

THE ROO BROTHERS

SYDNEY CATERING



Sample working lunches

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

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Morning and Afternoon Tea

Prices are exclusive of GST and there is a minimum order of \$200 + GST Please note that there is a \$20 delivery fee in the CBD and this may vary outside of the CBD area

Our selection of freshly baked muffins changes daily

Freshly baked scones

with strawberry jam & chantilly cream

Belgian chocolate & macadamia brownies

Handmade raspberry & pistachio friands (GF)

Miniature carrot & quinoa cakes

with cream cheese frosting & walnuts

Miniature frangipane tarts

ham, cheese & tomato croissants

vegetarian option available

bite size spanish potato cake

topped with goats cheese, caramelised onion & chive

mini bagels

with smoked salmon & cream cheese

breakfast size potato, leek & cheese frittata

bite size chervil tasty cheese frittata

topped with smoked trout and a green apple and pear jam

egg, spring onion & lettuce

finger sandwiches

mini bacon & egg rolls

vegetarian option available

fruit salad, vanilla bean yoghurt & granola cups

fresh fruit platter

honeyed Greek yoghurt, rhubarb & granola shots

fresh fruit shots

with berry compote

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Lunch menus

(recommended 1.5 pieces per person)

SANDWICH SELECTIONS

(Please ask about our seasonal selection)

Sandwiches made using an assortment of thick cut white & brown bread, artisan sourdough, baguettes, damper rolls & wraps. Gluten free bread available.

- Poached chicken, smoked almond, avocado, watercress & lemon mayonnaise
- Indian spiced chicken, cucumber, carrot, mint & mango aioli
- The Waldorf – poached chicken, walnuts, celery, watercress & lemon mayonnaise
- White cut chicken, pickled zucchini, avocado, rocket & green goddess mayonnaise
- Grilled Mexican spiced chicken, avocado, cabbage slaw & coriander
- Roast turkey, cranberry sauce, Swiss cheese & avocado
- Double smoked leg ham, cheddar tomato kasundi & large leaf rocket
- Double smoked leg ham, cheddar, rocket pesto, fresh tomato & watercress
- Italian sopressa salami, fresh ricotta, oregano, marinated eggplant & rocket
- Parma ham, slow roasted peppers, basil & feta
- Pastrami, dill pickles, house made coleslaw & Hot English mustard mayonnaise
- Rare wagyu beef, aged cheddar, onion jam & large leaf rocket
- Rare roast beef, cheddar, caper onion mayonnaise, roasted mushrooms & rocket
- The 'classic' Reuben – wagyu corned beef, house made slaw, Swiss cheese & rocket
- Country style meat loaf, cheddar, tomato relish & large leaf rocket
- Italian tuna salad w fresh tomato, butter lettuce & lightly pickled onion
- Smoked salmon w celeriac remoulade & watercress
- Italian tuna, marinated feta, tomato & rocket
- Smoked salmon, dill crème fraiche, baby capers & watercress
- Curried egg salad, chives, shallot & mayonnaise (V)
- 'Classic salad sandwich' – beetroot, carrot, tomato, roasted eggplant & rocket (V)
- Roast pumpkin, hummus, feta, purple kale slaw & roasted Spanish onion (V, GF)
- Roasted beetroot, Meredith Farm Persian feta, large leaf rocket & roasted onion (V)

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SALAD SELECTION

All salads are made using seasonal ingredients, and therefore change regularly.

Grilled chorizo, turtle bean, baby spinach & roasted onion salad w saffron aioli & coriander (GF)

Grilled zucchini & summer squash salad w freekah, preserved lemon, hazlenuts & zaatar (V,GF)

Chicken fattoush w flatbread croutons, cherry tomatoes, cucumber, radish, roasted peppers & gem lettuce
Roasted beetroot salad w orange segments, French lentils, purple witlof, toasted hazelnuts & labne (V, GF)

Harissa lamb salad w chickpeas, currants, shaved cabbage, almonds, fried eggplant & coriander (GF)

Greek salad w Israeli cous cous, lebanese cucumber, cherry tomatoes, fresh oregano & lemon dressing (V)

Heirloom tomato salad w bocconcini, basil pesto, purple basil, toasted pine nuts & tapenade dressing (V,GF)

Green tea noodle salad w pickled cucumber, spring onion, avocado, coriander & soy mirin dressing (V)

Wholemeal penne salad w grilled zucchini, tapenade, roasted cherry tomatoes, feta, parsley & capers (V)

Classic Caesar Salad - Poached chicken breast, baby cos, white anchovies, shaved Parmesan, sourdough croute & classic Caesar dressing

Vietnamese beef salad - marinated grass fed sirloin, Vietnamese mint, butter lettuce, red & yellow peppers, cucumber & nuoc cham dressing (GF)

Smoked Tasmanian salmon, avocado, lightly pickled fennel & cucumber, picked watercress, cornichons & dill (GF)

Soy glazed pumpkin, coriander, green beans, tamari almonds & pumpkin seeds (V,GF)