

# THE ROO BROTHERS

SYDNEY CATERING



## Canape 2025

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)

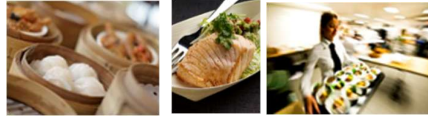
Freshly shucked Sydney or pacific Market price

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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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