



WATTLESEED AND BALSAMIC ROO SKEWERS

A high-protein, lean dish with deep, nutty undertones

Experience the lean, succulent texture of premium kangaroo loin, elevated by the ancient, nutty profile of crushed native wattleseed. The skewers are flame-seared to a perfect medium-rare, creating a caramelized crust that balances beautifully with a rich balsamic glaze.

- Prep time: 30 mins (plus resting)
- Cook time: 6 mins
- Serves: 2



INGREDIENTS

- 500g Kangaroo loin or fillet, cut into 3cm cubes.
- 2 tbsp ground Wattleseed.
- 3 tbsp Olive oil.
- 2 tbsp Balsamic glaze.
- 1 tsp Garlic powder.
- Salt and cracked black pepper.

INSTRUCTIONS

- Infuse: In a large bowl, mix the oil, balsamic glaze, garlic, and wattleseed.
- Marinate: Add the kangaroo cubes and toss well. Let it sit for at least 30 minutes (kangaroo takes on flavor quickly).
- Skewer: Thread the meat onto soaked bamboo or metal skewers.
- Sear: Griddle or BBQ on high heat for 2–3 minutes per side. Important: Kangaroo is best served medium-rare; overcooking makes it tough.
- Rest: Let the skewers rest for 5 minutes before serving.

Chef's Tip

- Wattleseed has a flavor profile similar to coffee and hazelnut. If you want an extra "pop," serve these with a side of Macadamia Satay sauce!
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Wine Pairing: Barossa Valley Shiraz

- **Wine Pairing:** Barossa Valley Shiraz.
- **Why:** You need a "big" wine to match the gaminess of the kangaroo. The dark fruit and peppery finish of a Barossa Shiraz complement the toasted, nutty notes of the wattleseed perfectly.

