

THE ROO BROTHERS

SYDNEY CATERING



Canape 2024

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

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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, gf)
with a spiced tomato dipping sauce

Falafels (h)
with yoghurt-tahini sauce

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

beetroot and goats cheese tartlet (c)
greek yogurt, pomegranate molasses, toasted hazelnuts

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

cold gazpacho shots served with green apple
and grissini sticks

Balsamic tomato and pesto (w)
Puffed pastry, cashews

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

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Land based canapés



Poultry

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

coriander macadamia crusted chicken (h)
lime and sea salt

Poached chicken waldorf tartlets
Mayonnaise tarragon, walnuts, celery, green apple

corn fed chicken bites(h, gf)
marinated in a spice oil, lemon & mint
topped with a rosella fruits

duck & preserved ginger pancake(c)
hoisin, pickled ginger, cucumber

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)
beetroot and native fruit

Lamb

Harissa spiced lamb (h,gf)
with a poppy seed & orange Greek style yogurt raita

lamb back strap skewers (h,gf)
green peppercorn yogurt

lamb loin tart (c)
baba ganoush and balsamic flavoured pearls

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

Beef Carpaccio
Japanese style, Asian salad

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

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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

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 – Surcharge applies

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

with chive, pickled daikon & ginger salad, wasabi
mayonnaise(c)

sashimi salmon (c)

cucumber, green apple capers, crispy salmon skin,
yuzu vinaigrette

scallop

seared tasmanian scallops(h, gf)

encrusted with mixed poppy and chia seeds
served on Asian spoons
with
a truffle pea puree

scallop and chorizo (h, gf)

with coriander

Oysters

Oyster bar (c)

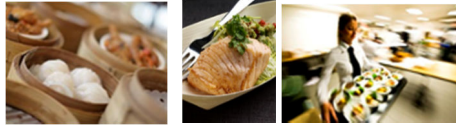
Freshly shucked Sydney or pacific Market price

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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

Lemon myrtle Barramundi Fillet

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

teriyaki tiger prawns

with rice noodles
snow pea, chili flakes, carrot and spring onion

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

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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

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