

BORONIA

KITCHEN

AT HOME CATERING MENU 2021

HOT

Slow roasted rosemary and garlic lamb shoulder (Serves 6)	\$75
Crispy rolled pork belly, sliced (Serves 4-6)	\$75
Rotisserie chicken (Serves 4 -6)	\$19
Rotisserie beef rump cap (Serves 4-6)	\$75

COLD SEAFOOD

Hot smoked salmon (Served cold. Serves 5-6)	\$80
Hot smoked salmon, yogurt tahini, walnut tarator (Salmon is dressed & served cold. Serves 6)	\$110
Boronia Kitchen house smoked salmon (200g, sliced).	\$15
Sydney rock oysters (Half dozen open oysters, served natural).	\$26
Cooked king prawns (Whole prawns are medium in size with shell on)	\$49

BORONIA KITCHEN SALADS SERVE 5-6

Cabbage and herb coleslaw (Sesame dressing)	\$35
Broccoli, farro, feta, almonds	\$35
Cauliflower, pomegranate, white raisins, cumin	\$35
Sweet potato, kale and chickpea salad, pomegranate dressing	\$35
Butter lettuce, fresh apple, poppy seed salad	\$35
Greek salad	\$35
Basil pesto pasta salad	\$35
Caesar salad	\$35
Bean tabouli	\$35
Potato salad	\$35

HOT SIDES SERVE 5-6

Duck fat potatoes	\$40
Roast seasonal vegetables	\$40
Cauliflower cheese	\$40
Steamed green vegetables	\$40

ADDITIONAL ITEMS, DRESSINGS AND CONDIMENTS

Prawn toast, sesame, yuzu mayonnaise (Serves 1 to 2)	\$24
Garlic bread (Serves 1 to 2)	\$6
Whole sourdough loaf	\$9
Boronia Kitchen house made butter (200g)	\$9
Boronia gravy (500g)	\$10
Lemon, soy, ginger dressing (300g to serve with oysters)	\$15
Kombu ponzu dressing (300g to serve with oysters)	\$18
Marie Rose sauce (300g to serve with cooked prawns)	\$15
Boronia Kitchen tomato bois boudran sauce (300g)	\$15
Boronia Kitchen classic dressing (300g to serve with salads)	\$13

DESSERTS SERVE 8-10

Pavlova, lemon curd, cream, berries	\$65
Strawberry and cream sponge cake	\$65
Lemon meringue tart	\$75
Chocolate tart	\$75
Strawberry frangipane tart	\$75
Baked berry crumble	\$75
Crème anglaise (300g to serve with desserts)	\$15

