

BOWERBIRD

DINING AND EVENTS BYRON BAY

INTRODUCTION

Thank you for considering Bowerbird Dining and Events. Bowerbird is the brainchild of Tom Bower.

Tom has been a chef for over 20 years and worked in kitchens in Australia and the UK. Tom has experience in Italian and European style food but is not limited to this.

We can offer you a personal and professional touch to any private dinner, wedding, party, or event. We strive to provide you with the best service and food we can alongside staying within your budget.

Bowerbird choose only the best ingredients and staff the northern rivers have to offer to make your event super special.

Thank you for considering Bowerbird Dining and Events and I hope to hear from you soon.



WHAT WE DO

Bowerbird dining and events food style is rooted in fresh produce with tom's close relationships with Byron bays best suppliers guarantee's you absolute quality in your chosen menu. Our food style is modern Australian with influence from Italy, the Mediterranean and asia.



PACKAGES

our menus are designed to be shared and are samples only.

BANQUET 1 \$75 PER HEAD

STARTERS

WARM BREAD WITH TRUFFLE BUTTER AND SALT FLAKES

SMOKED MT ZERO OLIVES WITH CHILLI, ROSEMARY AND ORANGE

SHAVED PROSCUITTO

BRESAOLA

FENNEL SALAMI
WITH VINCOTTO, PARMESAN AND ROCKET

MAIN COURSE

13 HR SLOW COOKED BEEF CHEEK LASAGNE

DISCO CAULIFLOWER, HARISSA, CHERMOULA, TAHINI DRESSING, POMMEGRANATE, DUKKHA, AND ISREALI HERB SALAD

COLD AND CRISP SLAD OF BABY COS, HERBS,FLOWERS,WITH CHAMPAGNE DRESSING

CRISPY NEW POTATO, GARLIC, WILD GREEK OREGANO AND LEMON



BANQUET 2 \$90 PER HEAD

TO GRAZE OYSTER BAR OR ANTIPASTI

STARTERS

WARM BREAD WITH TRUFFLE BUTTER AND SALT FLAKES

SMOKED MT ZERO OLIVES WITH CHILLI, ROSEMARY AND ORANGE

BALLINA PRAWN RISOTTO WITH FENNEL, CHILLI, LEMON AND ROCKET

ITALIAN BURATTA WITH SLOW ROASTED VINE TOMATO, PESTO GENOVESE

MAIN COURSE

PETITE TENDER BEEF FILLET, CAFE DE PARIS BUTTER, SHIRAZ JUS

ROTOLO OF LEMON WHIPPED RICOTTA, SPINACH, SAN MARZANO TOMATO, PARMESAN

SWEET POTATO WITH HOT SAUCE BUTTER, CORAINDER AND CRUNCHY NUTS AND SEEDS

GRILLED BROCCOLINI, CONFIT GARLIC, LMEON AND PANGRATTATTO



GRAZING STATION

ANTIPASTI - \$25 PER PERSON

THE ABSOLUTE BEST AUSTRALIAN AND INTERNATIONAL ARTISAN CHEESES

SELECTION OF SALAMI, RED GUM SMOKED HAM AND CHARCOUTERIE

MT ZERO OLIVES, DOLMADES, QUINCE PASTE, SMOKED ALMONDS

HOUSEMADE PRESERVES, CHUTNEYS

CRACKERS AND GLUTEN FREE CRACKERS
WARM CRUSTY BREAD



OYSTER BAR \$20 PER PERSON

BOWERBIRD HAS THE ADVANTAGE OF HAVING EXCELLENT
PARTNERSHIPS WITH THE BEST SEAFOOD AND OYSTER
SUPPLIERS IN THE NORTHERN RIVERS
OYSTERS CAN BE SYDNEY ROCK OR PACIFIC OR BOTH! DEPENDING
ON SEASONALITY

SYDNEY ROCK OYSTERS

PAMBULA - SMOOTH SUBTLE FLAVOUR WITH EARTHY INFLUENCES MARIMBULA - BOLD MINERAL ZING WITH A RICH CREAMY FINISH WAPENGO - MILD BRINY FLAVOUR, SOFT TEXTURE, FULL CREAMINESS, MINERAL

PORT STEPHENS - FULL RICH OYSTER WITH LASTING
MINERALISATION, AND LOW LEVELS OF UMAMI
WALLIS LAKE - CRISP TEXTURE, HIGH MINERALISATION, AND
CREAMY VEGETAL UMAMI
HASTINGS

PACIFIC OYSTERS

COFFIN BAY – UNIQUE FULL FLAVOUR WITH SWEET FRONT PALATE UNDERPINNED BY SALTY, IODINE NOTES WITH A FRESH OCEAN SPRAY FINISH

ST HELENS – SWEET, CRISP TASTE TYPICAL OF A PRISTINE TIDAL ESTUARY

SMOKEY BAY - RICH AND FULL FLAVOURED, SALTY VEGETAL NOTES WITH A CLEAN DRY FINISH. (CHEF TOM'S PERSONAL FAVOURITE!!)

SERVED WITH

FRESH FINGER LIME (WHEN AVAILABLE)

MIRIN, SOY, SESAME, AND GINGER

CHARDONNAY VINEGAR MIGNONETTE, FINELY DICED SHALLOT,

AND CRACKED PEPPER

FRESH LOCAL LEMON AND BOWERBIRD SMOKED HOT SAUCE.



CANAPES

canapes are bite sized morsels designed to get your taste buds going! most of our canapes can be adjusted to suit the dietary requirements of your guests so no one is left out.

CHOICE OF 4 CANAPES - \$35

CHOICE OF 5 CANAPES + 1 SUBSTANTIAL / 1 FORK DISH -\$50

CHOICE OF 6 CANAPES + 2 SUBSTANTIALS / FORK DISH - \$60



FRESH BALLINA PRAWN SANDWHICH, LEMON AND DILL MAYO AND SOFT WHITE BREAD

GHANA CHICKEN CHICHINGA SKEWERS, GHANA SATAY SAUCE WITH FRESH LIME AND CORIANDER

TARTAR OF ALBACORE TUNA WITH BABY CAPER, SHALLOT CHIVE, PRESERVED LEMON AND POTATO CRISPS

VIETNAMESE CHILLI CARAMEL PORK BELLY WITH PICKLED CUCUMBER AND SHISO

ARANCINI TARTUFO, PROVOLONE, ROSEMARY, AND TRUFFLE WITH SMOKED GARLIC AIOLI

SPICY, SWEET, AND SOUR CRISPY KOREAN FRIED CHICKEN WINGS WITH ASIAN HERBS AND LIME.

TOSTADA OF BALLINA PRAWN CEVICHE, AVOCADO, MINT, AND CHILLI, BLUE TORTILLA CHIP

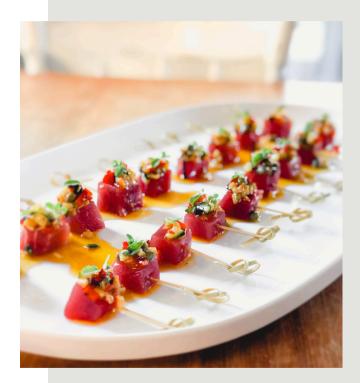
ROAST PUMPKIN, SAGE AND TALEGGIO ARANCINI WITH BASIL AIOLI

BEER AND MISO GLAZED LAMB RIBS

PANE PURI, LIME PICKLE TUNA SASHIMI, AVOCADO, LIME YOGHURT

LOCAL SQUID WITH NDUJA, PARSLEY, RED ONION, AND CAPER SALAD

POPCORN CAULIFLOWER, MISO RANCH AND HOT SAUCE



SUBSTANTIAL CANAPES/ FORK DISHES - \$10 PER PERSON

TEMPURA ZUCHINNI FLOWERS WITH LEMON SCENTED RICOTTA,
MARJORAM, CHILLI

CHICKEN RUBY (CHEFS FAV) TANDOORI BUTTER CHICKEN WITH BASMATTI, POMMEGRANITE, MINT YOGHURT AND PAPADAM

BUFFALO MOZZARELLA AND VINE RIPENED TOMATO SLIDERS WITH PESTO GENOVESE

PANKO CRUMBED XL KING PRAWN, BABY GEM LETTUCE, SAUCE GRIBICHE

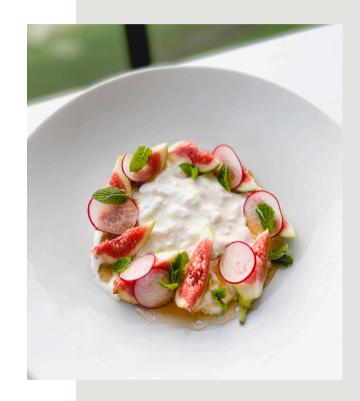
SALUMI MORTADELLA BRIOCHE SLIDERS, PROVOLONE, AOILI AND PICKLED GUINDILLA CHILLI

KARAGE CHICKEN/TOFU POKE BOX, SOBA NOODLE, SLAW, WAKAME

BBQ EXTRA LARGE BALLINA PRAWNS WITH YUZU AND FERMENTED CHILLI BUTTER

LAMB KOFTA /FELAFEL PITA KEBAB AND SMOKED CHILLI, MINT YOGHURT, SAUERKRAUT, FATOUSH AND FLAT BREAD

STEAMED PORK BUNS WITH CHILLI CRUNCH, SZECHUAN PICKLED CUCUMBERS AND HOI SIN



SHARED ENTREE

BALLINA KING PRAWN RISOTTO WITH FENNEL, CHILLI, LEMON AND ROCKET

BUFFALO MOZZARELLA, SUMMER TOMATO, ELTHAM VALLEY BASIL PESTO

SMOKED SALMON, HORSRADISH AND DILL CREME FRAICHE
CHIPOLTE AND ORANGE LAMB RIBS WITH SESAME AND CORIANDER

SEARED QLD SCALLOPS WITH CAULIFLOWER PUREE, N'DUJA, PUTTANESCA SALSA

FIGS,GORGONZOLA,SMOKED HONEY,MINT AND MINT

KINGFISH CERVICHE WITH COCONUT,KAFFIR LIME, CHILLI AND MANGO
PUMPKIN,RICOTTA AND SAGE AGNOLOTTI WITH NUT BROWN BUTTER
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MAIN COURSES

12 HR BEEF CHEEK AND RED WINE LASAGNE WITH PECORINO BECHAMEL

CRISPY SKIN LOCAL FISH WITH FRESH SAUCE VIERGE AND LEMON

DISCO CAULIFLOWER, HARISSA, CHERMOULA, TAHINI, POMEGRANATE,
DUKHA AND ISRAELI HERB SALAD (VEGAN)

CHARCOAL CHICKEN WITH ALMOND TARATOR, SHAVED FENNEL, PARSLEY,

6HR SLOW ROASTED LAMB SHOULDER WITH ROSEMARY, ANCHOVY, GARLIC FINISHED WITH PAN JUICES AND FRESH PIQUANT CHOPPED SALSA

CHARGRILLED BLACK ANGUS PETITE TENDER FILLET STEAK WITH CAFE DE PARIS BUTTER AND SHIRAZ JUS

ROTOLO OF LEMON WHIPPED RICOTTA, SPINACH, SAN MARZANO TOMATO,
PARMESAN AND PINENUT

LOCAL FISH WITH MACADAMIA, MUSTARD AND BRIOCHE CRUMB

"GNUDI" NAKED GNOCCHI WITH VODKA BLISTERED CHERRY TOMATO, OLIVE AND PINENUT PANGRATTATTO

BUTTERFLIED LEG OF TENTERFIELD LAMB (PINK) WITH MACADAMIA AND LEMON MYRTLE ROMESCO, PERSIAN FETTA, AND MINT

CRISP BYRON BAY PORK BELLY PORCHETTA WITH ROSEMARY, FENNEL SEED,
GARLIC AND SALSA VERDE

FRAGRANT INDONESIAN SNAPPER AND COCONUT CURRY WITH KAFFIR LIME, TUMERIC, CHILLI AND CORIANDER



SIDES

ROASTED BABY SWEET POTATO WITH HONEY, SOUR CREAM, SPICED NUTS, AND BABY CORIANDER

CHARRED BROCCOLINI, MACADAMIA CREME. HARISSA DRESSING

GRILLED HEIRLOOM CARROTS, TAHINI YOGHURT, HONEY, AND MINT

CRISP NEW POTATO WITH GARLIC, WILD GREEK OREGANO, AND LEMON

COLD AND CRISP SALAD OF BABY COS, HERBS, FLOWERS WITH CHAMPAGNE VINAIGRETTE.

CRISP GREEN ICEBERG SALAD, MISO RANCH AND DILL DRESSING.

COOPERS SHOOT TOMATO, BASIL, PERSIAN FETTA, AND BLACK GARLIC DRESSING.

CLASSIC GREEK SALAD- COOPERS SHOOT TOMATO, CUCUMBER, RED ONION, BLACK OLIVE, DODONI FETTA AND WILD GREEK OREGANO.

TOMATO SALAD, LIME PICKLE DRESSING, BITTER LEAVES AND LABNA

CHARGRILLED ZUCCHINI, MINT, PINENUT AND SULTANA AGRODOLCE.

POSH CHIPS- FRIES SERVED WITH SHAVED PECORINO AND TRUFFLE



LIGHT REFRESHMENTS - \$30 PER HEAD

HOMEMADE PORK AND FENNEL SAUSAGE ROLLS

SPINACH AND FETTA QUICHE

QUICHE LORRAINE

AUSTRALIAN AND INTERNATIONAL CHEESE, CRACKERS

SELECTION OF FRESHLY MADE SANDWHICHES

KOREAN SWEET AND SPICY CHICKEN WINGS





CORPORATE CATERING

2 OPTIONS - \$55

3 OPTIONS - \$60

MORNING TEA

GLUTEN FREE BROWNIES, TROPICAL FRUIT, VANILLA YOGHURT POTS WITH GRANOLA (GF/DF AVAILABLE)

LUNCH

BANQUET STYLE LUNCH CONSISTING OF ONE PROTEIN, ONE VEGETARIAN DISH AND TWO SEASONAL SIDES

AFTERNOON TEA

FRESH TROPICAL FRUIT



