

PETER
ROWLAND
— EST. 1962 —



Distinct Cocktail Wedding Menu

2019 – 2020

PETERROWLAND.COM.AU



DISTINCT COCKTAIL WEDDING MENU

Set to impress, our dining menus combine fresh, local ingredients, the latest food trends & classic Peter Rowland style.

Our cocktail packages customarily consist of 11 savoury canape choices, 2 substantial options and a selection of 2 desserts.

Please ask us about our packages or let us customise a menu specially for you.



Poultry

Served cold

Peter Rowland's Chicken Sandwich

Cauliflower & halloumi fritter, butter roasted chicken, apple, sorrel, walnut

Safron rice cracker, tea smoked chicken, BBQ corn purée *lg*

Served hot

Confit duck, fig & watercress arancini, orange gel

Miso chicken kofta, egg yolk jam, sweet mayonnaise *df*

Quail, chicken & ginger sausage roll, apple ketchup



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Meat

Served cold

Beef tartare caper biscotti, egg yolk jam *df*

Olive oil poached lamb, sundried tomato & rosemary biscotti, pickled onion, watercress *df*

Crispy fried pork belly, wonton crisp, Asian salad, finger lime *df*

Served hot

Harissa lamb Turkish pizza, eggplant caviar, smoked almonds, quince labne, coriander

Grilled rib eye skewer, pickled shallot, béarnaise mayonnaise *lg*

Angus beef cheek daube, caramelised onion crème fraîche, fried kale

Seafood

Served cold

Sous vide prawn, crisp lettuce taco, mandarin curd, apple celery leaf *lg*

Cured kingfish nasturtium, ginger, roe, wasabi *lg df*

Smoked mackerel brandade, Sardinian flat bread, baby cucumber, horseradish snow

Served hot

Five spiced salt & pepper squid, crisp green onion, chilli mayo *lg df*

Barramundi fish finger, dill sauce, salt & vinegar powder, radish

Confit tuna, fennel purée, olive, lemon salad *lg*

Vegetarian

Served cold

Vegetarian steak tartare of watermelon, confit apple, mango gel, rye toast *df*

Podded spring pea & ricotta tart, lemon, mint

Cauliflower panna cotta, rhubarb relish, parmesan wafer, flowers

Served ht

Ash tartlet, Raclette rarebit, cornichon, radish

Ginger soy & oyster mushroom crisp wonton cup, fried pickled ginger, coriander

Chickpea fritter, parmesan salt, truffle salsa mayonnaise *lg*



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Sweet

White chocolate dipped honeycomb, freeze dried raspberry *lg*
Toasted brioche, clotted cream cheesecake, strawberry, shaved coconut
Orange blossom & honey glazed mini doughnuts
Turkish delight profiteroles, grilled apple, cinnamon sugar

Substantial

Olive oil poached salmon, goats' curd, fresh pea, mint, lemon, potato crisps *lg*
Celery salt fried calamari, chilli & pernod spiked tomato, fennel basil slaw, olive oil *lg df*
Fried chicken, sweet potato, Japanese bean, sesame, avocado, yuzu dressing *lg df*
Crispy braised lamb belly, cashew butter, raw green slaw, chilli caramel
Veal shoulder & mushroom ragu, gnocchi, parsley gremolata
Char grilled pork cheek, rhubarb, pasta dura crumb, cauliflower, basil grape reduction
Mozzarella fritter, grilled zucchini, pea, mint, olive, watercress *v*
Heirloom carrots, sheeps' yoghurt, smoked almond dukkah, nasturtium leaf, honey dressing, cranberries *v lg*



UPGRADES

Seafood / Sushi Bar

Freshly shucked oysters, peeled prawns, cured & marinated salmon, cured & marinated kingfish

Lemon, lime, pickled cucumber, yuzu gel, watercress purée, soy, fried ginger, creme fraiche, wasabi mayonnaise. Accompanied by herb blinis, brioche toast, rice pillows

Asian Steamed Bar

A selection of steamed delights served in steamer baskets

Crisp ketjap manis braised lamb bao, pickled cucumber, kewpie mayonnaise

Chicken, shiitake and fermented seaweed, miso wasabi sesame dressing

Scallop, prawn, sichuan pepper & watercress, black vinegar and chilli oil

Sticky pork bun, garlic shoots, ponzu gel

Mushroom, ginger & green onion, garlic shoots

Late In The Night

Corn dog, filled with pineapple & coriander slaw

Lamb burger, whipped feta, pickled red onion, smoked tomato

Wild mushroom & thyme pie, cabbage gel

Ice Cream Stand

Large steal urns of vanilla bean ice cream, double chocolate gelato & raspberry sorbet served in old fashioned waffle cones

Accompanied by crushed vanilla shortbreads, poached strawberries, hot chocolate sauce, raspberry & passionfruit coulis, crushed nuts, 100's & 1000's, chocolate flakes

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



UPGRADES

Dessert Bar

A substantial and decadent sweet heaven of soft lollies, hard candy

Coloured meringues – whipped cream, freeze dried raspberry, pistachio praline, popping candy, shaved chocolate

Mini churros, warm salted caramel, cream, chocolate sauce

A block of seasonal cracked chocolate & honeycomb rubble board

A selection of home made desserts from the pastry kitchen at Peter Rowland

Candy Bar

Our elegant candy bars include a variety of soft lollies, hard candy & delicious chocolates, displayed beautifully in a range of jars & bowls to match the colour theme of your choice.

(Mini tongs & scoops as well as white noodle boxes are provided for your guests to fill & take home)

Cheese Stations

Artisan cheese table designed with the Calendar Cheese Company. Accompanied by pear wafers, pepper port figs, rhubarb jam, honey caramelised walnuts, lavosh, sourdough croutes, wafers





BEVERAGE PACKAGES

Package 1

Sparkling

NV Alex McPherson Chardonnay, Pinot Noir, SE, VIC

Wine

2016 Catriona McPherson Chardonnay, SE VIC

2016 Jock McPherson Cabernet Merlot, SE VIC

Beer

James Boags Draught

James Boags Premium Light

Soft drinks (All Packages)

Sparkling Mineral Water

Assorted Soft Drinks

Orange Juice

Package 2

Sparkling

NV One Million Cuttings, Chardonnay, Pinot Noir, SE, VIC

Wine

2014 Thomas Goss, Sauvignon Blanc, McLaren Vale, SA

2013 Thomas Goss, Shiraz, McLaren Vale, SA4

Beer

James Boags Draught

James Boags Premium Light

Package 3

Sparkling

NV Coueslant, Chardonnay, Pinot Noir, Goulburn, VIC

Select One White Wine

2016 Pizzini Riesling, King Valley, VIC

2013 Thomas Goss, Shiraz, McLaren Vale, SA

Select One Red Wine

2015 Bellvale Gippsland Pinot Noir, VIC

2014 Balnaves The Blend, Cabernet Sauvignon, Merlot, Cabernet Franc, Coonwarra SA

2014 Cape Mentelle Marmaduke Shiraz, Margaret River, WA

Beer

James Boags Draught

James Boags Premium Light



BEVERAGE UPGRADES

Additional

Premium Beer

Stella Artois
Furphy Refreshing Ale
Little Creatures Pale Ale
James Squire Orchard Crush Apple Cider

Spirits

You may wish to include basic or top shelf spirits served from the bar.
Please ask your Event Planner for a full list.

Cocktails and Mocktails

Peter Rowland's signature cocktails on arrival are a great way to start your wedding.
Please ask your Event Planner for a full list of selections.

Champagne

Upgrade to include French champagne on arrival.
G.H.Mumm Cordon Rouge Brut NV



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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