

PETER  
ROWLAND  
— EST. 1962 —



Dining

PETERROWLAND.COM.AU

# Dining menu

Minimum numbers apply

## Canapés

Please select three

Smoked eel pate Cornetto

Squid ink and chorizo croquettes, parsley, romesco and chorizo

Green grape, blue cheese, crème fraîche, pistachio *lg*

Beef chip, pumpkin hummus, air dried beef, macadamia *lg*

Salmon tartare, rye croute, lemon gel

Jamon, Spanish doughnuts, rockmelon jam, olive oil snow

Chickpea fritter, pea pesto, lemon mayonnaise, parsley *v*

## Entrée

Please select one

Cardamom cured salmon, pea ketchup, Japanese beans, seafood mayonnaise, pickled celery, foraged sea herbs *lg df*

Vitello tonnato – veal, tuna mayonnaise, anchovies, capers and lemon *lg df*

Grilled lamb, pumpkin, harissa yoghurt, pearl couscous, red sorrel

Heirloom beetroots, compressed watermelon, goats cheese purée, balsamic air, fine herb salad *lg*

Butter poached chicken, parmesan and almond custard, charred corn, rocket *lg*

Fennel salted strip loin of beef, shaved coloured cauliflower, wasabi and olive oil hummus, watercress purée, pangrattato, fresh herb *lg*

## Main

Please select two to be served alternatively

Crispy skin salmon, tomato and saffron risotto, clam and fennel emulsion, zucchini *lg*

Seared tuna, pickled kohlrabi, baby carrot, burnt carrot purée, olive crumble, finger lime *lg*

Roasted chicken, celery purée, oyster mushrooms, Le Puy lentils, confit cauliflower *lg*

Boned and rolled roast chicken, bread sauce, pumpkin, kale, macadamia, grilled corn

Roasted lamb cutlet, smoked yoghurt, mint jelly, charred broccolini, kipfler potatoes, smoked baby beetroots *lg*

Grilled porterhouse, braised and charred leek, parmentier potato, truffled peas *lg*

Grilled pork cutlet, cider braised cabbage, fennel, spiced apple, parsnip purée *lg*

Braised Wagyu oyster blade, salt baked celeriac, crisp Enoki mushrooms, grilled miso bok choy, shiitake purée

*Accompanied by a selection of breads with King Island butter.*

## Dessert

Please select one

Vanilla poached pineapple, yoghurt custard filled brandy snaps, pine nut purée, lime curd

Chocolate, mandarin and salted caramel dome, freeze dried mandarin, matcha sponge, mint

Sheep's milk and lavender flower cheesecake, baklava crumb, glazed rhubarb, blueberries

Caramelised banana, smoked condensed milk, toasted banana sponge, mascarpone marshmallow, vanilla floss

Saffron poached pears, mango purée, honey comb, orange pearls, sorrel *lg*

Coconut strawberry meringue, white chocolate, black sesame seed *lg*

*Accompanied by tea, coffee & petit fours.*

# Dining upgrades

## Wandering Entrées

In addition to your 3 included canapés

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 *lg*

Podded spring pea & ricotta tart, lemon, mint

Cauliflower gruyère & olive croquette, gremolata mayonnaise

## To The Table

Share style

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

Char grilled broccolini, smoked almonds, chickpea, lemon, chilli *lg*

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

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

Baby cos, char-grilled zucchini, fresh pea, mint, smoked ricotta, lemon dressing *lg*

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

## Wandering Desserts

Select 2

Turkish delight profiteroles, grilled apple, cinnamon sugar

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

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

## Cheese

Replacing dessert as shared platter

Replacing dessert as individual plates

Fourth course as share platters

Cheese platters as a fourth course

Individual cheese plates served as a fourth course

Selection of artisan cheese by the Calendar Cheese Company, pear wafers, pepper port figs, rhubarb jam, honey caramelised walnuts, lavosh, sourdough croûtes, wafers

## Antipasto

Replacing entrée as shared platter

Replacing entrée as individual plates

First course as shared platters

First course as individual plates

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 menu

Shared menu is also available.  
Please speak with your event planner.

## 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 *v*

## Crew meals

Main course & non alcoholic refreshments

Available for your band, entertainers,  
photographers or videographers.

## Children under 13 years

Seated three course dinner menu with canapés  
and soft beverages (cola, diet cola, lemonade,  
lemon squash and orange juice)





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.

