

PETER  
ROWLAND  
— EST. 1962 —



Cocktail

PETERROWLAND.COM.AU

# C O C K T A I L M E N U

---

1 hour cocktail

6 pieces per person (hot, cold and/or dessert)

2 hour cocktail

8 pieces per person (hot, cold and/or dessert)

3 hour cocktail

10 pieces per person (hot, cold and/or dessert)

4 hour cocktail

8 canapés (hot or cold), 2 substantials & 2 desserts per person

5 hour cocktail

10 canapés (hot or cold), 2 substantials & 2 desserts per person

*\* Minimum numbers apply*

*Price excludes labour and sundry costs.*

# Cocktail menu

## Cold Canapés

Golden beetroot and blue cheese croissant *lg, v*  
Gazpacho sphere, cucumber juice, dehydrated cucumber, chilli threads *lg, v*  
Compressed watermelon, avocado and chive mousse, balsamic air, basil *lg, v, df*  
Coconut water marshmallow, pickled kohlrabi, finger lime, wasabi leaf *lg, v, df*  
Duck parfait, rye rusk, apple, pecan  
Famous chicken sandwich, wild herb mayonnaise  
Wagyu tartare, brick pastry cigar, celeriac, watercress puree, seasoned with cured egg yolk  
Beef tendon puff, carrot hummus, air-dried beef, macadamia *lg*  
Smoked trout Cornetto, caviar  
Blue swimmer crab, Spanish donut, hot mint mayonnaise, seaweed salt  
Poached prawn lettuce taco, apple, avocado, mango gel, celery leaf *lg*  
Oyster ice cream, sea lettuce powder *lg*

## Hot Canapés

Mushroom and gruyere tart, truffle creme fraiche, crisped parsley *v*  
Cashew crusted baby carrot, smoked yoghurt, coriander *v*  
Chickpea panisse, pink peppercorn labneh, pomegranate, mint *v*  
Grilled scallop, pea purée, shaved cured pork *lg*  
Prawn "hotdogs", soft brioche roll, wasabi mayonnaise, egg yolk jam, pickled cucumber  
Caramelised pork cheek, beetroot purée, salmon roe *lg*  
Chorizo and squid ink croquettes, parsley, smoked tomato purée  
Korean fried chicken, mini waffle, maple mayonnaise  
Duck and ginger sausage roll, apple ketchup  
Steamed bun, peppered duck, kimchi pear, sticky orange glaze, mizuna, kewpie  
Lamb shank Daube burger, minted yogurt, pickled zucchini  
Sticky soy beef, crisp wonton, pineapple and Thai basil salsa

## Substantial

Crisp salmon wafer, salmon tartare, cauliflower cream, roe, wasabi *lg*

Salt baked beetroot, orange, black garlic, puffed rice, kaffir lime syrup cucumber, goat cheese *lg, v*

Chicken, crisp skin, zucchini, hazelnut, yogurt, turmeric oil *lg*

Beef Brisket, charred sweetcorn salad, watercress puree, curry salt parsnip *lg*

Char grilled octopus, seafood mayonnaise, compressed watermelon, gin syrup, baby cucumber, olive oil snow *lg*

Fried mozzarella, grilled zucchini, pea pesto, mint, lemon, wild rocket *v*

## Dessert

Orange parfait, orange gel, orange, chocolate crème, popping candy soil *lg*

Lemongrass panna cotta tart, coconut caviar, passionfruit curd, lemon balm

Flourless chocolate sponge, Nutella crème, white chocolate chantilly, hazelnut crumble

Black sesame shortbread, strawberry gel, lime custard, basil

Pina colada macaron, kaffir lime, coconut, caramelised pineapple cream *lg*

Date and orange blossom, kataifi pastry, honey and macadamia nut crumble



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.

