

BORONIA

KITCHEN

WWW.BORONIAKITCHEN.COM.AU

GROUP MENU

ENTREES

Stracciatella, pickled persimmon, radish, hazelnuts
Chicken pâté terrine, cornichons, walnut purée, grilled bread
Prawn toast, sesame, yuzu mayonnaise

MAINS

Baked snapper, fragrant curry sauce, rice, condiments
Boronia rotisserie chicken, mushrooms, tarragon sauce, black truffle
Slow cooked beef cheek, smoked celeriac, remoulade

SIDES

Crisp duck fat potatoes, rosemary
Winter greens salad, white balsamic dressing

DESSERT

Caramelised apple, sorbet, almond wafer
Crème catalin, burnt poorman's orange
Chocolate pudding, pain d'epices, vanilla ice cream
Cheese to share
Baked Long Paddock Driftwood, caramelised red onion, lavosh 48

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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