

PETER
ROWLAND
— EST. 1962 —



Plant Based Menu

PLANT BASED MENU

Canapés

Pea and mint tart, almond cheese, lemon zest
Mushroom and caramelised onion, polenta chip, white bean aioli
Spinach and tofu quiche, eggplant kasundi
Apple rice paper roll, sweet chilli
Chilli and caramelised onion relish, confit heirloom tomato, puff galette, micro basil
Mushroom and cashew san choi bow
Polenta fries, truffle aioli, crisp basil
Mushroom and thyme sausage roll, relish
Beetroot falafel, babaganoush, pomegranate, dukkah
Croute, ashed almond cheese, caramelised figs, pistachio
Lemongrass tofu, chilli sambal and coriander bao

Entrée

Pumpkin and sage arancini, pumpkin puree, confit pumpkin, smoked salt, fried kale
Spiced beetroot falafels, smoked hummus, beetroot remoulade, tahini eggplant
Chermoula roast eggplant, smoked hummus, confit radish, snow pea tendrils, fried chickpea
Roast Dutch carrots, almond cheese, pomegranate, hazelnut dressing

Main

Wild mushroom and cashew hot pot, coconut rice, shallot, coriander
Mushroom spinach and pine nut gnocchi, pangrattato, basil
Pumpkin, chickpea and almond tagine, bougal and carrot pilaf, coriander
Grilled zucchini, current and butter bean cannelloni, confit cherry tomato, crisp basil, red elk

PLANT BASED MENU

Plated dessert

Dark chocolate mousse, macerated berries, hazelnut praline
Pineapple carpaccio, pink peppercorn syrup, toasted coconut, coconut sorbet
Vegan cheesecake, raspberry gel, pistachio praline, violets, lemon balm
Strawberry and vanilla pastry cream mille-feuille, toasted almonds, lavender syrup

Roving dessert

Chocolate coconut mousse, hazelnut praline, raspberry coulis
Mini vegan cheesecakes
Little meringue nests, vanilla poached pineapple, toasted coconut
Golden syrup pannacotta, almond praline, pomegranate
Vegan chocolate brownie
Lemon, coconut and cashew tart, candied lemon

Sides

Triple cooked potatoes with olive oil, garlic and herb dressing
Heirloom tomato, radish, red onion, fresh herbs, lemon and oregano dressing
Soft leaf salad, avocado, tomato, cucumber and French dressing
Roast beetroot, blood orange, fennel and dill salad, sunflower seeds, snow pea tendrils



PLANT-BASED
MENU

GATHER
NOURISH
celebrate