

THE ROO BROTHERS

SYDNEY CATERING



Fine Dining 2023

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

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Entree

Mixed mushroom & beetroot tart (V)

with parmesan & fetta cheese
topped with a mint salsa verde, truffle oil and rocket, parmesan & chive salad

Roasted vegetable and grilled asparagus salad (V)

with Hungarian goats cheese

Rotolo di Spinaci (can be served main course) (V)

Our version of this classic dish
Ricotta and spinach thinly wrapped in fresh pasta and poached
Drizzled with sage butter

King Prawn and Tasmanian scallop salad

With fennel and chervil

Roasted woodland quail

on a bed of mushroom and swiss chard
and a blue berries & caper jus, balsamic reduction & basil oil

poached chicken breast roll

with Asian herbs, toasted almonds & sautéed baby corn,
black rice, toasted coconut & chili oil

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Main

Aged eye fillet

served with roasted chestnut puree, roasted potatoes and chickpea, herb & tomato salad

rosemary lamb rump

with balsamic roasted vegetables and haloumi

dukkar encrusted chargrilled chicken breast

with roasted Dutch carrot salad and fetta, mint, parsley

kangaroo fillets

marinated for 3 days with indigenous spices and red wine
served with baby broccolini, yellow squash, pine nuts and sage

chargrilled corn fed chicken breast

stuffed with fetta & semi dried tomato
served with steamed greens, vine-ripened truss tomatoes

local grilled snapper fillet

with a lemon salsa and herb chickpea

Baby bream fillet

with boulangere potato, roasted cherry tomato, creamy tarragon
and seeded mustard sauce finished with crispy leek

citrus glazed roast duck breast

with braised red cabbage and fennel seed,
confit of beetroot and mint salsa verde

roasted pork belly

on a bed of fennel, green grapes & julienne butternut pumpkin
topped with coriander leaves with a pomegranate jus

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Dessert

Dessert trilogy

crème brulee, sorbet & frangelico chocolate mouse

Apple Frangipane Flan

served with king island cream and a raspberry coulis

Coffee infused panna cotta

served with raspberry coulis and coco cookies.

Lemon curd tart

Italian meringue and fresh strawberries

Opera dessert

(almond sponge cake soaked in coffee)
served with pouched cherry's and pistachio crumble

Pear ,chocolate, hazelnut and wattle seed tart

Served with a wattle seed custard

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Seasonal side dishes

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

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

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