

BORONIA

KITCHEN

AT HOME CATERING MENU 2021

HOT

Slow roasted rosemary and garlic lamb shoulder (Serves 6)	\$85
Crispy rolled pork belly, sliced (Serves 4-6)	\$85
Rotisserie chicken (Serves 4 -6)	\$21
Rotisserie beef rump cap (Serves 4-6)	\$85

COLD SEAFOOD

Hot smoked salmon (Served cold. Serves 5-6)	\$85
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).	\$29
Cooked king prawns (Whole prawns are medium in size with shell on)	\$55

BORONIA KITCHEN SALADS SERVE 3-4

Cabbage and herb coleslaw (Sesame dressing)	\$19
Broccoli, farro, feta, almonds	\$19
Cauliflower, pomegranate, white raisins, cumin	\$19
Sweet potato, kale and chickpea salad, pomegranate dressing	\$19
Butter lettuce, fresh apple, poppy seed salad	\$19
Rocket, peach, parmesan salad	\$19

HOT SIDES SERVE 3-4

Duck fat potatoes	\$18
Steamed green vegetables	\$17

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)	\$18
Kombu ponzu dressing (300g to serve with oysters)	\$18
Marie Rose sauce (300g to serve with cooked prawns)	\$15
Boronia Kitchen classic dressing (300g to serve with salads)	\$18

DESSERTS SERVE 8-10

Pavlova, lemon curd, cream, berries	\$70
Lemon meringue tart	\$75
Baked berry crumble	\$75
Crème anglaise (300g to serve with desserts)	\$18

