

# THE ROO BROTHERS

SYDNEY CATERING



## Sample canape menu 2020

**The Roo Brothers Catering & Events** Unit 9, 78 Reserve Rd Artarmon NSW 2064

p: 02 9436 1133 e: [catering@theroobrothers.com.au](mailto:catering@theroobrothers.com.au)

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## vegetarian style canapés

**Mushrooms pancakes**

served with pesto crème fraiche mouse, chives, and roasted peppers. ©

**chilli caramelised macadamia tart(c)  
balsamic tomato & goat cheese**

**grilled vegetable mini antipasto tart  
with feta cheese**

**Puff pastry tartlets (h)**

Asian mushrooms, sauté spinach, wasabi and mirin wine finished with parmesan cheese

**aranchini balls (h)  
with a spiced tomato dipping sauce**

**Grilled Mediterranean vegetable salad  
artichokes, semi dried tomatoes, zucchini, eggplant with hummus**

**Vegetarian mini burger**

served on baby brioche bun with hummus, tomato relish, spinach, and cheese

**Grilled Mediterranean vegetable tart  
with herb infused crème fraiche.**

**three mushroom & cheddar tart (w)  
shitake, field & enoki crusted with porcini parmesan cheese**

**spinach, mint and fetta cheese tartlet (c)  
topped with beetroot and fried leek**

Marinated tofu, capsicum, zucchini, eggplant and Spanish onion bite size skewers



## More seasonal vegetarian canapés available

(c) = cold (w)= warm (h) = hot (gf) = Gluten free

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## Meat based canapes

### Poultry

Chicken, fennel, herbs mouse tart (c)  
with saffron aioli & crispy capers

coriander macadamia crusted chicken (h)  
lime and sea salt

lemon and oregano corn fed chicken  
breast bites (h, gf)  
extra virgin olive oil

corn fed crumbed chicken bites(h)  
with 3 mustard mayonnaise dipping

duck & preserved ginger pancake(w)  
with a spicy plum sauce

seared duck breast blini  
cranberry, spring onion, red jus

Crumbed chicken Kentucky mini burger  
brioche bun mustard aioli, cheese, and  
iceberg lettuce

Confit Duck & Caramelised Onion Tartlet

### Roo

seared kangaroo (c)  
rocket pikelet served with beetroot and  
juniper berry jam

carpaccio of kangaroo (c)  
porcini and truffle parmesan waffle  
blackberry relish

### Lamb

Thyme Lamb backstrap bite size  
lemon zest yoghurt

green peppercorn lamb back strap skewers  
(h,gf)

lamb backstrap tart(c)  
with caramelised onion and thyme goat  
cheese

### Beef

Thai beef tartlets  
daikon, coriander, chilli salad

Puff pastry mini Guinness beef pie

Mini wagyu beef sliders (h)  
bush tomato sauce and tasty cheese

fillet beef tartare(c)  
poppy seed tart

### Pig

Chilli and basil pulled pork (h)  
sweet plum glaze and almonds tart

Slowly cooked pork belly (h)  
honey apple relish and celeriac remoulade

crispy pork (c)  
chilli & five spice salad  
served in a shot glass



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## Seafood style canapes

### Tuna

Sashimi tuna  
fresh cucumber, pickle ginger and baby  
red radish salad with touch of wasabi  
mayonnaise

spiced tuna tartare (c, gf)  
with flying fish roe

### Salmon

Smoked salmon tartlets  
baby capers, crème fraiche and dill

sashimi salmon tart (c)  
avocado, lime, tomato served tart

tasmanian smoked salmon sushi rolls served  
with chive, pickled daikon & ginger salad  
(c)

### white fish

Sashimi king fish  
chives, dukka, and orange segment salad.

Swordfish bite size skewers with cherry  
tomatoes and lemon dressing.

Kingfish carpaccio  
Fennel anchovies cheril  
Garlic crostini

Swordfish Souvlaki  
with Capers and Dill

### Prawn

Tiger prawn skewer, (h, gf)  
saffron pepper and teriyaki mirin glaze  
topped with crisp leek

chilli prawn & five spice tart (c)  
with a coconut, paw paw and sprout salad

prawn and chorizo bites (h)  
with gremolata

Classic prawn cocktail (c)  
Served on shot glass  
With our "seafood" sauce

### scallop

seared scallops(h, gf)  
with tomato, fennel and citrus

Grilled scallop (h, gf)  
mango and chilli chutney, coriander salad.

### Oysters

bloody mary oyster shot (c)  
with a parmesan cheese & poppy seed  
wafer

Oyster bar (c)  
Freshly shucked Sydney or pacific  
On ice



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## Substantial fork food

### Land

**Grilled Beef striploin**  
served on vegetable ragout as mushrooms,  
zucchini, asparagus, carrots, eggplant,  
potatoes, finished with rocket lettuce and  
beef jus.

**Guinness Beef goulash**  
served on potato mash, and watercress.

**Beef red curry**  
served on steam rice with Asian salad and  
crispy shallots.

**Chargrilled Chicken breast**  
served on pumpkin, quinoa, broad beans,  
semi dried tomatoes fresh spinach salad,  
finished with white vine velouté.

**Lamb rump**  
served with roasted sweet potatoes, red  
onion, eggplant, snow peas, finished with  
rosemary and cranberries jus.

**Lamb cutlets**  
with roasted potatoes, pumpkin, zucchini,  
green beans finished with garlic yoghurt.

**Poached Chicken breast**  
basil pesto pasta penne  
with parmesan cheese and pine nuts.

**Pumpkin and Goat cheese Ravioli**  
with chorizo, sugo sauce, spinach and  
parmesan cheese

### Sea

**Atlantic salmon**  
served on broccoli, roasted cauliflower,  
green beans and Kepler potatoes  
finished with lemon sauce.

**Sword fish**  
served on crispy lettuce, cherry tomatoes,  
cucumber, capsicum, chilli, radish and  
ginger salad.

**Barramundi fillet**  
served on roasted vegetables and  
couscous salad finished with dill sauce.

**Jewfish filet**  
served on chickpeas, mix of beans, peas,  
capsicum ratatouille finished with lemon  
tomato chutney

### Ground

**spiced chick peas**  
in a pineapple, tomato, dill & watercress  
salad  
topped with lemon myrtle yogurt

**Pasta Risoni**  
with peas, zucchini, mushrooms, pesto,  
cherries tomatoes, rocket, grana Padano

**wild mushroom & parmesan risotto**  
with truffle oil & rocket

**fresh ravioli**  
with a burnt sage butter, thyme roasted  
cherry tomatoes  
butternut pumpkin  
or  
three mushroom - porcini, field, brown



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## dessert canapés

fresh Queensland strawberries  
dipped in dark chocolate

traditional crème brulee

watermelon vodka granita

assorted sorbets  
coconut, raspberry & mint, ruby grapefruit, green apple

chocolate, honey and frangelico mousse

lemon curd and soft meringue tarts

vanilla bean panna cotta  
with fresh strawberries and jelly

mini pavlovas

mini sticky date puddings  
with a butterscotch sauce

bread and butter puddings

Dessert stations



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