



ROBE HOTEL

PUB, BISTRO & ACCOMMODATION

Function Pack



ROBE
HOTEL

Function Spaces to book at The Robe Hotel

Atrium

Seated for up to 50 people or standing function up to 70 people. This space is great for either sit or stand style events.

Beer Garden

Best utilised November onwards through summer for bookings of 50 or more people. Speak to the staff about how we can tailor the space to suit your event, function or large group get together!

The Lounge

An intimate private lounge space situated across from the gaming room. This is best for a casual seated or standing get together of up to 30 people.

Alfresco Courtyard

Best for drinks and platters oceanside for up to 70 people. This space is situated off the sports bar - speak to staff regarding this space as we also have the beer garden outdoor space available.

Some areas are heated for the winter months.

Any space with TV's have access to racing, footy, cricket, soccer and other sports across Foxtel, ESPN, Starsports.

Parking is available at the rear of the hotel, a large carpark at the western side as well as surrounding streets.



Menu Items

Canape Packages |

Minimum 30 ppl

5 Options- 5 hot or 5 cold - \$26
8 Options - 4 hot | 3 cold | 1 dessert \$34
10 Options - 4 hot | 4 cold | 2 dessert \$48

Canapé

Hot canapés

Mini Beef Sliders – Cheese, Mustard, Ketchup, Milk Bun, Pickles

Boston crab cakes – citrus aioli

Soft shell taco with corn salsa- Lime & Cajun chicken/ chilli beef (VGO)

Beef and potato curry puff - herb yoghurt

Potato and vegetable curry puff (V)- herb yoghurt

Wagyu Beef Skewers - Soy & ginger glaze | Toasted Sesame (GF)

Chicken Satay Skewers - Satay Sauce, fried onion (GF)

Duck Spring Rolls - Hoi Sin/ soy

Vegetarian Spring Rolls – House Chilli, soy (V)

Prawn gyozas pot stickers – sesame oil, soy, spring onion

Marinated Greek chicken flat bread – tzatziki (VO)

Arancini - pumpkin and fetta(V|VGO)

Arancini - mushroom and parmesan(V)

Prawn and chorizo skewer - salsa Verde (GF)

Cold canapés

Bocconcini, basil, prosciutto, semi dried tomato tapenade, crouton (VO)

Bruschetta- tomato, roasted capsicum, onion, olive, basil, crouton (VG)

Roast beef, tomato chutney, horseradish, crouton

Shaved pancetta, skordalia, crouton

Smoked salmon on chive cream cheese, crouton

Sushi - Wasabi Kewpie Mayo, Pickled Ginger (VGO|GF)
(Tempura pork, Prawn (GF), Teriyaki chicken (GF), California roll (VG|VGO|GF))

Sweet Canapes

Brownie - whipped cream, strawberry

Custard tarts - raspberry, nutmeg

Vanilla Filled Profiteroles - raspberry coulis

Pavlova - whipped cream, strawberry, passionfruit coulis

Sticky date - whipped cream, toffee sauce

Donut minis - chocolate sauce, raspberry coulis

Hand Plates \$5 ea. min30



Hand Helds \$5 each serve

Hot

Calamari and fries – tartare sauce

Potato wedges cone- W sweet chilli & sour cream | sour cream (V|VGO)

Battered fish and fries - tartare sauce

Butter chicken - rice, chickpea, roti bread (VO|GFO)

Nasi Goreng (GF|VGO)

Cold

Caesar salad- cos, bacon, crouton, egg, parmesan, dressing (VO|GFO)

Fruit salad – seasonal fruits, whipped cream, passionfruit coulis | strawberry coulis (GF|VGO)

Chicken Pad Thai (VO|GF)

Poke' Bowl – sticky rice, nori, cucumber, wakame, pickled ginger, smoked salmon, wasabi kewpie mayo, sesame (VO|GF)

Single Platters (30 pieces)

Sandwich Salad Sliders (3) \$100

Barossa ham | House smoked chicken breast pate' | Roast beef | Smashed egg and chive | Salad(V)

Gourmet Pastries (3) \$100

Pies – Beef and burgundy | Moroccan lamb | Thai chicken | Veggie | Tomato chutney | tomato sauce
Sausage roll – spinach and ricotta | Gourmet beef

Asian platter (3)\$100

Mini Bahn Mi- Lettuce, carrot, coriander, spring onion, crispy pork belly, aioli, chilli sauce (V, VGO) | Salt and pepper squid (GFO) | Peking duck spring roll | Prawn gyoza | Wagyu Beef Gyoza |
House chilli sauce, hoisin, sriracha aioli, sesame sticky soy

Americana Platter (3) \$100

Buffalo wings | Blt | Corn Dogs | Fried Chicken Tenders | sauces - Chilli Glaze, lime aioli, sriracha mayo, ketchup

Kids platter (3) \$100

Pizza: Hawaiian, chicken & bacon, ham & cheese | Mac & cheese ball | Mini dogs | corn dogs | Cheeseburger slider |
Fried Mozzarella sticks | sauces

Cheese platter \$110

Brie, Mersey valley cheddar, blue cheese, crackers, dried fruit, port-soaked cranberry, nuts

Antipasto \$110

Barossa small goods, roasted vegetables, olives, semi dried tomato, smoked chicken, tapenade, breads, bread sticks

Sports Bar Classics Cheap cheerful (30 pieces) \$65 ea.

Mixed pastries -pies, sausage roll, pastie) tomato sauce

Mixed Asian -dim sum, spring rolls, samosas, chicken & mushroom gyoza | soy | sweet chilli

Seafood basket - salt 'n' pepper squid, prawn twisters, whiting goujons, crumbed scallops | tartare |lemon

Set Menu

Minimum 20 ppl |

All courses shared alternate drop, cater for dietaries in each course

2 course \$45

3 course \$60

Entrée

Soups- pumpkin/ chicken & sweet corn/ cauliflower & bacon crumble (GF, VO)

Arancini with rocket salad and aioli – mushroom/ pumpkin and fetta (V)

Smoked chicken & beet salad - beetroot puree, roasted beets, cucumber micro greens (GF)

Beet Cured king Fish – avocado wasabi mayo, wakame, lime dressing (GF)

Boston crab cakes, rocket, fennel and citrus salad, aioli

Prawn and pork dumpling, mixed Asian mushrooms, grilled prawn cutlet, peanut, black vinegar soy dressing

Caprese salad- shaved prosciutto, vine ripped tomato, bocconcini, basil, balsamic, olive oil, Turkish bread (VO)

Mains

250-gram 1000 Guineas shorthorn Porterhouse -baked potato, broccolini, confit garlic butter, red wine jus (GF)

Baked market Fish- creamy mash with citrus butter sauce and greens (GF)

Beef Cheek- red wine sauce, creamy potato mash, greens, roasted fielded mushroom (GF)

Portuguese Chicken- roasted vegetable medley, black rice, lemon yoghurt, herb salsa (GF)

Lemon Thyme Chicken Breast – crispy broken chats, greens, leek sauce (GF)

Spiced Lamb rump- sweet potato puree, roasted beets and baby carrots, herb yogurt sauce (GF)

Chargrilled Pork Cutlet – smashed chat potato, greens, blue cheese crumble, mustard sauce

Mushroom risotto – mixed mushroom, salsa verde, truffle oil, aged parmesan (V)

Dessert

Chocolate brownie with double cream, berries, toffee almond shard (GFO)

Citrus curd tart with glazed, meringue, fresh berries

Chocolate mud cake with raspberry coulis, double cream, berries

Eton Mess- berry mess/ mango and passionfruit mess

Vanilla panna cotta, praline, berries, coulis

Small group share dinner

Creole spicy rice stew, sides grilled sough dough, fresh chilli, herb salsa, grilled lime (GFO)

Seafood \$ 220 - prawns, mussels, baby squid, chorizo, seasonal market fish, vegetables

Farmer's mix \$180 –Barossa pork sausage, chicken, brisket, lamb meatballs, pork belly, vegetables

Vegetarian \$ 150 – zucchini, capsicum, pumpkin, cherry tomato, baby corn, peas, kale, fetta clusters (VO)

Lamb Saddle - \$280 per 8ppl (GFO)

Lamb saddle rolled and stuffed with dried figs, nuts and leek

Roasted vegetables, baby carrots, beets, chat potato, shallots, steamed green beans & broccolini
minted smashed peas

Sides, red wine jus, Mint sauce, bread rolls



Beverage Packages

Standard Beverage Package

2hrs - \$45 | 3hrs - \$55 | 4hrs - \$60

Edge of the World Sparkling

Edge of the World White

Edge of the World Rose

Edge of the World Red

Heavy Beer 2 from tap selections

Cider 1 from tap selection

Light Beer 1 fridge selection

Selection of soft drinks and juice

Premium Beverage Package

2hrs - \$55 | 3hrs - \$60 | 4hrs - \$65

Edge of the World Sparkling

Edge of the World White

White: Wangolina Sauvignon Blanc

White: Nepenthe Pinot Gris

Edge of the World Rose

Edge of the World Red

Red: Cape Jaffa Shiraz

Red: Majella Musician

Heavy Beer 3 from tap selections

Cider 1 from tap selection

Light Beer 1 fridge selection

Selection of soft drinks and juice



Add-ons:

Deluxe Beverage Package

2hrs - \$65 | 3hrs - \$70 | 4hrs - \$75

Package 3

Sparkling/Prosecco : Bird in hand,
Alpha Box & Dice Prosecco

White x 4: Wangolina sauvignon Blanc | Hesketh Lost
Week End Chardonnay | Hesketh Lost Week End
Chardonnay | Vickery Riesling

Rose : The Hidden Sea Rose'

Red : Cape Jaffa Shiraz | Rymill The Yearling Cab/Sav|
Majella Musician | Guilty By Association Pinot Noir

Heavy Beer 3/4 from tap selection

Cider 1 from tap selection

Light Beer x 1 fridge selection

Selection of soft drinks and juice

Spirit Upgrade

Available to add to all beverage packages, minimum of
20 guests. | \$15pp

Cocktails

Treat your guests to a bespoke cocktail on arrival for an
additional \$10, \$12 or \$15 per person, minimum of 20
guests.

Bar Tab on Consumption

A bar tab can be arranged for your function with a
specified limit or amount in mind that you feel comfortable
with spending. Your bar tab can be reviewed as your
function progresses and increased if required. However,
we will always ensure you are in control of the amount
throughout the event.

Cash Bar

Allow your guests to choose from our extensive beverage
selection, which they can purchase throughout your
function

