

PETER
ROWLAND
— EST. 1962 —



Distinct Dining Wedding Menu

2019 – 2020

PETERROWLAND.COM.AU



DISTINCT DINING WEDDING MENU

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

Our dining packages customarily consist of three canapés upon arrival, a single entree drop, alternating main courses and a select dessert option.

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



Canapés

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

Salmon tartare, rye croute, lemon gel *df*

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

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

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

Entrée

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, raisins, radish, hazelnut salt watercress *lg*

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

Grilled zucchini & goats' cheese cannelloni, heirloom tomato, crisp basil, olive oil *v*

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



DISTINCT DINING WEDDING MENU

Main

Served with a selection of breads

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

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

Butter poached chicken, grilled & 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 remoulade, 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

Vanilla poached pineapple, yoghurt custard filled brandy snap cigar, 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 house made marshmallow

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

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



DINING UPGRADES

Wandering Entrée

Beef brik pastry cigar, celeriac remoulade, parsley purée
Crispy fried pork belly, wonton crisp, Asian salad, finger lime
House made chicken, mushroom & artichoke pie, cranberry relish
Five spiced salt & pepper squid, crisp green onion and chilli mayonnaise
Podded spring pea & ricotta tart, lemon, mint
Cauliflower gruyère & olive croquette, gremolata mayonnaise

To The Table

Triple cooked potato, chive crème fraîche, wild garlic flowers
Char grilled broccolini, smoked almonds, chickpea, lemon, chilli
Textures of heirloom carrots, radicchio & mustard butter, parsley
Roasted cauliflower, wild rice, rocket, radish, sheep's yoghurt, pomegranate, hazelnut dressing
Baby cos, chargrilled zucchini, fresh pea, mint, smoked ricotta, lemon dressing
Coloured tomatoes, torn mozzarella, basil, confit fennel dressing

Wandering Dessert

Turkish delight profiteroles, grilled apple, cinnamon sugar
Pink peppercorn pavlova, lime zest mascarpone, grilled pineapple
Toasted brioche, clotted cream cheesecake, strawberry, shaved coconut
Orange blossom and honey glazed mini doughnuts
Dark chocolate mousse, kirsch jelly, cherry sphere, shaved chocolate, shaved sponge finger, baby mint
White chocolate dipped honeycomb, freeze dried raspberry
Toasted brioche, clotted cream cheesecake, strawberry, shaved coconut
Orange curd tart, hazelnut salted caramel, smoked Italian meringue yuzu curd, ginger oat crumble, matcha sponge, white chocolate, mango pearls
Toasted banana bread, condensed milk caramel, brûléed banana, vanilla fairy floss

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



DINING 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 with a creamy balsamic vinaigrette, marinated mushrooms, prosciutto, salami, smoked ocean trout, sliced melon, wedges of roasted capsicum, zucchini & spinach frittata, truss tomato, basil, baby bocconcini, marinated olives

Additional Options

SHARED WEDDING MENU

A shared wedding menu option is also available. Please speak with your event planner.

ALTERNATIVE SERVICE

Choose two items from each entree and/or dessert to be served alternately.

SELECT YOUR OWN

Guests make their selection of entree, main and/or dessert on the night of 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





DINING 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



DINING 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, SA

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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