

PETER
ROWLAND
— EST. 1962 —



*Shared
Wedding*

DISTINCT SHARED

Canapes

- Angus steak tartare, puffed cracker, egg yolk jam **lg df**
- Wattle seed cracker, pickled heirloom zucchini, almond feta **v 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

Select Two

- 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 v**
- Wagyu bresaola, black garlic, roast fennel, parmesan, radicchio, pickled shallot **lg**
- Cured ocean trout, spiced coconut cream, shiso, yarra valley caviar **df lg**

Main

Select Three

- 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, **ve**

DISTINCT SHARED

Sides

Select Two

- 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 gf**
- Roast carrot and zucchini, goats curd, tarragon dressing **v ve**
- Lentils, barley, mint parsley, lemon capers, pine nuts, red onion **v df**

Dessert

Select Three

- 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 **v ve lg**
- Salted caramel shortbread, lemon cheesecake mousse, strawberry jelly **v**



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



SHARED
WEDDING MENU

GATHER
NOURISH
celebrate