

**FUNCTION
PACK**

ROBE¹⁸₄₆ HOTEL



FUNCTION SPACES

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 ocean-side 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 as well as surrounding streets.



HAND HELDS

\$5 EACH SERVE

HOT

CALAMARI AND FRIES

tartare sauce

POTATO WEDGES CONE (V, VGO)

sweet chilli & sour cream or sour cream

BATTERED FISH AND FRIES

tartare sauce

BUTTER CHICKEN (VO, LGO)

rice, chickpea, roti bread

NASI GORENG (VGO, LG)

COLD

CAESAR SALAD (VO, LGO)

cos, bacon, crouton, egg, parmesan, dressing

FRUIT SALAD (VGO, LG)

seasonal fruits, whipped cream,
passionfruit coulis or strawberry coulis

CHICKEN PAD THAI (VO, LG)

POKE' BOWL (VO, LG)

sticky rice, nori, cucumber, wakame, pickled ginger,
smoked salmon, wasabi kewpie mayo, sesame

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 (LGO) | Peking duck
spring roll | Prawn gyoza | Wagyu Beef Gyoza
House chilli sauce, hoisin, siracha 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

65EA

30 PIECES

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 twistlers, whiting goujons,
crumbed scallops, tartare, lemon



SET MENU

Minimum 20 people. All courses shared alternate drop, cater for dietaries in each course.

2 course \$45
3 course \$60

ENTRÉE

- SOUPS (VO, LG)
pumpkin | chicken & sweet corn | cauliflower & bacon crumble
- ARANCINI WITH ROCKET SALAD AND AIOLI (V)
mushroom | pumpkin and fetta
- SMOKED CHICKEN & BEET SALAD (LG)
beetroot puree, roasted beets, cucumber micro greens
- BEET CURED KING FISH (LG)
avocado wasabi mayo, wakame, lime dressing
- 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 (VO)
shaved prosciutto, vine ripped tomato, bocconcini, basil, balsamic, olive oil, Turkish bread

MAINS

- 250-GRAM 1000 GUINEAS SHORTHORN PORTERHOUSE (LG)
baked potato, broccolini, confit garlic butter, red wine jus
- BAKED MARKET FISH (LG)
creamy mash with citrus butter sauce and greens
- BEEF CHEEK (LG)
red wine sauce, creamy potato mash, greens, roasted fielded mushroom
- PORTUGUESE CHICKEN (LG)
roasted vegetable medley, black rice, lemon yoghurt, herb salsa
- LEMON THYME CHICKEN BREAST (LG)
crispy broken chats, greens, leek sauce
- SPICED LAMB RUMP (LG)
sweet potato puree, roasted beets and baby carrots, herb yogurt sauce
- CHARGRILLED PORK CUTLET
smashed chat potato, greens, blue cheese crumble, mustard sauce
- MUSHROOM RISOTTO (V)
mixed mushroom, salsa verde, truffle oil, aged parmesan

DESSERT

- CHOCOLATE BROWNIE (LGO)
double cream, berries, toffee almond shard
- CITRUS CURD TART
glazed, meringue, fresh berries
- CHOCOLATE MUD CAKE
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 (LGO)
sides grilled sough dough, fresh chili, herb salsa, grilled lime
- 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 (VO) 150
zucchini, capsicum, pumpkin, cherry tomato, baby corn, peas, kale, fetta clusters
- LAMB SADDLE (LGO) (PER 8 PEOPLE) 280
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

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