



BORONIA

NEXT DOOR

ABOUT

Inspired by Australia's vast elements, Boronia Kitchen is a contemporary, local eatery located in the little-known Sydney suburb of Boronia Park, nestled between Hunters Hill and Gladesville.

Boronia Kitchen is a modern Australian eating concept serving home-style food from the open kitchen, Chef Simon Sandall and his team use the absolute best produce from Australia's ocean and land.

Since opening our doors in 2018, our focus has been to create innovative, seasonal dishes, coupled with our experienced team's attention to detail and warm hospitality, Boronia Kitchen has become known for showcasing the best Australian produce brought together on the plate with passion and an element of fun.



OUR TEAM

Boronia Kitchen was born from a love of food and family. Chef and owner Simon Sandall's passion for culinary excellence and uncompromising quality comes from over 25 years experience in some of Australia's most lauded restaurants, most recently executive chef across the entire Morsul Group, including ARIA, Chiswick and ARIA Catering.

With an unwavering attention to detail and passion for customer service the Boronia Kitchen team take great pride in creating a warm and welcoming environment for all of our Next Door customers.

NEXT DOOR

Boronia Kitchen Next Door is just that – it's the perfect function space Next Door to the eatery, the natural extension to allow us to host every kind of private event from corporate functions, social gatherings, celebrations and occasions of all kinds.

Next Door features a courtyard perfect for arrival drinks and can host up to 45 guests for a seasonal sit-down breakfast, lunch or dinner sit down event or roaming drinks and canapés for up to 100.

Regardless of the size, style or season, we can help you create a truly unique experience for your upcoming celebration, with innovative two or three course menus, or a five course tasting menu designed with thoughtfulness and seasonality, that come together to create an occasion that is as delicious as it is unforgettable. Shared menus and extensive canape choices are also available.

Our Sommelier has created two beverage packages for your event needs or design your own drinks list from our signature seasonal cocktails. You may also choose from our extensive wine list with wines charged on consumption.

Welcome to Boronia Kitchen Next Door, we think you'll love it here.

SET MENU

ENTRÉE

Sydney rock oysters, half dozen, apple, kampot pepper mignonette (gf,df)
Stracciatella, pickled persimmon, radish, hazelnuts (gf*)
Marinated beetroot, Holy Goat curd, apple, aged balsamic (v,gf,df*)
Smoked salmon, cucamelon, green goddess, roe (gf*,df*)
Hiramasa kingfish crudo, beetroot, nashi pear, lemon (gf,df)
Seared yellow fin tuna, fennel wakame, avocado (gf,df)
Beef tartare, wild sorrel, wasabi, witlof (gf*,df)
Duck and pepper berry broth, pearl meat, ravioli, coriander
Jamon ibérico, figs, croutons (df)
Chicken pâté terrine, cornichons, walnut purée, grilled bread (gf*)
Prawn toast, sesame, yuzu mayonnaise

MAIN

Cauliflower steak, almond hummus, harissa, tahini (v,gf,df)
Roast snapper, burnt butter, smoked potato, spinach, chilli, garlic (gf)
Baked barramundi, Jerusalem artichoke, parsley, tarragon (gf*,df)
Grilled tuna, snow peas, kombu ponzu, pea shoots (gf*,df)
Roast pork belly, beetroot, charred radicchio, jus gras (gf,df)
Slow cooked lamb shoulder, zucchini, mint (gf,df)
Roast lamb loin, radish, peas & mint (gf,df)
Duck leg confit, zucchini, spiced pumpkin, sorrel, buckwheat (gf)
Slow cooked beef cheek, smoked celeriac, remoulade (gf*,df)
Chargrilled sirloin steak, salsa verde, gaufrette potatoes (df)
Boronia rotisserie chicken, mushrooms, tarragon sauce, black truffle (gf*,df)

SIDES

Winter greens salad, white balsamic dressing (gf,df)
Cauliflower blossom, garlic, chilli, lemon, capers, toasted pine nuts (gf,df*)
Crispy fried brussels sprouts, shallots, ginger (df)
Crisp duck fat potatoes, rosemary (df)

DESSERT

Caramelised apple, sorbet, almond wafer (gf*,df)
Banoffee, chocolate, banana ice cream
Crème catalin, burnt poorman's orange (gf)
Lemon tart, chantilly cream
Chocolate pudding, pain d'epices, vanilla ice cream
Bombe Alaska, blackberry, lychee
Apple frangipane tarte tatin, hazelnut ice cream, nutmeg
Cheese plate

Lunch Pricing 2 courses – \$75 per person set menu (*Alternate drop, please choose two items from the menu above*)
3 courses – \$90 per person set menu (*Alternate drop, please choose two items from the menu above*)

Dinner Pricing 3 courses – \$90 per person set menu (*Alternate drop, please choose two items from the menu above*)
5 course degustation menu – \$130 per person set menu (*Liaise with chef Simon to choose menu*)

All set menu pricing includes sparkling & still water, sourdough bread on arrival, two sides, and filtered coffee.
(v) - vegetarian | (df) - dairy free | (gf) - gluten free | * adaptable

Please note this is a sample menu and is subject to seasonal availability.

LIMITED CHOICE MENU

ENTRÉE

Stracciatella, pickled persimmon, radish, hazelnuts (gf*)
Hiramasa kingfish crudo, beetroot, nashi pear, lemon (gf,df)
Prawn toast, sesame, yuzu mayonnaise

MAIN

Roast snapper, burnt butter, smoked potato, spinach, chilli, garlic (gf)
Boronia rotisserie chicken, mushrooms, tarragon sauce, black truffle (gf,df)
Slow cooked beef cheek, smoked celeriac, remoulade (gf*,df)

SIDES

Crisp duck fat potatoes, rosemary (df)
Winter greens salad, white balsamic dressing (gf,df)

DESSERT

Caramelised apple, sorbet, almond wafer (gf*,df)
Crème catalin, burnt poorman's orange (gf)
Maffra cloth aged cheddar, Milawa blue cheese, chutney, crackers

This menu is designed for 20 guests or under.

Lunch Pricing 2 course – \$80 per person limited choice menu OR
Lunch & Dinner Pricing 3 course – \$95 per person limited choice menu

All limited choice menu pricing includes sparkling & still water, sourdough bread on arrival, two sides, and filtered coffee.
Please note this is a sample menu and is subject to seasonal availability.



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ADDITIONAL MENUS

KIDS MENU

2 course – \$20 per child
(12 yrs and under)

Roast chicken and vegetables or;
Fish and chips or;
Pasta Napolitana

Ice cream



BREAKFAST

\$45 per person

Including filtered coffee and juice.

No espresso coffee available.

Shared style in the middle of the table.

Choose 3 items from the list below:

Bircher muesli, apples, strawberries
Waffles, passionfruit, coconut
Green bowl, quinoa, asparagus, zucchini, almonds
Smashed avocado, white asparagus, toast
House smoked salmon, potato rosti, herb crème fraiche
Zucchini fritters, whipped feta, tomatoes, rocket
Field mushrooms, rocket, parmesan, toast
Bacon & egg roll, chilli jam
Banana bread, toasted with house made butter
Muffins, pastries
Scones with jam and crème fraiche
Croissants

CANAPE MENU

Canapes packages are available or
add arrival canapes to your sit down event

Cold Canapes

Globe artichoke, coconut feta, bronze fennel (vn, gf)
Zucchini scroll, avocado, kombu (vn)
Kalettes with labneh & basil (v,gf)
Scorched salmon, lemon gel, watermelon radish (df)

Seared tuna, eggplant, dukkah crisp (df)

Chicken waldorf sandwich

Beef tartare, smoked egg yolk (df)

Duck pate, crouton, blackberry vinegar (df)

Crab and avocado sandwich

Hot Canapes

Baked prawn, aioli (gf)

Seared scallop, lardo, tarragon (df,gf)

Grilled octopus, romesco (df,gf)

Steamed pork belly, sweet potato leaf, plum ponzu (df,gf)

'Nduja risotto balls, oregano

Prawn toast, yuzu mayonnaise, chives

Please note this is a sample menu and is subject to seasonal availability.



BEVERAGE PACKAGES

— STANDARD WINE PACKAGE —

\$40 per person – 3 hours
\$12 per person per hour additional
Beverage packages are charged per hour

— PREMIUM WINE PACKAGE —

\$50 per person – 3 hours
\$12 per person per hour additional
Beverage packages are charged per hour

SPARKLING

NV A Nos Amors Blanc de Blancs, France

SPARKLING

Choose one sparkling wine

NV Cantina Trevigiana Prosecco, Italy
NV A Nos Amors Blanc de Blancs, France

BEERS

Peroni
Cascade Premium Light

BEERS

Peroni
Cascade Premium Light

WHITE WINE

Choose one white wine

2021 Motley Cru Pinot Grigio, King Valley, Victoria
2018 Undivided Chardonnay, France
2019 Checkerboard Semillon Sauvignon Blanc

WHITE WINE

Choose two white wines

2020 Scorpius Sauvignon Blanc, Marlborough NZ
2019 Moorooduc Estate Pinot Gris, Mornington Peninsula
2021 Wilson 'Watervale' Riesling, Clare Valley
2020 Blood Moon 'Moonrise' Chardonnay, Victoria

ROSÉ WINE

2020 Ravalet Rose, Provence, France

ROSÉ WINE

2020 Ravalet Rose, Provence, France

RED WINE

Choose one red wine

2020 Labruno Pinot Noir, France
2018 Cool Woods Shiraz, Barossa Valley
2018 Maxwell 'Little Demon' Cabernet Merlot, McLaren Vale

RED WINE

Choose two red wines

2019 San Marzano Sangiovese, Puglia
2021 The Pawn 'El Desparado' Pinot Noir, Adelaide Hills
2018 Amelia Park 'Trellis' Cabernet Merlot, Margaret River
2020 Langmeil 'The Long Mile' Shiraz, Barossa Valley

Please note the beverage selection is subject to availability.

BEVERAGES ON CONSUMPTION

Please choose one sparkling, one or two whites, one or two reds and one beer from the list below.
All wines listed below are subject to availability. If you require any assistance with your selection,
or wish to enquire about the availability of other wines, our sommelier will be pleased to assist you.

SPARKLING

NV A Nos Amors Blanc de Blancs <i>Multi-Regional, France</i>	48
NV Cantina Trevigiana Prosecco <i>Veneto, Italy</i>	54
NV Veuve Fourny & Fils 'Grande Réserve' <i>Vertus, Champagne, France</i>	135

WHITE

2020 Scorpius Sauvignon Blanc <i>Marlborough, New Zealand</i>	54
2017 Cullen Sauvignon Blanc Semillion <i>Margaret River, Western Australia</i>	70
2021 Wilson 'Watervale' Riesling <i>Clare Valley, South Australia</i>	60
2021 Leeuwin 'Art Series' Riesling <i>Margaret River, Western Australia</i>	64
2021 Motley Cru Pinot Grigio <i>King Valley, Victoria</i>	40
2019 Moorooduc Estate Pinot Gris <i>Mornington Peninsula, Victoria</i>	62
2018 Undivided Chardonnay <i>Rhone Valley, France</i>	46
2018 Snake And Herring 'Tough Love' Chardonnay <i>Margaret River, Western Australia</i>	54
2019 Scarborough 'Yellow Label' Chardonnay <i>Hunter Valley, New South Wales</i>	64
2020 Blood Moon 'Moonrise' Chardonnay <i>Sunbury, Victoria</i>	62
2019 Alain Geoffrey Chardonnay <i>Burgundy, France</i>	76

ROSÉ

2020 Ravalet Rose <i>Provence, France</i>	50
2020 Espirit Gassier Rose <i>Provence, France</i>	68

RED

2020 Labrune Pinot Noir <i>Loire Valley, France</i>	52
2021 The Pawn 'El Desparado' Pinot Noir <i>Adelaide Hills, South Australia</i>	58
2017 Lucien Muzard & Fils Bourgogne Pinot Noir <i>Burgundy, France</i>	84
2019 San Marzano 'Il Pumo' Sangiovese <i>Puglia, Italy</i>	48
2019 Domaine Du Seminaire Cotes Du Rhone <i>Rhone Valley, France</i>	60
2018 Maxwell 'Little Demon' Cabernet Merlot <i>McLaren Vale, South Australia</i>	46
2018 Amelia Park 'Trellis' Cabernet Merlot <i>Margaret River, Western Australia</i>	52
2020 Moss Wood 'Amys' Cabernet Blend <i>Margaret River, Western Australia</i>	84
2020 Langmeil 'The Long Mile' Shiraz <i>Barossa Valley, South Australia</i>	56
2018 Cool Woods Shiraz <i>Barossa Valley, South Australia</i>	52
2014 Luis Cañas 'Reserve' Tempranillo <i>Rioja, Spain</i>	110
2019 Helm Classic Cabernet Sauvignon <i>Canberra, Australian Capital Territory</i>	60

BEERS

Peroni	9
Cascade Premium Light	8

SOFT DRINKS

Juices	4.5
Soft Drinks	4.5

MAXIMUM CAPACITY & MINIMUM SPENDS

45 sit down or 100 stand up cocktail

Minimum spend includes food, beverage and 10% service charge
Minimum spends are temporarily reduced to reflect current government restrictions due to COVID.

BREAKFAST

8:30 am – 11:00 am

Tuesday, Wednesday, Thursday <i>inc. a \$150 room hire fee</i>	\$1,100.00
Friday, Saturday, Sunday <i>inc. a \$300 room hire fee</i>	\$1,500.00

LUNCH

12:00 pm – 4:00 pm

Tuesday, Wednesday, Thursday	\$1,800.00
Friday, Saturday, Sunday	\$2,400.00

DINNER

5:30 pm – 10:30 pm

Tuesday, Wednesday, Thursday	\$2,800.00
Friday, Saturday	\$3,800.00

Additional Information

- Dishes can be modified for dietary requirements, please inform us of all dietaries
- A 10% service charge is added to the total bill at the end of the event



BOOKING FORM

TO CONFIRM YOUR EVENT, PLEASE SEND THIS COMPLETED FORM AND DEPOSIT TO HELLO@BORONIAKITCHEN.COM.AU

CLIENT INFORMATION

Full name:
Company:
Phone number:
Email address:

FUNCTION DETAILS

Date of event:
Name of event:
Guest arrival time:
Contact on the day:
Number of guests:
Finish time:

Please advise if access is required to the room prior to guest arrival time.

The latest finishing times for each service are as follows: Breakfast 11:00 am, lunch 4:00 pm, dinner 10:30 pm

I agree to the above information and the terms and conditions (page 10).

.....
Signature Full Name

PAYMENT

Please note credit card surcharge of 1.5% applies.

Type of card: VISA MASTERCARD AMEX

Name of cardholder:

Credit card number:

EXP: CCV:

Deposit Amount: (50% of the minimum spend)

.....
Signature of card holder

* For payment via direct deposit, please discuss with the function manager.

BORONIA NEXT DOOR

TERMS & CONDITIONS

These terms and conditions apply to all bookings of Boronia Kitchen Next Door and should be read in conjunction with any additional terms and conditions that may be included in any quotes. All prices quoted are inclusive of GST.

MINIMUM GUEST REQUIREMENTS/ROOM HIRE COMPONENT DURING COVID RESTRICTIONS ONLY

Room hire charges apply should your final guest numbers not reach our minimum requirements.

Breakfast- Tuesday, Wednesday, Thursday \$1100.00. Friday (including a \$150 room hire fee), Saturday, Sunday \$1,500.00 (including a \$300 room hire fee)
Lunch – Tuesday, Wednesday, Thursday \$1,800.00, Friday, Saturday and Sunday \$2,400.00

Dinner – Tuesday, Wednesday, Thursday & Sunday \$2,800.00, Friday, Saturday \$3,800.00

We reserve the right to require a minimum amount be spent depending on the area and time of the year for your function.

SERVICE CHARGE

A 10% service charge will be added to the total food and beverage spend on the final invoice.

BOOKING & CONFIRMATION

Please fill out the booking form with the deposit on the page 9 and email to hello@boroniakitchen.com.au to secure your event at Boronia Kitchen Next Door.

DEPOSIT & PAYMENT

50% of the minimum spend is required as a deposit to secure your function and payable within seven (7) days of execution of this event agreement. Should signed Terms and Conditions and deposit not be received within this time period, Boronia Kitchen Next Door reserves the right to cancel all reservations held on the client's

behalf. A final invoice of the outstanding balance will be raised, and is payable, fourteen (14) days prior to the event date. If the balance of the total price of the event is not paid seven (7) days prior to the event date, the client may be deemed by the venue to have cancelled the event at that time.

Any variations in beverage consumption, any increase in confirmed numbers, extension of the event time and any other agreed additional costs incurred will be documented in written variations to contract and are payable the following business after the event by credit card. Personal cheques are not accepted. Any payments made using a credit card will incur a 1.5% surcharge.

CONFIRMATION OF GUEST NUMBERS

Confirmation of guest numbers is to be made by the client seven (7) days prior to the event date. Final confirmation of guest numbers is required 48 hours prior to the function date. Boronia Kitchen Next Door is unable to revise an invoice for decreased number of guests post confirmation. An additional invoice will be raised should the guest numbers increase post final invoice.

If confirmation of guest numbers is not made by the client seven (7) days or more prior to the event date, the full amount stipulated in the completed function pack form will be invoiced.

DIETARY REQUIREMENTS

Boronia Kitchen Next Door will cater for all dietary requirements with prior consultation with your function manager. Should you require a specific menu designed to cater for your dietary requirements surcharges may apply.

RESPONSIBLE SERVICE OF ALCOHOL

Boronia Kitchen Next Door has a Responsible Service of Alcohol Policy. It is illegal to serve alcoholic beverage to any person in a state of intoxication and as such Boronia Kitchen Next Door reserves the right to refuse service to any such persons and/or request their departure from the premises. It is illegal to serve alcoholic beverage to any person less than eighteen years of age and Boronia Kitchen Next Door reserves the right to request suitable identification to this end.

HIRING OF EQUIPMENT/ EXTRA REQUIREMENTS

The client is responsible for any external hiring of equipment and is to be paid for by the client. Prices quoted do not include any floral or table decorations, music or entertainment, photography or audio-visual requirements.

Regulations are in place in regards to noise levels. Boronia Kitchen Next Door reserves the right to lower noise levels if it results in disturbing other restaurant patrons or residents. No amplified music is allowed on premises.

RESPONSIBILITY OF CLIENTS

The client is expected to conduct their function in a legal and respectable manner and is responsible for the conduct of its guests and invitees. The client will be charged for any damage that occurs to the restaurant, the property or its staff. Please also note that in line with Australian legislation relating to responsible service of alcohol, Boronia Kitchen Next Door staff and management reserve the right to terminate a function, refuse service to any guest deemed intoxicated, or take responsible action to assist any intoxicated guest from the premises.

EVENT CANCELLATION & POSTPONEMENT

Boronia Kitchen Next Door must be notified of all cancellations/postponements in writing. If the event is cancelled/postponed more than 60 days prior to the event date, a full refund of the deposit will be returned to the client. If the event is cancelled/postponed more than 30 days prior to the event date, 50% of the deposit will be returned to the client. If the event is cancelled/postponed less than 30 days prior to the event date, the client will forfeit the deposit.

Where circumstances beyond Boronia Kitchen Next Door's control, prevent Boronia Kitchen Next Door from fulfilling any obligations under this contract, Boronia Kitchen Next Door will be released from this contract without penalty.

DEPARTURE FEE

All events must conclude at the specified finish time. All guests must depart Boronia Next Door by 4pm for lunches or 10:30pm for dinners in a quiet and orderly manner. Should guests remain in the function space at any time past 4:30pm (for lunch) or 11pm (for dinner) a \$500 charge will apply and be charged on the credit card.

THE VENUE

We reserve the right to remove from the premises any person behaving in an irresponsible manner.

We assume no responsibility for the loss or damage to any property belonging to the client or their guests.

The client is responsible for delivery and collection of any external props/equipment. No food or beverage is permitted into the premises unless prior permission has been obtained.