



## ***Petersham Bowling Club - Corporate Lunch & Bowls 2022***

**Lunch & Bowls - Tuesdays, Thursdays and Fridays only, from  
12pm-4pm**

- Lunch is served buffet style inside the club from midday, followed by a relaxed game of bowls in the afternoon from 2pm-4pm.
- Minimum 30 people, maximum 90 people seated & a maximum of 130 people inside/outside. Smaller bookings may be sharing the space with other parties on the day. If you book for 80 people and above, you'll have the venue to yourself.
- Hire fees - \$10 per head for venue hire, which includes bowls fees.  
Lunch Menu:
  - 30 to 50 people at \$50 per person buffet style
  - 50 to 90 people at \$45 per person buffet style
  - 90 to 130 people (inside/outside) grazing buffet \$TBC per person
- To secure your booking, we will take a prepayment of the \$10pp venue hire fee, fully refundable up to two weeks before the booking.
- Our bar info and wine list can be viewed [here](#). You can start a bar tab on the day if you wish. Please note the bar and bistro are separate businesses.

# B I S T R O

## Corporate Lunch & Bowls

### Bistro Style Buffet Menu Spring 2022

**Twelve-Hour Brisket Ragu Rigatoni** with Gremolata, Parmesan  
(GF)

**Chicken Saltimbocca** Prosciutto & Sage (GF)

**Eggplant Tarator** with Whipped Tahini, Smoked Almond Pesto,  
Quinoa, Walnuts & Pomegranate (V,GF)

**Wedges** with Crumbled Feta, Oregano (VG, VO)

**Greek Village Salad** with Truss Tomatoes, Cucumbers, Pickled  
Fennel, Green Capsicum, Butter Beans, Gremolata (V)

**Fresh Seasonal Greens** with Verjuice Dressing (V)

Brickfields Sourdough Breads & Nonie's GF Focaccia

Mini Salted Caramel & Chocolate Tarts /Mini Cheese Boards

Produce subject to availability

Menu subject to market price

Available Tuesday, Thursday, Friday Spring 2022

**V = Vegan**

**VG = Vegetarian**

**GF = Gluten Free**

