

BORONIA

KITCHEN

WWW.BORONIAKITCHEN.COM.AU

GROUP MENU

ENTREES

Stracciatella, radish, pickled cucumber, toasted buckwheat
Jamon iberico, pickled walnuts, garlic and jalapeno flatbread
Prawn toast, sesame, yuzu mayonnaise

MAINS

Grilled swordfish, smoked cherry tomatoes, zucchini
Roast pork belly, balsamic, blackberries, chard, rosemary
Oyster blade steak, watercress salad, beef crisp, mustard

SIDES

Crisp duck fat potatoes, rosemary
Witlof, treviso, finger lime dressing

DESSERT

Semifreddo, oregano, hazelnuts, macerated strawberries, black rice
Berry trifle brulee
Maffra cloth aged cheddar, Milawa blue cheese, chutney, crackers

Two courses \$70 per person
Three courses \$85 per person

Please note above includes bread and sparkling water
An 8% service charge applies to the final bill

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