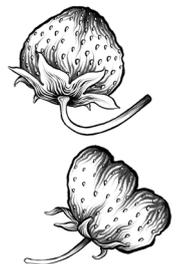
Please see following our group menu for tables of 8 or more people. Please choose either the 2 or 3 course menu. Beverages will be charged on consumption. There is an 8% service charge added to your bill, which goes directly to the staff. The total bill for the evening is to be paid in full at the completion 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: _____

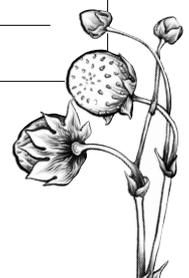
Type of credit card: AMEX MASTERCARD VISA

Name of cardholder: _____

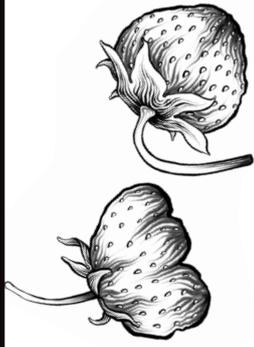
Credit card number: _____

Expiry date: _____ / _____ 4 digit code: (AMEX only) _____

Signature: _____



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



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GROUP MENU

ENTREE

Baked quince, ricotta, balsamic, seeded cracker, mint

House smoked salmon, wasabi, mandarin, fennel

Prawn toast, sesame, yuzu mayonnaise

MAIN

Battered King George whiting, chips, tartare, lemon

Roast pork belly, charred baby leeks, apple, seeded mustard

Jack Creek sirloin, mushrooms, green peppercorns, hasselback potato

SIDES

Crisp duck fat potatoes, rosemary

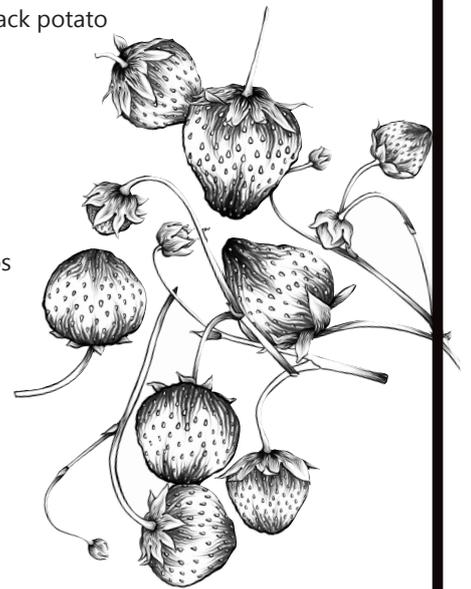
Red leaf salad, finger lime dressing, garlic breadcrumbs

DESSERT

Creme brulee, red kiwi fruit

Chocolate delice, banana mousse, tuille, yuzu

Poached pear, mandarin, poppy seeds



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

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

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