

PETER  
ROWLAND  
— EST. 1962 —



# FESTIVE MENUS

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## Canapes

Lobster pea tart, crusteacan aioli, roe, micro chives  
Compressed green melon, wagyu bresola, whipped ricotta, smoked salt  
Wattle seed cracker, pickled heirloom zucchini, almond feta, cranberries  
Lime and gin cured salmon, citrus crème fraiche, potato rosti  
Whipped ricotta, poached fig, apricot toast  
Choux bun, smoked trout, roe, chive  
Tom yum spice tofu rice paper roll  
Caramelised shallot and goats chesse galette

## Entree

Gin cured salmon, fennel, beetroot, orange, hazelnut crumb  
Poached prawn cocktail, mango, gem lettuce, macadamia  
1/2 doz oysters, mignonette, lemon, bread and butter  
Chicken, charred corn and avo, jalepeno, corn chip  
Grilled lamb fillet, blistered tomato, kalamatta olives, goats fetta, salsa verde  
Tomato tart, buttered puff, caramelised onion, cherve, cress

## Main

Maple and bourbon pork cutlet, roast peaches, cauliflower puree, fried sprouts,  
Pancetta wrapped turkey breast, roast golden beets, baby carrots, stuffing croquette, crisp sage  
Wagyu beef rump cap, carrot puree, silverbeet, chimmichurri, watercress, shallot  
Roast pumpkin, hazelnut hommus, red onion jam, goats cheese, herb salad, nuts and seeds  
Barramundi, potato gnocchi, peas, tendrils, salsa verde

## Dessert

*"The Cherry"* Single origin 64% chocolate mousse, Griottines confit, almond sable, cocoa milk rocks  
*"Christmas pudding"* Brandy anglaise, Maraschino cherry jam, double cream  
*"Santa Hat"* Pistachio Jaconde, strawberry compote, wild strawberry mousse, Pisachio ganash, coconut snow  
*"Christmas Rocher"* Flourless chocolate sponge, Nutella creme, caramel, milk chocolate mousse, hazelnut praline chantilly  
*"Pavlova"* Pineapple, lime, coconut, white chocolate rum





FESTIVE MENUS

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