



BORONIA

KITCHEN

WWW.BORONIAKITCHEN.COM.AU

GROUP MENU

ENTREE

Marinated beetroot, Holy Goat curd, apple, aged balsamic
Moreton bay bug ravioli, finger lime, saltbush, brown butter
Prawn toast, sesame, yuzu mayonnaise

MAINS

Hibachi grilled king brown mushrooms, smoked potato, hazelnuts
Pan fried barramundi, jerusalem artichoke, charred cavolo nero
Beef fillet, kampot pepper sauce, beef crisps

SIDES

Crisp duck fat potatoes, rosemary
Heritage tomato salad, gazpacho dressing

DESSERT

Blackberries, liquorice, lime cremeux, sesame tuille
Crème brulee, persimmon
Maffra cloth aged cheddar, Milawa blue cheese, chutney, crackers



Two courses \$65 per person

Three courses \$80 per person

Please note above includes bread and sparkling water

An 8% service charge applies to the total bill

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