

SOUPS

Thai pumpkin soup
White bean, tomato & bacon
Mungbean soup becomes Spicy Indian Mungbean soup
Roast pumpkin soup
Sweet potato & leek
Roasted tomato,bacon & basil
Chicken & sweetcorn
Minestrone
Lentil & vegetable
Chunky vegetable
Mushroom and Lentil
Chicken, vegetable and barley
Green Pea & ham hock
Creamy Mushroom
Spicy red lentil

MAIN COURSES - from Ben's Kitchen

Eggplant parmigiana – Slices of pan fried eggplant layered with napoli sauce & grana padano
Beef stroganoff – Eye fillet strips with mushrooms & seeded mustard beef gravy
Chicken, mushroom & leek crepes
Lamb, vegetable & lentil stew
Beef and Vegetable Stew – Strips of beef slow cooked in beef style gravy with vegetables
Braised lamb shanks – Shanks braised in a red wine jus with a mirapois of root vegetables finished with chopped fine herbs <small>* Recommended accompaniment creamy mash potato or saffron rice pilaf</small>
Osso Bucco – Veal pan fried & braised in a rich jus finished with vegetables & chopped parsley <small>* Recommended accompaniment creamy mash potato or saffron risotto</small>
Braised chicken & vegetables
Beef/Lamb kofta balls served with pickled eggplant yoghurt
Traditional Italian meatballs in a rich tomato sauce
Tuna & sweet corn patties - Mash potato based patties cooked with tuna, sweet corn & spring onion
Tortilla – Spanish style potato omelette with a hint of onion & herbs
Frittata – Vegetarian or bacon options available
Roasted fillet of milk fed veal served with salsa verde
Beef cheeks braised in red wine
Vitello tonnato - Thinly sliced fillet of veal dressed with diced roasted capsicum, capers, parsley drizzled with tuna mayonnaise
Chicken cacciatore
Beef goulash
Chicken Cassoulet

MAIN COURSES - Vegetables & Side dishes

Creamy potato mash
Mashed root vegetables (sweet potato, parsnip, carrot)
Scallop Potatoes
Julienne of Asian Stir Fry vegetable
Healthy style fried rice - with brown rice & all your favourite ingredients
Seasonal roasted vegetables
Ratatouille – Diced eggplant, red, green & yellow peppers, zucchini & onion cooked in rich tomato sauce
Macaroni & cheese bake
Greek style stuffed peppers – Roasted red peppers filled with Arborio rice, herbs & napoli sauce

CURRIES

Butter Chicken
Lamb Korma
Chicken korma
Thai green chicken curry
Thai yellow chicken curry with sweet potato
Chickpea curry
Lentil daahl
Penang chicken curry
Chicken Massaman curry
Snapper with green chilli & coconut
Chicken Tikka Masala
Chicken Jalfrezi

PASTA - all pasta homemade

Beef lasagne
Potato gnocchi
Spinach & ricotta gnocchi
Pumpkin & ricotta cannelloni (mini sizes available)
Spinach & ricotta cannelloni (mini sizes available)
Chicken & vegetable cannelloni (mini sizes available)
Roasted vegetable & ricotta cannelloni (mini sizes available)
Chicken and Vegetable Rosetta – pinwheel of homemade pasta filled with minced chicken and vegetables and topped with béchamel, Napoli sauce and grana padano (Spinach and ricotta or beef and vegetable varieties also available)
Vegetarian lasagne

Pasta Sauces

Napoli
Amatriciana
Bolognese

QUICHES

Lorraine
Bacon, leek and caramelised onion
Smoked salmon dill & roasted red pepper
Sweet potato & leek
Mediterranean vegetable & fetta
Broccoli & three cheese
Roasted pumpkin, ricotta, caramelized onion & olive
<small>* Family, individual & mini sizes are available (Please let us know if you would prefer an alternative combination) A minimum order of 6 individual or 12 mini is required.</small>

PASTRY ITEMS - from Rachael's Kitchen

Shepherd's pie – Lamb mince with peas, carrot & onions finished with traditional potato mash or sweet potato mash
Beef pie – 100% premium mince with sautéed onions & a beef gravy
Sausage Rolls
Pasties
Chicken & Vegetable Pies
Spinach, fetta & ricotta rolls made with puff pastry
Savoury brioche pies
<small>* Family and mini sizes available A minimum order of 6 individual or 12 mini is required.</small>

SALADS

Green bean, asparagus & kipfler potato finished with parmesan & aioli
Caesar salad with cos leaves, grated egg, bacon, croutons, parmesan, traditional dressing & chicken
Vietnamese coleslaw with julienne of cabbage, purple cabbage, carrot, coriander, Vietnamese mint, Spanish onion with a lime & palm sugar dressing
Avocado, roasted red pepper, tomato, cucumber salad
Roasted beetroot, rocket & goats cheese with a balsamic dressing
Traditional greek salad
Mediterranean vegetable salad – all your favourite vegetables roasted with basil & parsley & finished with a balsamic dressing
Potato salad with bacon, grain mustard, spring onion & parsley with vinaigrette or herb aioli
Brown rice salad with roasted pumpkin, fetta, spinach, dill, Spanish onion, pepita, grain mustard vinaigrette
Classic style tabouli
Cannellini white bean salad with semi dried tomatoes, parsley, Spanish onions, green & red diced capsicum & baby spinach leaves
Spiced chickpea salad with diced tomato & parsley with a gara masala
Pesto pasta salad with homemade pesto or sun dried tomato pesto toasted pine nuts & spinach (Basil pesto Summer only) GF
Pasta salad made with Istra bacon, chopped continental parsley, spring onions & classic French vinaigrette
Spiced Cous Cous salad with roasted eggplant, roasted red pepper, caramelized onion, diced tomato with a touch of aioli & a cumin vinaigrette
Red kidney bean salad with diced red & green pepper, chopped parsley, Spanish onion with a French dressing (Red kidney bean can be substituted with black eyed beans)

SALADS continued

Quinoa salad with roasted eggplants, caramelized onion, roasted red pepper, fetta and parsley

Chicken fillets, baby spinach, mango & avocado with a mango & herb dressing (Summer only)

Thai beef salad roasted medium rare beef, chopped coriander, roasted peanuts, Vietnamese mint, shredded cabbage, carrots & red capsicum with a lime & palm sugar dressing

Thai chicken salad with julienne of snow pea, purple cabbage, carrot, savoy cabbage, red pepper, spring onion & ribbons of cucumber finished with sweet chilli roasted cashews

Chickpea, roasted pumpkin, spinach, roasted eggplant and bocconcini with a balsamic dressing

Smoked trout, green bean, asparagus and kipfler potato finished with parmesan and aioli

Char grilled cauliflower, cherry tomato and spinach with roasted macadamia nuts and a mustard and caper dressing

Green bean, snowpea and roasted hazelnuts with an orange zest and aioli dressing

Char grilled broccoli with chilli and garlic

Rocket, spinach, roasted red peppers, cherry tomato and buffalo mozzarella salad with a balsamic and olive oil dressing

Lentil, roasted pumpkin, roasted red pepper, rocket and fetta salad

Chinese Chicken Salad

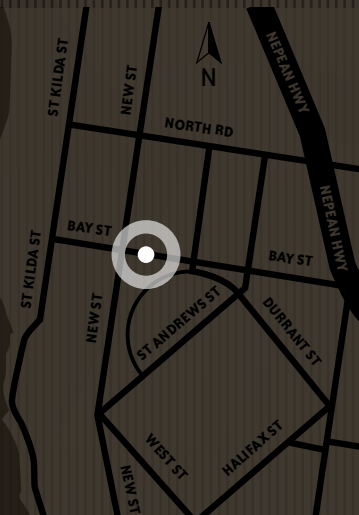
Bossy Boots can assist with all your entertaining needs. Please speak to Ben regarding catering, private functions or dinner parties.

Please note that a minimum of two days notice is required for all orders. A surcharge will apply for orders placed outside of this time frame.

* We are able to assist with all special dietary needs

Bossy Boots prides itself on preparing everything on the premises with passion, expertise and the finest ingredients. This formula allows us to offer you a very unique product. It is the food you wish you had time to make yourself.

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TAKE HOME MENU

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