

PETER  
ROWLAND  
— EST. 1962 —

*Seated  
Wedding*

# 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

# DISTINCT SEATED

## Canapes

- Angus steak tartare, puffed cracker, egg yolk jam **lg df**
- Wattle seed cracker, pickled heirloom zucchini, almond feta **ve df**
- Crayfish tart, crustacean aioli, roe, tarragon **df**
- Compressed green melon, wagyu bresaola, whipped ricotta, smoked salt **lg**
- Whipped gorgonzola, poached fig, apricot toast **v**

## Entree

- Kingfish, yuzu gel, sesame, pear, mizuna, green oil **lg df**
- Poached chicken, piquillo peppers, romesco, olives, fetta, rocket **lg**
- Spiced beetroot falafel, smoked eggplant cream, pumpkin, pickles, pita crisp **df**
- Wagyu bresaola, black garlic, roast fennel, parmesan, radicchio, pickled shallot **lg**
- Cured ocean trout, spiced coconut cream, shiso, yarra valley caviar **df lg**

## Main

- Smoked Milawa duck breast, pumpkin, white fig, jus **lg**
- King Ora Salmon, cauliflower cream, roe, samphire **lg**
- Boned and rolled chicken, gnocchi, porcini jus
- Wagyu rump cap, parsnip, jus **lg**
- Grilled zucchini, current and butter bean cannelloni, confit cherry tomato, crisp basil, vegan

## Sides

- Pearl couscous, artichoke, raisin, preserved lemon, fresh herbs **v df**
- Iceberg, pecans, shallots, coloured tomatoes, pangrattato, buttermilk dressing **v**
- Kipfler potato wedges, confit garlic aioli **v df lg**
- Roast carrot and zucchini, goats curd, tarragon dressing **v lg**
- Lentils, barley, mint parsley, lemon capers, pine nuts, red onion **v df**

## Dessert

- Caramel poached apple, Salted butter caramel, Vanilla bean mascarpone, Honey Oat crumble Milk chocolate raspberry mousse,
- Almond sponge, Beetroot jelly, Beetroot sponge, Raspberry crumble, Meringue Strawberries & Raspberries, Champagne chiboust,
- Strawberry meringue, Strawberry sherbet Hazelnut cream, Chocolate crumble, Dulce de leche, Coffee sponge, Meringue
- Gippsland cheese board, paste, lavosh





# DISTINCT DINING UPGRADES

## Wandering Entrees

**Substitute your plated entrée with three wandering entrées.**

*Additional wandering entrées + \$6.50 per person, per selection*

Confit duck jaffle

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

Lime and gin cured salmon, citrus crème fraîche, crumpet

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

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

## Antipasto

*Replacing entrée as shared platter : + \$5.00 per person*

*Replacing entrée as individual plates : + \$5.00 per person*

*First course as shared platters : + \$10.00 per person*

*First course as individual plates : + \$15.00 per person*

San Danielle Proscuito, Sopressa

Wagyu Bresola,

Meredith goat's feta **v**

Mount Zero olives **v**

Chargrilled and pickled vegetables **v**

## Wandering Dessert

**Substitute your plated dessert with two wandering desserts.**

*Additional wandering desserts + \$5.50 per person, per selection*

Mini brioche donut, single origin milk chocolate ganache, crisp raspberry popping candy

Hazelnut Praline Pate a Choux, whipped white chocolate and hazelnut ganache, hazelnut praline

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**

## Cheese

*Replacing dessert as shared platter + \$5.00 per person*

*Replacing dessert as individual plates + \$5.00 per person*

*Fourth course as share platters + \$10.00 per person*

*Cheese platters as a fourth course + \$10.00 per person*

*Individual cheese plates served as a fourth course + \$15.00 per person*

A selection of Victorian cheeses

Maffra cheddar, Tarago Camembert, Tarwin blue

Poached figs, Rhubarb jam, Lavosh



SEATED WEDDING  
MENU

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**GATHER**  
**NOURISH**  
*celebrate*