



PLATED ENTRÉES AND MAINS | EVENTS MENU

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This menu can be presented as either individually plated service or a more relaxed shared grazing style to the table. When being seated, guests are welcomed with a thoughtfully curated sustainably sourced seasonal starters that celebrate local produce and reflect the Zoo's commitment to conservation.

Two Course

Select one entrée and two alternate mains OR two alternate mains and one dessert \$90.00 per person

Three Course

Select one entrée, two alternate mains and one dessert \$100.00 per person

For events under 20 a surcharge applies for alternate service

ADDITIONAL ITEMS

Shared menu two course \$100.00 pp

Shared menu three course \$105.00 pp

Side dishes from \$8.00 pp

Predinner Canapes – choice of (3) \$25.00pp

For events under 20 a surcharge applies for alternate service. \$20.00 per person

PLATED ENTRÉES

Yellowfin Tuna Crudo
Compressed Cucumber | Finger Lime | Sesame | Chive Blossom | Yuzu Kosho

Kingfish with Coconut and Lime (GF)
Coconut Cream | Coriander | Green Chilli Oil | Toasted Macadamia

Pressed Beef Brisket
Mustard Seed | Pickled Shallot | Watercress | Burnt Onion Jus

Twice-Cooked Chicken Brest
Sweet Corn Purée | Tarragon Jus | Crisp Skin | Verjuice

Burrata with Heirloom Tomatoes Basil (V) (GF)
Oil | Aged Balsamic | Toasted Pine Nut | Aleppo Pepper

Buffalo Ricotta with Grilled Zucchini (V) (GF)
Zucchini Ribbons | Lemon Oil | Toasted Almond

Seared Scallops
Cauliflower Cream | Brown Butter | Lemon Myrtle | Celery Leaf Salad

Ricotta Agnolotti | Burnt Butter | Sage | Pecorino | Black Garlic (V)





PLATED MAINS

Grass Fed Beef Eye Fillet

Parmesan Potato Purée | Caramelised Onion | Red Wine Jus | Bone Marrow

Slow Braised Lamb Shoulder

Garlic | Rosemary | Soft Polenta | Lamb Jus | Preserved Lemon

Chargrilled Beef Short Rib

Smoked Carrot | Horseradish Cream | Pepper Jus | Crispy Cavolo Nero

Crispy Skinned Barramundi

Crushed Kipfler Potatoes | Fennel | Lemon Oil | Samphire

Roasted Chicken Brest

Roast Pumpkin | Wilted Silverbeet | Thyme Jus | Roasted Chicken Skin Butter

Baked Salmon

Mustard Greens | Beurre Blanc | Herb Crust | Pink Peppercorn

Pumpkin and Spinach Risotto (V) (GF)

Aged Parmesan | Nutmeg | Extra Virgin Olive Oil | Pickled Shallot Petals

Charred Cauliflower Steak (VG) (GF)

Tahini | Pomegranate | Toasted Seeds | Charred Lime

PLATED SIDES

Paris Mash | Waxy Potatoes | French Butter | White Pepper

Duck Fat Kipfler Potatoes | Garlic | Thyme | Sea Salt

Charred Broccolini| Anchovies | Lemon Zest

Honey Glazed Heirloom Carrots | Carrot Top Pesto | Brown Butter Hummus

Wilted English Spinach | Garlic Confit | Nutmeg

Mixed Leaves and Fine Herbs | Chardonnay Vinaigrette

PLATED DESSERTS

Valrhona Chocolate Marquise| Cocoa Crumble | Olive Oil | Sea Salt

Burnt Honey and Vanilla Crème (GF) | Almond Shortbread | Honeycomb

Strawberry and Elderflower (GF) |Textures of Strawberry | Elderflower Gel | Yoghurt Snow

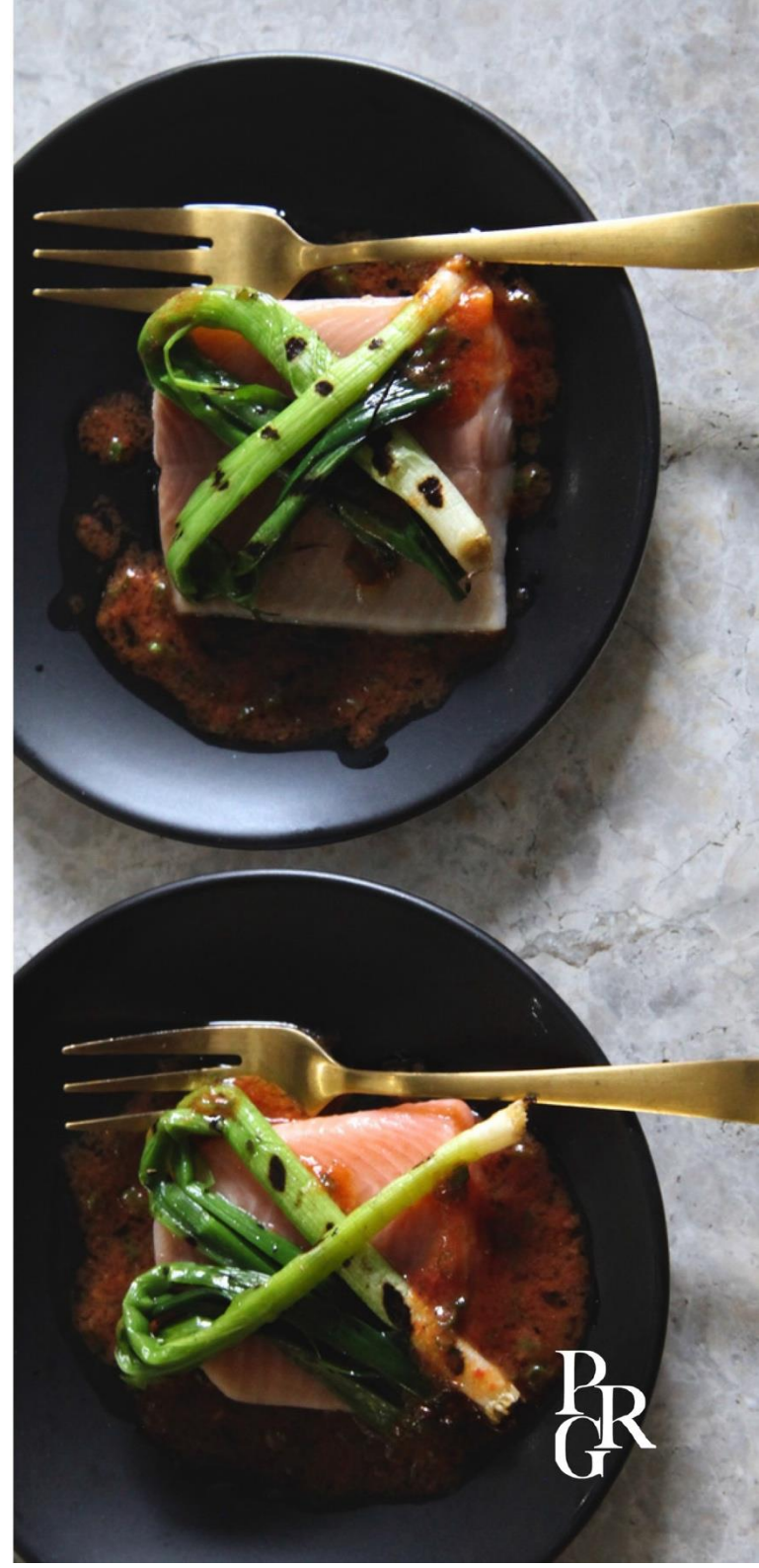
Pistachio Olive Oil Cake (GF) | Blood Orange | Pistachio | Orange Blossom

Poached Pear (GF) | Saffron | White Chocolate | Almond Crumb

Coffee Parfait | Espresso | Dark Chocolate | Hazelnut Praline

Coconut Panna Cotta (VG) (GF) | Lime Leaf | Pineapple | Toasted Coconut

Apple Tartelette | Calvados | Vanilla Bean Cream





GRAZING | SHARED | EVENTS MENU

SHARED ENTRÉES

Y

ellowfin Tuna Crudo

Compressed Cucumber | Finger Lime | Sesame | Chive Blossom | Yuzu
Kosho

Kingfish with Coconut and Lime (GF)

Coconut Cream | Coriander | Green Chilli Oil | Toasted Macadamia

Pressed Beef Brisket

Mustard Seed | Pickled Shallot | Watercress | Burnt Onion Jus

Burrata with Heirloom Tomatoes (V) (GF)

Basil Oil | Aged Balsamic | Toasted Pine Nut | Aleppo Pepper

Buffalo Ricotta with Grilled Zucchini (V) (GF)

Zucchini Ribbons | Lemon Oil | Toasted Almond

SHARED MAINS

Grass Fed Beef Eye Fillet

Parmesan Potato Purée | Caramelised Onion | Red Wine Jus | Bone Marrow Crumb

Slow-Braised Lamb Shoulder

Garlic | Rosemary | Soft Polenta | Natural Jus | Preserved Lemon Rind

Chargrilled Beef Short Rib

Smoked Carrot | Horseradish Cream | Pepper Jus | Crispy Cavolo Nero

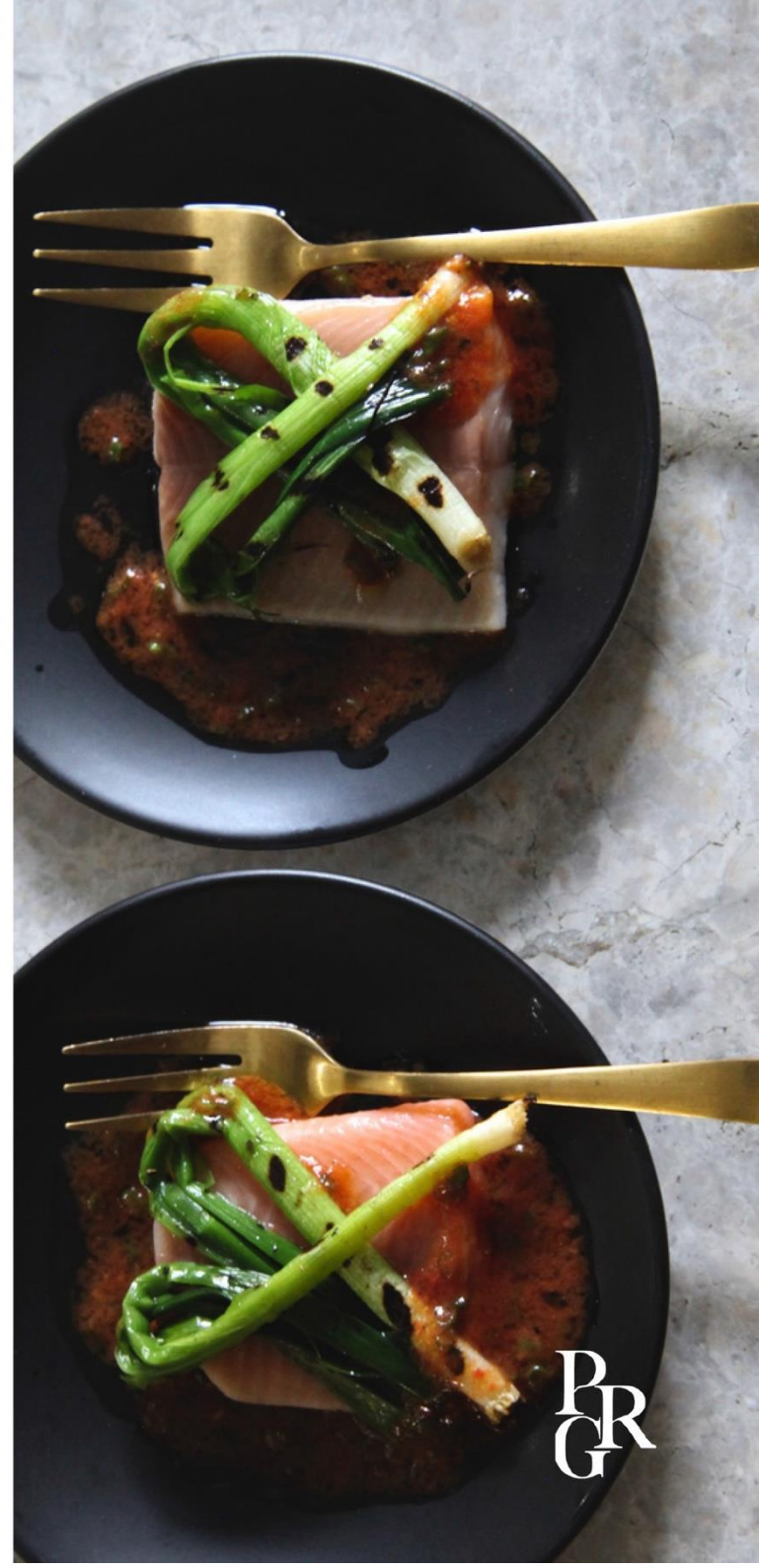
Crispy-Skinned Barramundi

Crushed Kipfler Potatoes | Fennel | Lemon Oil | Sea Purslane

Charred Cauliflower Steak (VG) (GF)

Tahini | Pomegranate | Toasted Seeds | Charred Lime

[Veg= vegetarian, LG= low gluten, N = contains nuts, D = contains dairy]





SHARED SIDES

Paris Mash (GF)
Waxy Potatoes | Cultured Butter | White Pepper

Duck Fat Kipfler Potatoes
Garlic | Thyme | Sea Salt

Charred Broccolini
Anchovies | Lemon Zest

Honey Glazed Heirloom Carrots
Carrot Top Pesto | Brown Butter Hummus

Mixed Leaves and Fine Herbs (GF) (VG) (V)
Chardonnay Vinaigrette

SHARED DESSERTS

Valrhona Chocolate Marquise | Cocoa Crumble | Olive Oil | Sea Salt

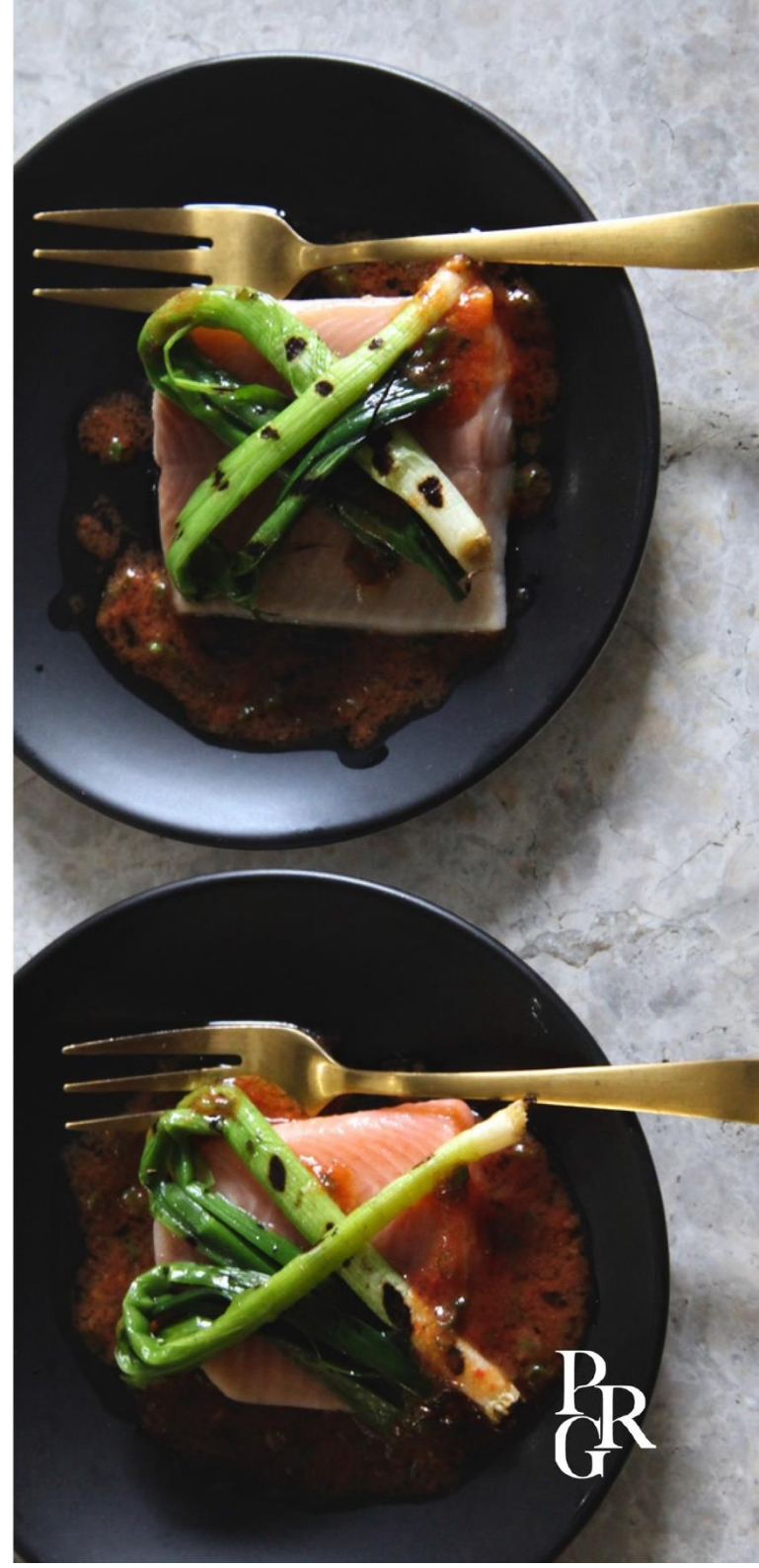
Burnt Honey and Vanilla Crème | Almond Shortbread | Honeycomb

Strawberry and Elderflower (GF) | Textures of Strawberry | Elderflower Gel
| Yoghurt Snow

Poached Pear (GF) | Saffron | White Chocolate | Almond Crumb

Apple Tartelette | Calvados | Vanilla Bean Cream

[Veg= vegetarian, LG= low gluten, N = contains nuts, D = contains dairy]





peterrowland.com.au

(03) 9825 0000