

PETER  
ROWLAND  
— EST. 1962 —



# Boardroom

MENU

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2019 – 2020

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PETERROWLAND.COM.AU



## BOARDROOM

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### Entrée

**Please select one**

Cardamon & fennel seed cured salmon, carrot ketchup, wild pea, kewpie mayonnaise, pickled celery *lg df*

Blackened kingfish, kohlrabi, avocado, puffed rice, petite Asian salad, yuzu gel *lg df*

Seared vanilla salt chicken breast, smoked kipflers, golden beetroot, pumpkin purée, salsa verde *lg*

Sous vide beef fillet, roasted cauliflower, raisin, radish, watercress, hazelnut salt *lg*

Duck leg rilette, pistachio nut, grape, brioche wafer, apple, petite lime elk

Lamb fillet, labne, red harissa, pickled cucumber, dried olive, dill oil, fresh herbs

Grilled zucchini and goat's cheese cannelloni, heirloom tomato, crisp basil, olive oil *v*

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### Main

*Served with paysan cereal rolls, butter, rosemary & sea salt allumettes, lemon myrtle crusted pita spears*

**Please select one**

Brown butter barramundi, miso glazed carrots, shaved cauliflower, shiitake dashi broth, Japanese beans *lg*

Pancetta & pinenut crusted, sumac grilled hapuka, truffled white bean, grilled zucchini, baby turnips, saffron mussel butter

Butter poached chicken, grilled and purée pumpkin, fried chickpeas, sugar snaps *lg*

Pork loin, shaved & roasted beetroot, fennel, grilled cabbage, apple cider jus *lg df*

Grilled aged porterhouse, triple cooked potato, mushrooms, celeriac rémoulade, rocket *lg*

Grilled beef fillet, sticky brasied beef cheek cigar, smoked tomato, charred broccolini, crisp leek *df*

Brasied lamb shank, parsnip, pearl onion, minted peas *lg*

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### Dessert

*all desserts followed by coffee & a selection of teas, served with house made biscotti*

**Please select one**

Vanilla poached pineapple, yoghurt custard filled brandy snap, pine nut purée, lime curd, blue liquorice leaves *v*

Mango purée, saffron poached pears, honeycomb, sorrel, orange pearls *v lg*

Textures of chocolate & coffee, orange torched homemade marshmallows

Passionfruit panna cotta, ANZAC biscuit, chocolate mousse, passionfruit sponge

Strawberry & vanilla pastry cream mille-feuille, toasted almonds, honey lavender syrup *v*

Compressed watermelon, grilled apple, buttermilk gel, basil syrup, herbs, flowers *v*



BOARDROOM

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## Canapés

House made chicken, mushroom & artichoke pie, cranberry relish

Apple jelly, beetroot relish, goat's cheese, caraway tuile *v*

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## Sides

Oven baked chips, aioli *v lg df*

Steamed baby beans, lemon, chilli & garlic *v lg*

Mixed leaves, shallot vinaigrette *v lg df*



Since 1962 we have been dedicated to crafting events, whether it's a wedding, cocktail party, conference or a gathering of friends. Each event is special to us and we bring the same sense of fun, creativity, style and imagination to everything we do. See our event packages or let us customise a package and menu specially for you.

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