

PETER
ROWLAND
— EST. 1962 —



Dinner

MENU

2019 – 2020

PETERROWLAND.COM.AU



DINNER MENU

Canapés

Please select three

Poached prawn, lime mayonnaise, prawn cracker, chive salad *lg df*

Salmon tartare, rye croûte, lemon gel *df*

Grilled aged ribeye skewer, béarnaise, fried parsley *lg*

Fried chicken mieng, green mango, roasted coconut, lime, chili

Leek, mascarpone & chervil galette, confit tomato *v*

Entrée

Please select three

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*

Searched 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 *lg*

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



DINNER MENU

Main

Served with a selection of breads

Please select two to be served alternately

Poached prawn, lime mayonnaise, prawn cracker, chive salad *lg*

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

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

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 braised beef cheek cigar, smoked tomato, charred broccolini, crisp leek *df*

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

Dessert

All desserts followed by coffee, a selection of teas, served with biscotti

Please select one

Vanilla poached pineapple, yoghurt custard filled brandy snap, pinenut 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*



UPGRADES

Sides

Bowls of salad

Roasted cauliflower wild rice, rocket, radish, sheep's yoghurt, pomegranate, hazelnut dressing *lg*

Iceberg, pea, onion, avocado, lemon vinaigrette *ve lg*

Coloured tomatoes, torn mozzarella, basil, confit fennel dressing *v lg*

Vegetables

Triple cooked potato, chive crème fraîche & wild garlic flowers *lg*

Chargrilled broccolini, smoked almonds, chickpea, lemon, chilli *v lg*

Textures of heirloom carrots, radicchio & mustard butter, parsley *v lg*

Wandering Dessert

Please select five

White chocolate dipped honeycomb, freeze dried raspberry *v lg*

Toasted brioche, clotted cream cheesecake, strawberry, shaved coconut *v*

Orange curd tart, hazelnut salted caramel, smoked Italian meringue *v*

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 *v*

Orange blossom & honey glazed mini doughnuts *v*

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

Turkish delight profiteroles, grilled apple, cinnamon sugar *v*



UPGRADES

Cheese

Selection of Artisan cheese by the Calendar Cheese Company

Pear wafers, pepper port figs, rhubarb jam, honey caramelised walnuts, lavosh, sourdough croûtes, wafers

Antipasto

Rocket & parmesan salad in a creamy balsamic vinaigrette, marinated mushrooms, prosciutto, salami, smoked ocean trout, sliced melon, wedges of roasted capsicum, zucchini & spinach frittata, trussed tomato, basil, baby bocconcini, marinated olives *lg*

Additional Options

ALTERNATIVE SERVICE

Choose two items from each course to be served alternately.

SELECT YOUR OWN

Guests make their selection during the event

CHILDREN

Under 13 years old

Seated three course dinner menu with canapés

CREW

Available for your band, entertainers, photographers or videographers

Main course & non alcoholic refreshments



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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