

# BORONIA

## KITCHEN

WWW.BORONIAKITCHEN.COM.AU

### GROUP MENU

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#### ENTREES

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Vannella burrata, grapes, pine nuts  
Hiramasa kingfish crudo, beetroot, nashi pear, lemon  
Prawn toast, sesame, yuzu mayonnaise

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#### MAINS

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Baked barramundi, Jerusalem artichoke, tarragon  
Boronia roast chicken, mushrooms, thyme, rosemary  
Braised beef brisket, soft polenta, fioretto, salmoriglio

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#### SIDES

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Crisp duck fat potatoes, rosemary  
Zucchini salad, lemon, herbs, pecorino

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#### DESSERT

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Caramelised apple, sorbet, almond wafer  
Crème brulee, persimmon  
Maffra cloth aged cheddar, Milawa blue cheese, chutney, crackers

**Two courses \$75 per person**  
**Three courses \$90 per person**

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

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