

PETER
ROWLAND
— EST. 1962 —



Cocktail

MENU

2019 – 2020



COCKTAIL

Poultry

Served cold

Crisp quail miang, roasted chilli, kaffir lime, herbs, fried shallots

Peking duck jicama ravioli, avocado, spring onion jam, orange pearls *lg*

Duck parfait, gingerbread, hazelnut, grape gel

Served hot

House made chicken, mushroom & artichoke pie, cranberry relish

Korean fried chicken, toasted bun, cucumber kimchi, kewpie

Smoked duck, sesame toasted pumpkin, truffled taleggio white bean purée, rhubarb, wild rocket

Meat

Served cold

Saké cured beef, wasabi cream, herb salad, rice pillow *lg df*

Beef tartare, caper biscotti, egg yolk jam *df*

Iberico ham, Spanish doughnut, rockmelon jam, candied olive

Served hot

Beef brik pastry cigar, celeriac remoulade, parsley purée *df*

Slow cooked lamb shoulder & feta sausage roll, black olive marmalade

Chinese BBQ steamed pork bun, ponzo gel, cucumber pickle, spring onion salad

Seafood

Served cold

Salmon kibbeh nayeh, pomegranate, radish, cucumber *lg*

Dukkah rubbed tuna, yuzu mayonnaise, radish, dill sablé

Toasted corn tostada, snapper, lime, coriander, avocado

Served hot

Pancetta wrapped miso glazed scallop, nashi pear purée, fried Thai basil *lg df*

Prawn hot dog, wasabi tomato mayonnaise, egg yolk mustard, pickled cucumber

Steamed crab dim sum, white mushroom & seaweed powder, black vinegar, chilli oil

dairy free df, vegetarian v, vegan ve, low gluten lg



COCKTAIL

Vegetarian

Served cold

Blue cheese rolled green grape, mascarpone, pistachio *v lg*

Apple jelly, beetroot relish, goats cheese, caraway tuille *v*

Cereal tuile, shadows of blue, pistachio crumb, grape fluid gel *v*

Served hot

Cauliflower gruyere & olive croquette, gremolata mayonnaise *v*

Leek & mascarpone galette, dried tomato, chervil, purple basil *v*

Fried mozzarella, pea pesto, grilled zucchini, sweet onion pickle *v*

Sweet

Orange curd tart, hazelnut salted caramel, smoked Italian meringue

Yuzu curd, ginger oat crumble, matcha sponge, white chocolate, mango pearls

Pink peppercorn pavlova, lime zest mascarpone, grilled pineapple *lg*

Dark chocolate mousse, kirsch jelly, cherry sphere, shaved chocolate, shaved sponge finger, baby mint

Toasted banana bread, condensed milk caramel, brûléed banana, vanilla fairy floss

Substantial

Soy & orange cured kingfish, cucumber, green onion, tapioca, wasabi mayonnaise, nori powder *lg*

Butter poached prawn, chive omelette, baby corn, petite herb, bisque *lg*

Slow cooked salmon, grilled zucchini, pea, salted smoked ricotta, lemon gel *lg*

Chicken ceasar salad croquettes, baby cos, quail egg, crispy kasier, fleische bacon jam, white anchovy dressing, parmesan cheese *lg*

Vanilla salt duck breast, charred corn, pine nuts, orange *lg*

Beef rendang, jasmine rice, smashed cucumber, coconut, kaffir lime *lg*

Pepper rubbed beef, compressed shiitake, fig puree, watercress, fried pumpkin seeds, fennel slaw *lg*

Pastrami lamb, pumpkin hummus, macadamia, parmesan crumb, pickled fennel, sorrel *lg*

Pumpkin & sage tortellini, whipped feta, brown butter leek, fried walnuts *v*



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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