



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

WARM BREAD WITH TRUFFLE BUTTER AND
SALT FLAKES

-

SMOKED MT ZERO OLIVES WITH CHILLI,
ROSEMARY AND ORANGE

-

BUFFALO MOZZARELLA, SUMMER TOMATO,
ELTHAM VALLEY BASIL, SEMI DDRIED OLIVES.

-

SHAVED PROSCUITTO
BRESAOLA

FENNEL SALAMI

WITH VINCOTTO, PARMESAN AND ROCKET

-

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

-
OYSTER BAR OR ANTIPASTI

-
WARM BREAD WITH TRUFFLE BUTTER AND SALT FLAKES

-
SMOKED MT ZERO OLIVES WITH CHILLI, ROSEMARY AND ORANGE

-
BLUE SWIMMER CRAB RISOTTO WITH FENNEL, CHILLI, LEMON AND ROCKET

-
ITALIAN BURATTA WITH SHAVED BABY ZUCHINNI, SULTANA AGRIDOLCE

-
CHAR GRILLED 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



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 - \$35

CHOICE OF 6 - \$45

BALLINA PRAWN SANDWICH, LEMON AND DILL MAYO,
WATERCRESS

BBQ BEEF CHICHINGA SKEWERS, GHANA SATAY SAUCE WITH
FRESH LIME AND CORIANDER

CROSTINO OF HOT SMOKED PETUNA OCEAN TROUT WITH CRÈME
FRAICHE, DILL, AND LEMON

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 LOCAL PRAWN CEVICHE, AVOCADO, MINT, AND
CHILLI

ROAST PUMPKIN, SAGE AND TALEGGIO ARANCINI WITH BASIL
AIOLI

6 HR LAMB SHANK PARTY PIE WITH PEA AND MINT
PANE PURI, AVOCADO, FETTA, CHIVE, YUZU CHILLI PASTE.

KIPFLER POTATO SCALLOPS WITH MALT VINEGAR SALT

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

JAPANESE KARAGE STYLE FRIED MUSHROOMS WITH CHILLI AND
YUZU KEWPIE

SASHIMI TUNA PANI PURI WITH YUZU KOSHO, AVOCADO AND
CHIVE

POPCORN CAULIFLOWER, MISO RANCH AND HOT SAUCE



SUBSTANTIAL CANAPES/LATE NIGHT SNACKS - \$10 PER PERSON

SCORCHED FIG (WHEN AVAILABLE) WRAPPED IN SMOKED
PANCETTA, GORGONZOLA, AND SMOKED HONEY

-

TEMPURA ZUCHINI FLOWERS WITH LEMON SCENTED RICOTTA,
MARJORAM, CHILLI

-

BUFFALO MOZZARELLA AND VINE RIPENED TOMATO BRIOCHE SLIDERS
WITH PESTO

-

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

-

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

-

CHIPOLTE AND ORANGE GLAZED PORK RIB WITH SESAME AND CORIANDER

-

"FISH AND CHIPS" TRIPLE COOKED DUTCH CREAM POTATO, KEWPIE AND
CAVIAR

-

CORONATION BUG ROLL WITH PICKLED APPLE, CELERY AND CRUNCHY
SHALLOT ON BRIOCHE BUN

-

BBQ LARGE BALLINA PRAWNS WITH YUZU AND FERMENTED CHILLI BUTTER

-

CRISPY GREEN RICE KING PRAWN WITH LIME, PEANUT AND CHILLI LEMON
DRESSING

-

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

-

STEAMED SHITAKE AND CABBAGE GYOZA WITH CHILLI
CRUNCH, SZECHUAN PICKLED CUCUMBERS AND HOI SIN



SHARED ENTREE

BLUE SWIMMER CRAB RISOTTO WITH FENNEL, CHILLI, LEMON AND
ROCKET

-
BUFFALO MOZZARELLA, SUMMER TOMATO, ELTHAM VALLEY
BASIL, SEMI DRIED OLIVES

-
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

-
6HR BRAISED PORK NECK AND SMOKED CHILLI KEBAB, FATOUSH AND
FLAT BREAD



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,
AND TRUFFLE DRESSING

-
6HR SLOW ROASTED LAMB SHOULDER WITH ROSEMARY, GARLIC AND PAN
JUICES

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

-
CRISPY PORK BELLY, CHILLI CAMEL, PICKLED APPLE, CHILLI, PEANUT,
CUCUMBER, AND HERB SALAD

-
BRISED LAMB SHANK "OSSO BUCCO" CRISP PANCETTA AND FRAGRANT
GREMOLATA

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

-
LOCAL FISH WITH MACADAMIA, MUSTARD AND BRIOCHE CRUMB WITH
SMOKED SAUCE SOUBISE

-
"GNUDI" NAKED GNOCCHI WITH VINE RIPENED CHERRY TOMATO, OLIVE AND
PINENUT PANGRATTATTO

-
BBQ 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, CONFIT GARLIC OIL, LEMON, AND HAZELNUT PANGRATTATTO.

-
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 HEIRLOOM 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



FOOD BARS

FRUITS DE MARE - \$40 PER PERSON

FRUITS DE MARE OR FRUITS OF THE SEA! THE BEST QUALITY LOCAL SEAFOOD CONSISTING OF LOCAL PRAWNS, PACIFIC OR SYDNEY ROCK OYSTERS, SASHIMI TUNA, HOT SMOKED SALMON WITH HORSRADISH, DILL, CREME FRAICHE, WAKAME SEAWEED SALAD AND ACCOMPANIMENTS, FRESH LEMON AND SAUCES

ANTIPASTI - \$20 PER PERSON

THE ABSOLUTE BEST AUSTRALIAN AND INTERNATIONAL CHEESES, LOCAL SALAMI AND CHARCOUTERIE, SMOKED MT ZERO OLIVES, DOLMADES, QUINCE PASTE, SMOKED ALMONDS, CRACKERS AND GLUTEN FREE CRACKERS



OYSTER BAR \$15 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

RASPBERRY VINEGAR MIGNONETTE, FINELY DICED SHALLOT, AND CRACKED PEPPER

FRESH LOCAL LEMON AND BOWERBIRD SMOKED HOT SAUCE.



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