

THE ROO BROTHERS

SYDNEY CATERING



Fine Dining 2024

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

Three mushroom ravioli

on a bed of sauté spinach, burnt sage butter
onion and mushroom ragu, parmesan salad

Cured sashimi grade salmon and kingfish

with lemon and sesame oil dressing
micro seasonal vegetables

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Main

Aged eye fillet

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

rosemary lamb back strap fillet

with balsamic roasted vegetables and rosemary roasted potatoes, weltered buttery silverbeet

dukkar encrusted chargrilled chicken breast

with roasted Dutch carrots, roasted garlic chat potatoes ,fetta, mint, parsley, salad
red wine juz

kangaroo filets

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

chargrilled corn fed chicken breast

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

local grilled snapper fillet

with a lemon salsa and herb chickpea, potato fondant

Barramundi filets

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 , mint salsa verde, roasted garlic baby potatoes

Prosciutto wrapped Pork Lion Medallions

fiorentina sauce

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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

Classic New York Cheese cake

Serve with fresh blueberries and mixed berry coulis

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Seasonal side dishes

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

Grilled zucchini & summer squash salad w freekeh, preserved lemon, hazelnuts & zaatar (V)

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)

Lebanese Fattoush Salad (V)

Garlic roasted chat potatoes (V,GF)

Radicchio, pomegranate, orange and fennel salad - vincotto and caramelised balsamic vinegar dressing (V,GF)

Roasted beetroot and French-style lentils – honey mustard dressing

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

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