

# **BORONIA**

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

We offer group bookings the option of a limited choice menu. There is either two or three course options, and the dishes can be varied for all dietary requirements. For parties who choose to dine on the group menu complimentary sourdough bread upon arrival, sides with main courses and still and sparkling mineral water is provided for all guests.

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.



**WE LOOK FORWARD TO WELCOMING YOU TO BORONIA KITCHEN.**

In order to secure your booking please return the below form to [hello@boroniakitchen.com.au](mailto:hello@boroniakitchen.com.au)

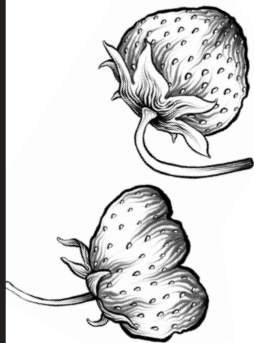
Name of booking: \_\_\_\_\_ Date and day of booking: \_\_\_\_\_

Time of booking: \_\_\_\_\_ Number of people: \_\_\_\_\_ Phone number: \_\_\_\_\_

Email: \_\_\_\_\_

**152 Pittwater Road, Hunters Hill NSW 2110  
T: 02 9817 0666 [www.boroniakitchen.com.au](http://www.boroniakitchen.com.au)**





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## KITCHEN

WWW.BORONIAKITCHEN.COM.AU

### GROUP MENU

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#### ENTREE

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Stracciatella, rhubarb, nigella seeds, chargrilled sourdough  
Chicken liver parfait, black figs, grissini  
Prawn toast, sesame, yuzu mayonnaise

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#### MAINS

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Pan fried barramundi, tabbouleh, fresh garden herbs  
Roasted pork belly, pickled green walnut, charred cavolo nero  
Chargrilled scotch fillet, wakame mustard, broccolini, daikon

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#### SIDES

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Crisp duck fat potatoes, rosemary  
Zucchini, coconut feta, basil salad

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#### DESSERT

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Caramelised apple and frangipane pudding, vanilla ice cream  
Yuzu white chocolate, cremeaux, figs, meringue, tuile  
Creme brulee, blueberries



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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