



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 SANDWICH, 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 ZUCHINI 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



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 SANDWICHES

-

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



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