



**BORONIA**

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**CATERING**





### Introduction

With a focus on innovative, seasonal dishes, coupled with the experienced team's attention to detail, warm hospitality and handcrafted dishes, Boronia Catering creates a truly unique experience for every event. Regardless of the size, style or season, our team ensures that each menu is tailored to meet our clients' taste and budget while creating bespoke, memorable dishes.

The team is dedicated to sharing chef and owner Simon Sandall's passion for culinary excellence and uncompromising quality with our clients. With over 20 years' experience in some of Australia's most lauded restaurants, having catered for some of Sydney's most high-profile events as Executive Chef of ARIA Catering, Simon and his team have delivered restaurant-quality experiences in a variety of special event settings.

After working with Matt Moran and Peter Sullivan overseeing the operation of all of the MorSul restaurants, Simon opened his own restaurant, *Boronia Kitchen*, in June 2018. With such extensive experience running restaurants and catering to multiple venues around Australia, it was a natural progression to continue this side of the business and produce the very best in off-site catering for every kind of corporate events, social gatherings, celebrations and occasions of all kinds wherever you may be hosting.

Boronia Catering will bring your event to life with innovative cuisine designed with thoughtfulness and seasonality, to create an occasion that is as delicious as it is unforgettable.

### Simon Sandall

Simon has been putting his culinary techniques and skills into high profile kitchens across London and Sydney for over 30 years. He currently owns and operates Boronia Kitchen at Hunters Hill and also engages in consultancy for a variety of Sydney's leading restaurants.

After working in London's top restaurants, he joined MorSul as Head Chef of ARIA Sydney and later as Executive Chef across the entire Group, which included ARIA Sydney and Brisbane, ARIA Catering, Chiswick, Chiswick at the Gallery, Opera Bar, River Bar and North Bondi Fish. He has managed highly awarded kitchens throughout his career, receiving gold medals from both Torquay International Festival of Food and Wine and The West of England Salon Culinary.

### Beverages

Our Sommelier can create a tailored beverage package or you can choose to design your own drinks list from signature seasonal cocktails, or choose from our extensive wine list with wines charged on consumption. We will create a unique menu for your event, to exceed your expectations and delight your guests.

**BORONIA CATERING IS A BOUTIQUE  
CATERING COMPANY THAT OFFERS  
CONTEMPORARY AUSTRALIAN CUISINE  
USING THE ABSOLUTE BEST PRODUCE  
TO CREATE BESPOKE ONE-OF-A-KIND  
EVENTS.**



**SIMON SANDALL** is the former  
Group Executive Chef of:

**ARIA** Sydney and Brisbane  
**CHISWICK** Woollahra and AGNSW  
**NORTH BONDI FISH** Bondi  
**OPERA BAR** Sydney Opera House  
**ARIA CATERING**  
**RIVERBAR AND KITCHEN** Brisbane



**SIMON SANDALL** currently owns and operates

**BORONIA KITCHEN  
HUNTERS HILL**

“Sandall is one of those chefs who can feed 200 as well as he can feed two; and Sullivan wrote the book on hospitality and staff training. They're practically endangered species themselves.

Now they've gone casual, local and low-key with a something-for-everyone, all-day diner fed by its own kitchen garden. The double shopfront doors open to a gleaming open kitchen, revolving rotisserie grill, piles of quinces and pumpkins, loaves of bread; and a busy kitchen and floor team.”

**Boronia Kitchen review**  
**SMH Good Food TERRY DURACK**  
**July 5 2018**



**REAL THINGS ARE DONE  
BY A SERIES OF SMALL THINGS  
BROUGHT TOGETHER.**

VINCENT VAN GOGH



# CANAPÉS

## COLD

Labna, almond & pistachio dukkah ✓

Kalettes, Woodside goats curd, basil ✓

Vermicelli with mint & sesame rice paper roll ✓ ✨ 🥛

Globe artichoke, coconut feta, bronze fennel ✓ ✨

Zucchini scroll, avocado, kombu ✓

Sydney rock oyster, finger lime & Kampot pepper dressing  
✨ 🥛

House smoked salmon, crème fraiche, rye, dill

Ocean trout tartare, pickled radish, nori wafer 🥛

Salmon rillettes, lemon, parsley, squid ink cracker ✨

Scorched salmon, lemon gel, watermelon radish 🥛

Seared tuna, eggplant, dukkah crisp 🥛

Crab & avocado sandwich 🥛

Chicken Waldorf sandwich 🥛

Chicken liver parfait, peach chutney, grilled bread

Cured wagyu, onion curd, potato crisp ✨

Potted beef, cornichons, tarragon, crostini 🥛

Steak tartare, wild sorrel, horseradish, potato crisp ✨

Duck pâté, crouton, blackberry vinegar

## HOT

Mushroom & truffle risotto balls, parmesan ✓

Goats cheese croquettes, thyme, honey ✓

Polenta chips, salsa verde aioli ✓

Artichoke, pesto, feta ✓

Grilled swordfish, bbq sauce 🥛

Prawn toast, yuzu mayonnaise, chives

Baked king prawn, paprika, peri peri sauce ✨ 🥛

XO scallop, pickled daikon ✨ 🥛

Seared scallop, lardo, tarragon ✨ 🥛

Grilled octopus, romesco ✨ 🥛

Crispy fried chicken, jalapeno mayonnaise

Steamed pork belly, sweet potato leaf, plum ponzu ✨ 🥛

'Nduja risotto ball, oregano

Roast Kurobuta pork belly, apple ✨ 🥛

Lamb & harissa sausage roll, green tomato chutney


Spiced duck pancake, hoisin sauce





# CANAPÉS



## SUBSTANTIAL


Barbeque avocado poke  



Orecchiette pasta, pesto, broccolini, parmesan 

Battered King George whiting, lemon & caper mayonnaise

Classic prawn cocktail, butter lettuce, Marie Rose dressing  
 

Pulled lamb shoulder, quinoa, cauliflower, herb salad  

Barbeque lamb cutlets, salsa verde  

Portobello mushroom mini burger, smoked tomatoes, rocket  
 

Mini wagyu burger, beetroot relish, rocket

Romeo's pork & fennel sausage, milk bun, bois boudran  
sauce



Jamon & manchego toastie

Mini beef pithivier

## DESSERT

Mini berry donut

Chocolate & strawberry tartlet

Mini mixed ice cream & sorbet on a stick  

Wattle seed Madeleine, lemon curd

Assorted macarons



# SIT DOWN

## STARTERS

Sydney rock oysters, half dozen, finger lime & Kampot pepper dressing

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Seared yellowfin tuna, fennel wakame, avocado

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Hiramasa kingfish sashimi, apple cucumber, dashi

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House smoked salmon mousse, cucumber, lemon dressing, crostini

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San Danielle Prosciutto, Piel de Sapo melon, lime, oregano

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Vannella burrata, vine ripened tomatoes, Alto lemon oil

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Wagyu bresaola, onion curd, green almonds

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Scallop tortellini, duck broth, shimeji mushrooms

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Grilled Clarence River octopus, whipped roe, gaufrette potatoes

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Duck dumplings, XO sauce, pickled daikon

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Crisp skin pork belly with shaved fennel, radish, pickled kohlrabi, ponzu

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Prawn toast, sesame, yuzu mayonnaise

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Spanner crab, avocado, almonds, ruby grapefruit gel

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## MAINS

Boronia master stock chicken, baby bok choy, shallot salsa

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Baked eggplant, tahini, walnut tarator, basil

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BBQ smoked salmon, charred broccolini

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Pan fried barramundi, marinated cucumbers, mint & dill yoghurt

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Snapper fillet, miso glazed, purple radish

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Roast pork belly, nashi pear, vanilla

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Slow cooked lamb shoulder, zucchini, mint

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Roast lamb loin, radish, peas, mint

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Hibachi grilled duck breast, baby kohlrabi, mulberries

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Roast beef fillet, asparagus, green peppercorn sauce

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Chargrilled sirloin steak, salsa verde, gaufrette potatoes

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Jack's Creek sirloin, mushrooms, hasselback potato

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## SIDES

EACH SIDE SERVES 3 – 4 GUESTS

Corella pear, parmesan & watercress

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Broccoli, farro, feta & almonds

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Zucchini, fennel, herbs, smoked almonds

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Brussel sprouts, crispy shallots

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Seasonal green vegetables, lemon olive oil

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Truffle mash potato, chives

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Crispy duck fat potatoes, rosemary

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Herb & garlic roasted potatoes

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# SIT DOWN

## DESSERTS

Crème brulee, kiwi fruit

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Chocolate delice, banana mousse, tuile

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Poached pear, mandarin, poppy seeds

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Pavlova, elderflower, pineapple, raspberry

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Espresso parfait, sesame & poppyseed tuile

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Coconut panna cotta, cherries, plums

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Selection of Australian cheeses

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## FOOD STATIONS

Oyster bar of Sydney Rock & Pacifics

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Sushi & sashimi

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Charcuterie & maple glazed leg ham

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Boronia Kitchen house cured salmon

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Chicken & chorizo paella

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Traditional seafood paella

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Risotto station

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Spit roast pork

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Dessert bar

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Australian & imported cheese

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## PETITS FOURS

Mini raspberry macaron 


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Sugared fruit jellies 


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White chocolate pistachio truffle 


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Almond & cranberry nougat 

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Passionfruit marshmallow 

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Candied orange in dark chocolate 

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**SIMPLICITY IS THE ULTIMATE  
SOPHISTICATION.**

**LEONARDO DA VINCI**

**BORONIA CATERING WILL WORK WITH YOU TO CREATE  
BESPOKE MENUS, COCKTAILS, WINE LISTS AND PAIRINGS,  
TOGETHER WITH EVENT THEMING TO EXCEED YOUR  
EXPECTATIONS.**

**WE OFFER ALL THE ARTISTRY AND PASSION TO MAKE  
YOUR EVENT TRULY MEMORABLE.**

**PLEASE CONTACT US TO DISCUSS YOUR INDIVIDUAL  
EVENT REQUIREMENTS.**

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