

PETER
ROWLAND
— EST. 1962 —



*Corporate
Canape*

DISTINCT CANAPES

Cold Canapes

PR chicken sandwich

Compressed watermelon, balsamic air, avocado, baby basil **ve v lg df**

Wattle seed cracker, pickled heirloom zucchini, almond feta, **ve v lg,df**

Baby potato skins, taramasalata, fennel dust, roe **lg**

Lemon, ricotta and spinach souffle, smoked mascarpone, crispy onions **v**

Compressed green melon, wagyu bresaola, whipped ricotta, smoked salt **lg**

Crayfish tart, crustacean aioli, roe, tarragon

Caramelised shallot and goats cheese galette **v**

Angus steak tartare, puffed cracker, egg yolk jam **lg df**

Soft goats curd, chilli jam, sumac roasted tomatoes, spelt tart **v**

Poached chicken, walnuts, celery, tarragon dressing tartlet

Sticky asian brisket, wonton cup, toasted sesame emulsion, fried garlic

Lime and gin cured salmon, citrus crème fraiche, crumpet

Whipped Gorgonzola, poached fig, apricot toast **v**

Beetroot cracker, pumpkin jam, toasted seeds, goats curd **ve v lg**

Ceviche scallop, tostada, pickled green chilli, avocado **df**

Beef tendon chip, pumpkin hummus, air dried beef, macadamia

Choux buns, smoked trout mousse, chives, roe

Warm Canapes

Confit duck jaffle

Seared scallop, pea puree, salami crisp **lg**

Southern fried chicken strips, blue cheese ranch dressing, garlic pickles

Poached lamb fillet, pea pesto, ash cracker

Smoked beef brik pastry cigar, smoked eggplant cream

Mushroom and thyme sausage roll, tomato relish **v**

Duck and Lemongrass steam bun

Chickpea fritter, pink peppercorn labneh, pomegranate, mint **v**

Beetroot falafel, cucumber yoghurt, crispy quinoa **v**

Char sui pork hand bun, crispy chilli paste, coriander

Mac n cheese croquette, chipotle mayo **v**

Bacon, cheddar and wagyu beef slider, pickles and relish

Fried mussel, saffron aioli



SUBSTANTIAL & DESSERT



Substantial Bowls

- Smoked Wagyu brisket, chimichurri, corn cream, smoked almonds lg df n
- Beef rendang, steamed jasmine rice, sesame pickled cucumber, roti lg
- Chargrilled lamb fillet, roast root vegetables, goats curd, basil pesto lg
- Slow cooked salmon, tahini yoghurt, grain salad, pickled shallot, breakfast radish lg
- Crisp skin Kingfish, spinach and leek, peas, zucchini flowers and preserved lemon lg
- Crispy Sichuan eggplant, cucumber, jasmine rice, crispy chilli paste v
- Chermoula lamb shoulder pita bread, parsley shallot and lemon
- Prawn and ginger dumplings, spring onion, white soy, fried garlic
- Potato gnocchi, smoked mushrooms, burnt butter, pecorino v
- Char sui pork neck, steamed asian greens, sesame, white soy

Dessert Canapes

- Mini brioche donut, single origin milk chocolate ganache, crisp raspberry popping candy v
- Hazelnut Praline Pate a Choux, whipped white chocolate and hazelnut ganache, hazelnut praline v
- Passionfruit curd tartlets, dehydrated coconut meringue sticks v
- Pistachio and almond cream tart, sour cherry confit, glazed pistachio creme, pistachio slivers v
- Assorted macarons v
- White chocolate, rhubarb and strawberry Eton mess v
- Chocolate brownie slice, milk chocolate namelaka, salted caramel popcorn v
- Strawberry yoghurt panna cotta, almond raspberry streusel, white chocolate ganache, raspberry meringue v
- Coconut sago pudding, mango curd, tropical fruits ve v lg
- Salted caramel shortbread, lemon cheesecake mousse, strawberry jelly v

GRAZING STATIONS

Antipasto

San Danielle Prosciutto, Sopressa, Wagyu Bresaola, Meredith goat's fetta,
Mount Zero olives, Chargrilled and pickled vegetables

Salad

The salad bar will ensure guests are getting the freshest possible salads with chefs tossing a selection of 3 salads at a station including;

Roasted vegetable, chickpea and feta, salsa verde lg v
Pearl couscous, artichoke, preserved lemon, sumac, fresh herbs v
Soba noodle, salmon, crisp asian greens, sesame dressing df

Fromagerie

A selection of Victorian cheeses; Maffra cheddar, Tarago Camembert, Tarwin blue
Poached figs, Rhubarb jam, Lavosh. v

Seafood

A selection of king prawns, oysters, blue swimmer crab, smoked and cured salmon,
Hiramasa kingfish, citrus garnish, Marie rose, mignonette lg

Charcuterie

San danielle prosciutto, Wagyu bresaola, Sopressa, smoked pastrami,
mustards, pickles, sourdough breads carved in front of the guest

BBQ

150g Wagyu beef burger, roasted portobello and Jack cheese burger
Pork and fennel sausage, Southern spiced pulled pork
mustard pickles, caramelised onion, chilli jam, pickled jalapenos
Soft white roll and brioche buns

GRAZING STATIONS

Slider

Beef slider, chicken schnitzel, lamb kofta, haloumi burgers, mini brioche buns
Pickles, mustards, ketchups, cos lettuce

Oyster

Fresh Tasmanian oysters, mignonette dressing, citrus garnish, finger lime dressing lg

Bakehouse

A selection of gourmet savoury pastries served from the oven including traditional shepherds pie, beef
and red wine pie, spinach and ricotta roll, chicken and leek pie, Cornish pastie and gourmet sausage rolls.
Accompanied by all your favourite condiments –classic tomato sauce, yellow mustard pickle, rustic tomato relish and onion jam.

Pizza

Margarita v
Pepperoni
Ham and pineapple
Four cheese v



CORPORATE CANAPE
MENU

GATHER
NOURISH
celebrate