



INCLUSIONS

- Tables and chairs set up to your requirements
- Additional tables on request
- Daily room hire for 6-8 hours
- Evening room hire from 6pm
- All staff charges
- Table numbers
- Free Wi-Fi

CONDITIONS

- Monday to Thursday: Minimum spend \$800
- Friday to Sunday: Minimum spend \$1500

BAREFOOT BOWLS ON THE GREEN







INCLUSIONS

- · All equipment provided
- All staff charges
- · Free Wi-Fi
- Free on Friday nights (*excluding November and December)

CATERING

 Choose from our Platters list, Buffet list, BBQ Buffet list or Bowls & BBQ Buffet Package to suit your requirements

BOWLS & BBO BUFFET PACKAGE

Selected assortment of fresh breads

Char grilled beef patty

Portuguese chicken

Gourmet sausages

Sautéed onions

Coleslaw

Lettuce

Tomato

Beetroot

Assorted condiments



BOOK YOUR XMAS PARTY NOW

Package includes Barefoot Bowls and BBQ Buffet. Minimum 30 guests.

\$36.95 per person



AUSSIE PLATTER

Chef's Selection of Dip Cocktail Onions Kabana & Salami Sharp Tasty Cheese Camembert Cheese Crackers

\$80.00 each

ANTIPASTO PLATTER

Assortment of Deli Vegetables Camembert Cheese Sharp Tasty Cheese Kabana & Salami Crackers

\$80.00 each

SANDWICH PLATTER

Chef's Selection Fresh Bread with Assorted Fillings

\$65.00 each

CHEESE PLATTER

Chef's Selection of Cheeses: Blue, Brie & Sharp Cheese Dried & Fresh Fruits Assorted Nuts Assorted Crackers

\$75.00 each

FRUIT PLATTER

Chef's Selection of Sliced Fresh Fruits

\$60.00 each

SWEET PLATTER

Chef's Selection of Assorted Cakes & Slices

\$75.00 each

ASIAN PLATTER

Dim Sims Samosas V Vegetable Cocktail Spring Rolls V Pork Dumplings Calamari Rings

\$85.00 each

BAKERS PLATTER

Party Pies Sausage Rolls Cocktail Spinach & Feta Filos V Cocktail Pastie

\$85.00 each

AMERICAN PLATTER

Buffalo Wings Mac & Cheese Balls Chicken Garlic Balls BBQ Meatballs Cheesy Jalapeno Bites

\$85.00 each

FISHERMEN'S CATCH PLATTER

Flathead Bites
Prawn Cones
Crumbed Squid
Crab Claws
Chips
Garnished with Lemon

\$85.00 each

CHILDREN'S PLATTER

Cocktail Franks Party Pies Sausage Rolls Calamari Rings

\$70.00 each



VEGETARIAN PLATTER

Samosas Vegetable Cocktail Spring Rolls Spicy Jalapeno Bites Falafel Balls Fried Broccoli & Cheese Balls

GLUTEN-FREE PLATTER

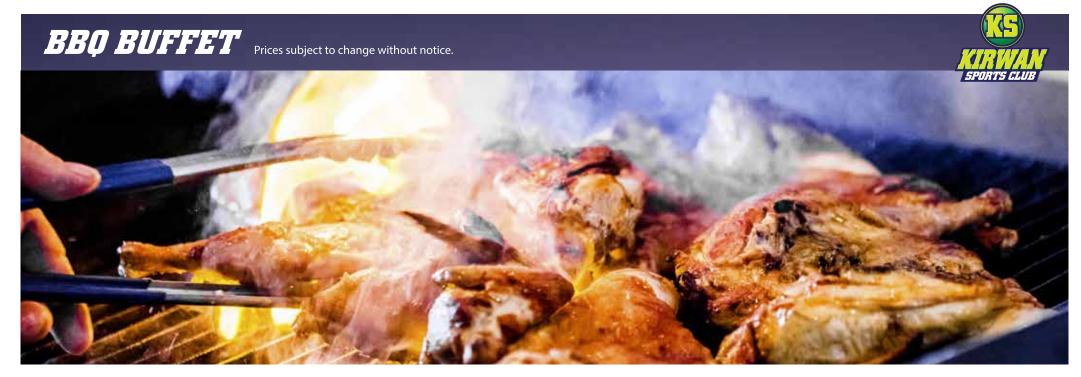
Carrot & Cucumber Sticks
Dip
Sharp Tasty Cheese
Camembert Cheese
Salami
Pickled Onions
Semi Dried Tomatoes
Kalamata Olives

Crackers

VEGAN PLATTER

Falafel Balls
Risotto Balls
Carrot & Cucumber Sticks
Beetroot Hummus
Pickled Onions
Balsamic Mushrooms
Semi Dried Tomatoes
Kalamata Olives

\$80.00 each \$80.00 each



DROVERS BBO

Baked dinner rolls & butter Market garden salad Creamy coleslaw

Grain fed rib fillet steak

Gourmet thin sausages

Sautéed onions

Baked chat potatoes

Minimum 50 guests.

Outside: Minimum 30 guests.

BACKYARD BBQ

Baked dinner rolls & butter

Market garden salad

Creamy coleslaw

Grain fed rib fillet steak

Gourmet thin sausages

Portuguese style chicken

Sautéed onions

Baked jacket potatoes

Buttered corn on the cob

Pavlova w/ cream & fruit salad

Minimum 50 guests.

\$38.95 per person



CARVERY BUFFET

HOT SELECTION

Roast pork leg with gravy & apple sauce Roast beef incrusted with seeded mustard Steamed garden vegetable medley Roast chat potatoes with rosemary & paprika salt Maple roasted sweet potato & Japanese pumpkin

DESSERT

Classic Pavlova with tropical fruits

Minimum 50 guests.

\$29.00 per person

GOLD BUFFET

COLD SELECTION

Traditional garden salad with French dressing Creamy sun blushed tomato & rocket pesto pasta salad Crunchy coleslaw

HOT SELECTION

Roast pork leg with gravy & apple sauce
Honey chicken, battered chicken in Australian bush honey
with sesame seeds & green onion
Goan beef curry a mild blend of roasted spices from India's
west coast braised with coconut milk
Fragrant coconut & lemongrass turmeric rice
Steamed garden vegetable medley
Roast chat potato with rosemary & paprika salt

DESSERT

Pavlova with tropical fruits
Chef selection of cakes and gateaux

Minimum 50 guests.

\$42.00 per person

PLATINUM BUFFET

COLD SELECTION

Traditional garden salad with French dressing Creamy sun blushed tomato & rocket pesto pasta salad Crunchy coleslaw

HOT SELECTION

Roast pork leg with gravy & apple sauce
Honey chicken, battered chicken in australian bush honey
with sesame seeds & green onion
Goan beef curry a mild blend of roasted spices from india's
west coast braised with coconut milk
Oven baked barramundi with lemon butter sauce
Fragrant coconut & lemongrass turmeric rice
Steamed garden vegetable medley
Roast chat potato with rosemary & paprika salt

DESSERT

Pavlova with tropical fruits Chef selection of cakes and gateaux

Minimum 50 guests.

\$48.00 per person



Available November and December. All buffets served with dinner rolls, all condiments & self serve tea & coffee. Prices subject to change without notice.



GOLD BUFFET

HOT SELECTION

Roast leg ham with gravy & apple sauce Roast turkey breast with cranberry sauce Roast chat potatoes with parsnips & paprika salt Honey roasted carrots & Japanese pumpkin Minted peas

DESSERT

Classic pavlova with tropical fruits
Mini plum pudding & brandy custard

Minimum 50 guests.

PLATINUM BUFFET

COLD SELECTION

A selection of cold deli meats with pickles & chutneys A selection of cold cooked prawns with lemon & mary rose dressing

Traditional garden salad with french dressing Crunchy coleslaw

HOT SELECTION

Roast leg ham with gravy & apple sauce Roast turkey breast with cranberry sauce Roast chat potatoes with parsnips & paprika salt Honey roasted carrots & Japanese pumpkin Steamed garden vegetable medley Minted peas

DESSERT

Classic pavlova with tropical fruits Mini plum pudding & brandy custard Apple crumble with thickened cream

Minimum 50 guests.

\$64.00 per person



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