

# THE ROO BROTHERS

SYDNEY CATERING



## Canape 2021

theroobrothers.com.au  
9436 1133  
catering@theroobrothers.com.au

# THE ROO BROTHERS

SYDNEY CATERING

## *vegetarian style handmade canapés*



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

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

**spinach & feta mousse tartlet (c)**  
with a cumin & red pepper relish

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

**dukkah crusted haloumi (h) (gf)**  
with balsamic reduction

**grilled haloumi (h) (gf)**  
with a macadamia nut, pumpkin & mint pesto

**roasted cherry tomatoes, caramelised onion, bocconcini**  
in a poppy seed tart (c)

**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

**sweet potato, tomato & olive frittata (w, gf)**  
topped with a coriander, paprika & almond pesto

**cold gazpacho shots served with green apple**  
and grissini sticks

More seasonal vegetarian canapés available  
(c) = cold (w)= warm (h) = hot (gf) = Gluten free

theroobrothers.com.au  
9436 1133  
catering@theroobrothers.com.au

# THE ROO BROTHERS

SYDNEY CATERING

## Land based canapés



### 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 chicken bites(h, gf)**

marinated in a spice oil, lemon & mint  
topped with a rosella fruit & vodka relish

**duck & preserved ginger pancake(c)**

with a spicy plum sauce

**molasses glaze duck (c)**

served with pomegranate and daikon Asian salad

**cocktail duck pies (h)**

**mini quiches of duck,**

shitake mushroom & chive (h)

### Roo

**seared kangaroo (c)**

on a rocket pikelet served with beetroot and juniper  
berry jam

**carpaccio of kangaroo (c)**

on a porcini and truffle parmesan waffle  
with a blackberry relish

### Lamb

**Harissa spiced lamb (h,gf)**

with a poppy seed & orange Greek style yogurt raita

**green peppercorn lamb back strap skewers**

**(h,gf)**

**lamb backstrap tart(c)**

with caramelised onion and thyme goat cheese

### Beef

**Seared beef (c)**

on golden polenta with parmesan cheese, baby herbs  
& a horseradish, basil pesto

**Rare roasted beef tenderloin (c)**

with horseradish cream  
on a wattle seed wafer

**Mini wagyu beef sliders (h)**

with a bush tomato sauce and tasty cheese

**fillet beef tartare(c)**

in a poppy seed tart

### Pig

**Chilli and basil pulled pork (h)**

with a sweet plum glaze and almonds tart

**pork belly (h)**

with a sweet sherry glaze  
topped with an apple compote

**crispy pork (c)**

with a chilli & five spice salad  
served in a shot glass

# THE ROO BROTHERS

SYDNEY CATERING

## Seafood style canapes



### Tuna

#### **seared tuna (h,gf)**

with pickled ginger & a red radish salsa

#### **balsamic seared tuna & fried wonton stack (h)**

served with wasabi mayonnaise and snow pea sprouts

#### **spiced tuna tartare (c,gf)**

with flying fish roe

### 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

### Japanese style platter

Selection of Makizushi, Nigiri and vegetable  
nori rolls served with wasabi, pickle ginger  
and soy sauce on the side

### Salmon

#### **cured salmon (c)**

with beetroot & dill jam

#### **sashimi salmon (c)**

avocado, lime, tomato served in a chilli jam tart

#### **tasmanian smoked salmon sushi rolls**

served with chive, pickled daikon & ginger salad (c)

#### **smoked salmon mousse roulade (c)**

with sweet lemon mayonnaise & salmon roe

### scallop

#### **seared tasmanian scallops(h, gf)**

served on asian spoons  
with

a truffle pea puree  
or

with tomato, fennel and citrus

### Oysters

#### **bloody mary oyster shot (c)**

with a parmesan cheese & poppy seed wafer

#### **Oyster bar (c)**

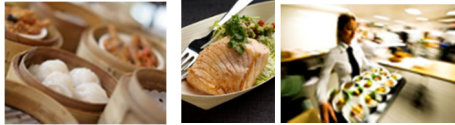
Freshly shucked Sydney or pacific served on

# THE ROO BROTHERS

SYDNEY CATERING

## Substantial fork food

**Bowl Food, Fork Food, Noodle Box food—**  
This is food you can eat standing up using only a fork, a chop stick or a spoon  
More filling than canapés, easier than a sit down dinner.



### Land

#### Lamb Backstrap

semi dried tomato, roasted garlic eggplant, zucchini,  
olive & rocket salad  
with a honey & pink peppercorn emulsion

#### lemon & rosemary beef

served with mushroom, potato, zucchini ratatouille  
finished with red wine jus and watercress

#### seared marinated teriyaki beef

soba noodles served with coriander sprouts and crispy  
shallots salad

#### sliced pan seared duck breast

with steamed jasmine rice, broccoli and finished with  
orange  
fennel and coriander salad

#### red curry lamb

with basmati rice and finished with red cabbage Asian  
salad

#### BBQ pork

with baby spinach, shallots, white radish & ribbon  
carrots  
topped with a chilli glaze

#### lemon thyme Salted Char grilled chicken breast

On a bed of quinoa and pumpkin and broad bean  
salad

### Sea

#### crispy skinned jewfish

with wattleseed & pumpkin  
mixed sprouts & crispy snow peas  
with an apple & lemon relish

#### tiger prawns

with soya & Asian herbs with sushi rice  
topped with sautéed celery & shitake mushrooms

#### Atlantic salmon

with roasted tomato & lemon salsa verde  
roasted onion, sweet potato & green beans

### Ground

#### spiced chick peas

in a pineapple, tomato, dill & watercress salad  
topped with lemon myrtle yogurt

#### Mediterranean vegetable paella

with saffron infused rice, roasted fennel, peppers,  
tomato & thyme

#### wild mushroom & parmesan risotto

with truffle oil & rocket

#### fresh ravioli

butternut pumpkin

# THE ROO BROTHERS

SYDNEY CATERING

## Hand made dessert canapé items



**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**