



The Bowlo's Menu

Please contact our caterers Elena and Dom for any extra requirements on 0412702967





The Middy - BBQ Package

\$19 per adult - \$10 per Child

Gourmet Sausages (2 per person)

BBQ Chicken Skewers (2 per person)

(For Vegetarian Option)

Halloumi & Mixed Veg Skewers

Eggplant Parmigiana Bake

Corn Cobs/ BBQ Onions /Bread Rolls

Salads - Choice of two:

Bowlo Coleslaw - Cabbage, Carrot & fresh Parsley, tossed in whole egg mayo dressing

Potato & shallot with seeded mustard & whole egg mayo dressing

Baby Roquette, Pear & Parmesan reduced balsamic & olive oil vinaigrette

Fancy Garden Salad – mixed lettuce, cucumber, tomato, Spanish onion, olives, topped with fetta in balsamic & EVO oil dressing

Italian Pasta salad mixed roasted Veggies, parsley, semi dried tomatoes, olives and bocconcini

Brown Rice Salad - Fresh herbs, mixed grilled vegetables, bacon & grilled haloumi

All salads are vegetarian, We can cater for vegetarian meals, however other dietary requirements may not be strictly catered for. Minimum 15 people.



The Pint - Spit Roast Package

\$28 per Adult - \$15 per Child

ROAST OPTIONS

Choice of 2

Junee Lamb Legs – Marinated & basted in Garlic & Rosemary oil

*Porchetta Abbruzzese – Dom's garden herb & garlic stuffed and rolled pork belly
Roast*

Angus Spit Beef Roast – Marinated in our Garden Herbs and garlic marinade

*Whole Spit Roasted Free Range Chicken – with Chef Dom's Fresh Lemon & Garden
Thyme*

Pasta Selection

Chef's Classic Beef Lasagne or Cannelloni Spinach & Ricotta

Salads - Choice of two:

*Bowlo Coleslaw - Cabbage, Carrot & fresh Parsley, tossed in whole egg mayo
dressing*

Potato & shallot with seeded mustard & whole egg mayo dressing

Baby Roquette, Pear & Parmesan reduced balsamic & olive oil vinaigrette

*Fancy Garden Salad – mixed lettuce, cucumber, tomato, Spanish onion,
olives, topped with fetta in balsamic & EVO oil dressing*

*Italian Pasta salad mixed roasted Veggies, parsley, semi dried tomatoes,
olives and bocconcini*

*Brown Rice Salad - Fresh herbs, mixed grilled vegetables, bacon & grilled
haloumi*

All salads are vegetarian, We can cater for vegetarian meals, however please enquire about additional dietary requirements. Minimum 15 people.



The Chef's Buffet

\$26 per adult- \$15 per child - 2 Choices

\$30 per adult-\$15 per child - 3 Choices

Main Course Options:

Classic Italian Style Crumbed Chicken schnitzel (house made breadcrumb & Italian parmesan)

Asian Style Mongolian Beef Stir fry with bell peppers (non spicy)

Dom's style Butter Chicken (spicy)

Middle Eastern spiced lamb Rissoles drizzled with our house made garlic sauce

Lemon infused breadcrumb Dory Fillets with house made tarte sauce

Traditional "Angus Mince" Lasagne made from our home made tomato sauce

VEGETARIAN DISHES:

Family Recipe Eggplant Parmigiana (layers grilled eggplants, roasted tomato sauce and mozzarella)

Satay Vegetable stir fry with Japanese tofu

Spinach & ricotta Cannelloni topped with our home made tomato sauce

Included Sides:

Steamed Basmati Rice

Roasted Seasonal Vegetables with our own garden grown herbs, garlic & olive oil

Baked baby potatoes tossed in Sea salt & Home grown Rosemary

Choice of 2 salads (see spit roast menu for options).

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The Bowlo Burger Boxes



THE BOWLO BURGER BOXES

Box includes Burger of choice, chips & Bowlo Classic 'Slaw salad

\$16 per person

BURGER OPTIONS:

Classic Beef - House made Angus Mince Patty, beetroot, lettuce, tomato, Cheese, BBQ onions & smoky BBQ Sauce

Grilled Chicken Burger – Grilled and marinated chicken breast, lettuce, tomato, Chef' house made garlic aioli & chilli sauce

Southern Style Crispy Chicken Burger – Chef's special Herb & spiced coated Chicken tenders, Lettuce, pickles and Chili sauce

Grilled Fish Burger – grilled fish fillet, ice burg lettuce, Tomato, Spanish onion, Garden parsley & Chef's House made tartare sauce.

(Option to replace grilled fish with battered/crumbed fish fillets)

THE BOWLO ULTIMATE GOURMET PIE BOXES

\$13 per person

Chef's House made 300 gram Angus mince beef Pie

Served with a side of Creamy mash Potato and mushy peas topped with gravy or chunky chips and gravy

All salads are vegetarian, We can cater for vegetarian meals, however please enquire about additional dietary requirements. Minimum 15 people.



Canapés \ Function Food

Choice of 5 Canapés (2 canapé's, 2 Substantial & 1 dessert): \$20 per head

Choice Of 7 Canapés (3 canapés, 2 substantial & 2 dessert): \$25 per head

Choice of 9 Canapés (3 canapé's, 3 substantial & 3 Dessert): \$29 per head

Finger Food Menu

A selection of food items of choice served constant over a 2 hour period in platters placed on designated food areas/tables and replenished as consumed.

If you require service to guests (platters passed around your designated event area) please inquire about our wait staff packages

Options Below



Canapé Selection

- Polenta chips tossed in sea salt, served with Sour cream (v) (GF)
- Veal, pea & mozzarella crumbed Arancini (GF Avail on request)
- Spinach & Ricotta crumbed Arancini (v) (GF Avail on request)
- Fresh Rock melon wrapped in San Daniele Prosciutto Forks
- Tomato, Spanish onion & bocconcini bruschetta drizzled with home-made balsamic reduction (v)
- Polenta Sandwiches filled with smoked ham and provolone cheese, crumbed and fried
 - Cocktail Junee lamb skewers drizzled in our Rosemary & fresh herbs, garlic & E.V olive oil sauce
- Poached free range chicken dressed in our house made garlic aioli, mayo, coral leaf & fresh avocado on sourdough
 - Southern Style Crispy Chicken tender skewers served with dipping sauce
 - Cocktail Chicken skewers drizzled in our mixed Garden herbs and garlic marinade
- Caramelised onion, potato & baby spinach frittata on mini toasty topped with house made pesto sauce (v) (avail with chorizo on request)



Substantial Canape Selection

- Home-made gnocchi boats in house made roasted tomato sauce topped with pecorino (v)
- Pan seared Pacific Dory on a base of brown rice & mixed roasted vegetables topped with a warm Roma tomato & basil salsa
- Baked Eggplant Parmigiana - Layers of grilled eggplants with slow cooked tomato sauce and mozzarella, topped with Pecorino Romano in bamboo boats (v)
- Traditional Classic Veal Ragu lasagne – layers of fresh pasta sheets in our house made veal ragu' and parmesan cheese slow baked in bamboo boats
- Asian inspired Pulled chicken slider with coriander, mint and shallot salad
- Dom's Caesar Salad Bowl – shredded Cos lettuce tossed in our house made Caesar dressing, crispy pancetta, grated free range & parmesan, topped with Dom's Crispy seasoned chicken tender



Dessert Canapes

- Our Signature Sfogliatelle – ricotta & orange peel filled shell shaped layered pastry
- Vanilla bean panna cotta cups topped with mixed berry coulis
- House made Lemon curd/passionfruit crumble cups
- Chef's Classic Tiramisu' cups – Italian "pick me up" dessert. Sponge fingers soaked in coffee & coffee liquor, layered with mascarpone cream & dusted with Italian cocoa powder
- Bombe al Cioccolato - Italian style round doughnuts filled with a choc hazelnut filling

The Bowlo Paella



These menus require a minimum of 30 guests

(Our Paella is cooked on site by the chef which not only guarantees freshness but also creates a great atmosphere for all your guests)

Option 1:

San Jose Chorizo, Berkshire Pork Belly, Lilydale Free Range Chicken, green peas, roasted red peppers chicken stock, smoked Paprika, herbs, garlic, saffron, chopped tomatoes, onions and Smoked Paprika

\$15 per Head

Option 2:

San Jose Chorizo, Free Range Chicken, Yamba Prawns, Black Mussels, Hawkesbury Squid, Green Peas chicken stock, smoked paprika, herbs, garlic, saffron, chopped tomatoes, red peppers, onions and Smoked paprika

\$18.00 per Head

Option 3:

A blend of white fish and mixed seafood (mussels, squid, Qld large prawns in shells), Shellfish, chorizo sausage, Lilydale Free Range chicken thigh meat, a combination of fish and chicken stock, smoked paprika, herbs, garlic, saffron, chopped tomatoes, red peppers, onions, peas, parsley, lemon wedges.

\$24 per head