

BORONIA

KITCHEN

AT HOME CATERING MENU 2022

HOT

Slow roasted rosemary and garlic lamb shoulder (Serves 6)	\$90
Crispy rolled pork belly, sliced (Serves 4-6)	\$90
Rotisserie chicken (Serves 4 -6)	\$23
Rotisserie beef rump cap (Serves 4-6)	\$95

COLD SEAFOOD

Hot smoked salmon (Served cold. Serves 5-6)	\$95
Hot smoked salmon, yogurt tahini, walnut tarator (Salmon is dressed & served cold. Serves 6)	\$125
Boronia Kitchen house smoked salmon (200g, sliced).	\$22
Sydney rock oysters (Half dozen open oysters, served natural).	\$29
Cooked king prawns (Whole prawns are medium in size with shell on)	\$60

BORONIA KITCHEN SALADS SERVE 3-4

Cabbage and herb coleslaw (Sesame dressing)	\$21
Broccoli, farro, feta, almonds	\$21
Cauliflower, pomegranate, white raisins, cumin	\$21
Sweet potato, kale and chickpea salad, pomegranate dressing	\$21
Butter lettuce, fresh apple, poppy seed salad	\$21
Rocket, peach, parmesan salad	\$21

HOT SIDES SERVE 3-4

Duck fat potatoes	\$20
Steamed green vegetables	\$19

ADDITIONAL ITEMS, DRESSINGS AND CONDIMENTS

Prawn toast, sesame, yuzu mayonnaise (Serves 1 to 2)	\$26
Garlic bread (Serves 1 to 2)	\$7
Whole sourdough loaf	\$10
Boronia Kitchen house made butter (200g)	\$12
Boronia gravy (500g)	\$10
Lemon, soy, ginger dressing (300g to serve with oysters)	\$20
Kombu ponzu dressing (300g to serve with oysters)	\$20
Marie Rose sauce (300g to serve with cooked prawns)	\$20
Boronia Kitchen classic dressing (300g to serve with salads)	\$20

DESSERTS SERVE 8-10

Pavlova, lemon curd, cream, berries	\$80
Lemon meringue tart	\$80
Baked berry crumble	\$80
Crème anglaise (300g to serve with desserts)	\$20

