



# 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



# ABOUT

Bowerbird dining and events food style is rooted in fresh produce with Toms close relationships with the northern rivers finest suppliers guaranteeing you absolute quality in your event. Our food style is modern Australian with touches of Italy, Asia and the med . Our menus are designed to be shared and are samples only



# SERVICES



## group menus

Designed for 10 people and above this menu is intended to take the stress out of ordering and simply serving you the best dishes of our menu



## corporate catering

when you have an important meeting to hold be one day or 7 we provide a relaxed and affordable catering option for your next meeting.



## golf and sponsor days

we also cater for golf big club and sponsor days with a more budget style meal to ensure the best meal for your players at a reasonable price

## GROUP MENU

**\$45 PER HEAD**

-  
**CHOICE OF MAIN**

-  
PARMESAN AND HERB CRUSTED CHICKEN BREAST, BABY GEM  
LETTUCE, BUTTERMILK RANCH, SOFT BOILED EGG, CRISP SMOKED  
PANCETTA, FRESH LEMON

-  
CHARGRILLED SWORDFISH WITH CREAMY POLENTA, BASIL OIL,  
PUTTANESCA SALSA, FRESH LEMON

-  
CRISPY CAULIFLOWER AROMATIC THAI CURRY WITH CUCUMBER AND  
KAFFIR LIME RELISH, COCONUT RICE AND CRISPY SHALLOT

-  
POSH FRIES WITH TRUFFLE AND PARMESAN REGGIANO

-  
CRISP GREEN SALAD OF LEAVES, FLOWERS, HERBS AND  
CHARDONNAY DRESSING





## GROUP MENU

**\$55 PER HEAD**

-  
**SHARED STARTERS**

-  
BROKEN BYRON BAY MOZZARELLA “CAPRESE” 12 HOUR SLOW ROASTED  
TOMATO BASIL PESTO, GOOD OLIVE OIL AND GRILLED BREAD

-  
CRISPY KOREAN CHICKEN WINGS, CORIANDER, CRUNCHY SHALLOT AND  
LIME

-  
**CHOICE OF MAIN**

-  
PARMESAN AND HERB CRUSTED CHICKEN BREAST, BABY GEM LETTUCE,  
BUTTERMILK RANCH, SOFT BOILED EGG, CRISP SMOKED PANCETTA,  
FRESH LEMON

-  
CHARGRILLED SWORDFISH WITH CREAMY POLENTA, BASIL OIL,  
PUTTANESCA SALSA, FRESH LEMON

-  
CRISPY CAULIFLOWER AROMATIC THAI CURRY WITH CUCUMBER AND  
KAFFIR LIME RELISH, COCONUT RICE AND CRISPY SHALLOT

-  
POSH FRIES WITH TRUFFLE AND PARMESAN REGGIANO

-  
CRISP GREEN SALAD OF LEAVES, FLOWERS, HERBS AND CHARDONNAY  
DRESSING



## GROUP MENU

**\$70 PER HEAD**

-

### **ON ARRIVAL**

WARM FOCACCIA WITH GARLIC, PARSLEY AND PECORINO BUTTER

-

LOCAL GRILLED FISH WINGS, BROWN BUTTER, CAPERS, PARSLEY,  
AND LEMON

-

### **SHARED STARTERS**

-

BROKEN BYRON BAY MOZZARELLA "CAPRESE" 12 HOUR SLOW  
ROASTED TOMATO BASIL PESTO, GOOD OLIVE OIL AND GRILLED  
BREAD

-

CRISPY KOREAN CHICKEN WINGS, CORIANDER, CRUNCHY SHALLOT  
AND LIME

-

### **CHOICE OF MAIN**

-

PARMESAN AND HERB CRUSTED CHICKEN BREAST, BABY GEM  
LETTUCE, BUTTERMILK RANCH, SOFT BOILED EGG, CRISP SMOKED  
PANCETTA, FRESH LEMON

-

CHARGRILLED SWORDFISH WITH CREAMY POLENTA, BASIL OIL,  
PUTTANESCA SALSA, FRESH LEMON

-

CRISPY CAULIFLOWER AROMATIC THAI CURRY WITH CUCUMBER AND  
KAFFIR LIME RELISH, COCONUT RICE AND CRISPY SHALLOT

-

POSH FRIES WITH TRUFFLE AND PARMESAN REGGIANO

-

CRISP GREEN SALAD OF LEAVES, FLOWERS, HERBS AND  
CHARDONNAY DRESSING



## BANQUET

**\$45 PER HEAD**

CHOOSE 2 MAINS TO SHARE

ROASTED CHICKEN WITH SAGE, LEMON, ONION AND SMOKED PANCETTA

-  
FISH OF THE DAY GRILLED WITH ZESTY ITALIAN SALSA D'ERBA

-  
CRISP BELLY OF PORK WITH FENNEL SEED, GARLIC SALSA VERDE

-  
GRILLED FISH OF THE DAY WITH CLASSIC SAUCE VIERGE AND LEMON

-  
SLOW ROASTED GREEK LEG OF LAMB (PINK) WITH GARLIC, WILD GREEK OREGANO, LEMON

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

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

-  
MAINS SERVED WITH SIDES OF  
CRISPY ROAST NEW POTATO

GREEN SALAD OF LOCAL LEAVES HERBS AND FLOWERS WITH  
CHARDONNAY VINEGAR DRESSING

