



**Barefoot Bowls
is the ideal event**

BOO'S PLATTER MENU

October – December

SPRING ROLLS AND SAMOSA (50 pieces) \$30 (v)

Golden curried samosa and crispy vegetarian spring rolls
Served with sweet chilli sauce and mint yogurt

KING SIZE CHIPS (serves 15-20) \$32 (v)

What seems like a mountain of hot crispy golden fries
Served with big red tomato sauce and smoky BBQ sauce

VEGETARIAN SELECTION (40 pieces) \$33 (v)

Vegetarian dim sim, crisp curried samosa, spicy wedges and golden vegetable and vermicelli spring rolls
Served with cucumber, mint yogurt and wasabi mayo

ITALIAN BREAD & DIPS (serves 15) \$34

An exciting selection of 3 dips (made on premises of course) Accompanied by lightly toasted ciabatta bread, drizzled with sundried tomato infused oil

ASIAN PLATTER \$35 (50 pieces) \$69 (100 pieces)

Curried vegetable samosa, crispy dim sim parcels, authentic mini shrimp shaomai, vermicelli & vegetable spring rolls and golden shrimp wontons
Served with wasabi mayonnaise & mint yogurt

MAMMOTH WEDGES (serves 15-20) \$39 (v)

Spicy seasoned wedges
Served with sweet chilli sauce and sour cream

CALAMARI AND WHITING (50 pieces) \$42

Melt in your mouth crumbed whiting fillets and golden calamari rings cooked to perfection
Served with lemon wedges and house made tartare sauce

HOUSE MADE SAUSAGE ROLLS (60 pieces) \$57

A secret recipe that has been passed down through 3 generations, brought from Scotland by chefs grandmother. Chef says they are the best mini sausage rolls ever to reach a platter.
Served with Tomato and BBQ sauce

MOROCCAN CHICKEN SKEWERS (30 Skewers) **\$59 (GF)**
Grilled Moroccan spiced skewers marinated in paprika, cayenne pepper, preserved lemon and coriander and garlic. *Served with a turmeric yogurt*

ANTIPASTO (100 pieces) **\$90 (GF)**
Marinated kalamata olives, hickory smoked tomatoes, marinated Greek feta, sliced prosciutto, Danish salami, shaved ham, caramelised onion frittata, pickled onions, lemon and garlic marinated button mushrooms. *Served with grissini bread sticks, lavosh bread and gluten free bread*

COLD SEAFOOD PLATTER (100 pieces) **\$200**
Special occasion, celebrating, or spoiling loved ones. U have got to try this: *Not Available Sundays!*

Locally sourced and delivered daily. Tiger prawns, King smoked salmon, marinated mussels, fresh oysters, marinated sand crab. Served with lemon and lime, sauces, condiments, breads and a cucumber, pineapple and chilli salad.

SEASONAL FRUIT PLATTER (serves 20) **\$65 (V) (GF)**
An orchid's assortment of seasonal fruits: including melons, berries, citrus and stone fruits. Sourced by chef and hand-picked by our fantastic fruiterers

DESSERT PLATTER (50 pieces) **\$60**
A funky selection of bite sized sweet treats to be shared around with everyone, including: citrus tarts, petite meringues and delectable chocolate surprises

THE CHEESE BOARD (50 pieces) **\$54**
A selection, of cheeses including: brie, cheddar, blue and goats cheese. Served with fresh and dried seasonal fruits, an assortment of biscuits and fig jam

Boo's Note:

My wonderful Chefs are working from a kitchen which was built in the early 1900 hundreds – "I am the oldest Bowls Club in Queensland".

They are amazing and they produce a fabulous product. The Chefs will work with guests who have special dietary requirements.

You can assist them by pre-ordering your platters and when you place your order please give the service time you would like each platter delivered to your party.

There is always a little extra stock kept at the club if your needs have not been met on the day.

*Cheers
Boo*