

Seated Dining

ENTRÉES - CHOICE OF 2

Seared scallops with cauliflower purée and pancetta crumb

Grilled prawns with garlic butter and herb salad **GF**

Mushroom risotto, roasted hazelnuts, parmesan, herb oil **GF**

Beetroot terrine with whipped Danish fetta and radicchio salad **GF, VG**

Cured ocean trout with cucumber, compressed apple and fennel salad **GF, DF**

Beef carpaccio with heirloom tomatoes, frisée lettuce and aged balsamic **GF, DF**

Roasted quail with shitake mushrooms, ricotta, grapes and balsamic glaze **GF**

SIDES - CHOICE OF 2

Orange and fennel slaw **GF, DF, VG**

Tomato and peach caprese salad **GF** *Summer only

Ancient grain salad with pomegranate dressing **GF, DF, VG**

Heirloom carrot salad with pepita crumb **GF, DF, VG**

Roasted beetroot with goat cheese and candied walnuts **GF**

Steamed seasonal greens with lemon and olive oil **GF, DF, VG**

Potato gratin with crème fraîche and shallots **GF**

Roasted pumpkin with burnt butter sauce and labneh **GF**

MAINS - CHOICE OF 2

Chicken galantine with caramelised onion cream sauce **GF**

Roasted lamb rump with salsa verde **GF, DF**

Oven-baked salmon stuffed with artichoke, sourdough and pancetta **DF**

Free-range porchetta with romesco sauce **GF, DF**

Baked rainbow trout with ponzu glaze and celeriac remoulade **GF, DF**

Grilled Angus sirloin with peppercorn sauce **GF, DF**

Compressed pork belly with apple jam and honey glaze **GF, DF**

(VEGETABLE-FOCUSED)

Miso-glazed butternut pumpkin with quinoa pilaf and celeriac purée **GF, VG**

Zucchini and leek risotto with roasted hazelnuts **GF, VG**

Roasted cauliflower with tahini, pomegranate and dukkha **GF, DF, VG**

Eggplant parmigiana with mozzarella and pomodoro sauce **GF, VG**

Mushroom gnocchi with chestnuts and parmesan cream sauce **VG**

DESSERT - CHOICE OF 1

Apple tarte tatin with house-made gelato

Basque cheesecake with blueberry compote **GF**

Chocolate pavé with honeycomb and orange mascarpone

Lemon tart with Chantilly cream

Honey and Greek yoghurt pannacotta **GF**

Pear and almond frangipane with vanilla cream

MENU ADDITIONS

Local bread, house whipped butter, smoked salt \$10 per person

Cheese, preserves, lavosh \$15 per person

{**GF**} gluten free | {**DF**} dairy free

{**VG**} vegetarian | {**V**} vegan |

*altered on request

Canapés

SMALL CANAPÉS

Steak & chip (HOT) **GF, DF**

Corn blini's with prawns (HOT)

Twice-cooked pork belly skewers with plum sauce (HOT) **GF, DF**

Watermelon tartare (COLD) **GF, VG, DF**

Goat cheese & fig crostini (COLD)

Antipasto skewers (COLD) **GF**

Spiced squid with garlic aioli (HOT) **DF**

Stuffed mushrooms with sourdough crumb (COLD) **DF**

Sweet pea & tomato arancini (HOT) **DF**

Lamb meatballs with house pickles (HOT) **DF**

SUBSTANTIAL

House-made sausage rolls with tomato relish (HOT)

Cheeseburger sliders (HOT)

Pork san choy bow (HOT) **GF, DF**

Singapore noodles (HOT) **VG, GF, DF**

Fish & chips with tartare sauce (HOT) **DF**

Crispy-fried chicken with garlic mayo and lemon (HOT)

PLEASE NOTE

Menu items are subject to change according to seasonality.
Per person pricing varies by menu - please enquire for a
detailed quote or contact Rowlee's Venue Manager to
confirm your quoted pricing.