



Welcome !

Many of our previous guests have indicated to us that there are times when preparing their own meal, or driving elsewhere to dine, is something they would rather avoid. So ... in conjunction with a renowned local restaurant, we are offering the following cook/dine-in options for your enjoyment.

The options available have been designed on a per-head basis and come fully prep'd and ready for you to either grill, panfry or BBQ. You may wish to opt for one option each, or two servings of the same! e.g. 2 x Beef & Prawn BBQ, or 1 x Mediterranean Mix and 1 x Seafood Sensation etc. – the choice is yours!

Please also note that a **minimum of 24 hours** notice is required at all times and a minimum of 2 meals must be included with any order. Just [email us](mailto:Recharge@TheBower.com.au) at Recharge@TheBower.com.au phone Sue or Mark at the office (4471 8666) – if the phone is temporarily unattended please don't hang up – leave your order on the answering machine, for us to forward, as soon as practicable !

Cheers and Bon Appetit !



ENJOY A NIGHT IN YOUR BOWER....
 KNOWING YOUR TASTE BUDS HAVEN'T BEEN FORGOTTEN

The hampers on this page are designed for 1 person at 1 sitting.

Beef BBQ \$39pp

Grain Fed Scotch Fillet
 served with a side of young potato mash, char-grilled
 asparagus & basil pesto

Mediterranean Mix: \$39pp

Chicken Breast Fillet
 stuffed with sun-dried tomatoes & olives
 served with a risotto cake & roast capsicum salsa

Seafood Feast: \$45pp

Atlantic Salmon Fillet
 served with green beans, spiced cashews,
 cherry tomatoes & Lemon

Vegetarian: \$39pp

Haloumi & Roasted Pumpkin Salad accompanied by a
 Goat's cheese and semi-dried tomato tartlet.

Each meal includes the chef's special Pear, Spiced Cashew
 & Parmesan Salad with citrus dressing.



International BBQ PACKS

designed for 2 people over 2 sittings
@ \$120 per pack

Option 1: Beef BBQ for 2

Grain fed Scotch Fillet x 2

Pork Rib Eye x 2

Roasted Butternut Pumpkin and Wild Rocket Salad x 2

Mixed Greens with Durras Tomatoes &
Roasted Pumpkin Seed Salad x 2

Fresh Baked Bread x 2

Option 2: Seafood BBQ for 2

Atlantic Salmon Steak x 2

Skewered Australian King Prawns x 2

Black Olive & Marinated Artichoke Salad x 2

Mixed Local Greens Asparagus & Parmesan Salad x 2

Fresh Baked Bread x 2

EXTRAS

A Selection of Blue, Brie & Cheddar Cheese
with Lavosh Bread & Muscatels, for two @ \$24

Chocolate Truffles, House-Made @ North St Café & Bar
Using Belgium Coverture Chocolate
\$4 each or \$39 a dozen.