



ROMULUS  
& REMUS

FUNCTIONS & EVENTS

# FEAST WITH US

The ancient Romans took a lot of things very seriously, including their food.

In fact, feasts were not only widely enjoyed publicly and privately by all in Rome, but were an important social ritual.

Taking our name from the mythical twin brothers who founded Rome, we believe the best way to dine should involve copious amounts of food and wine surrounded by friends and family.

Located on the river end of Bridge Road, ROMULUS & REMUS is the perfect venue if you're looking for a relaxed and convivial setting.

With olive trees bursting from rustic timber boxes, cushy leather booths, long communal 'feasting' tables and an intimate private dining room, ROMULUS & REMUS can accommodate for all reservations both large and small.

Whether you're putting on a work bash, celebrating a birthday, getting the band back together or even just lining the stomach before a night of debauchery... our friendly and experienced team look forward to welcoming you to just 'DIG IN'!

...mangiamo!

## FEASTING TABLES

Stretching the length of the venue, our long communal tables are ideal for groups of 6-40 to feast on without feeling cramped.

## FULL RESTAURANT VIP

If your event has a guest list of 100 or more, then we suggest speaking to our manager to opt for restaurant exclusivity.

This is best suited for weddings, work parties, wine events or product launches with a capacity of 100 people (seated) to 140 people (mixed sections)



## THE WOLVES DEN

Separated from the social bustle, THE WOLVES DEN is our private dining space catering for groups of 8-14 guests.

Providing a warm interior and more intimate setting, its sliding doors allow a little more privacy from the rest of the venue.

A rare back vintage selection of wines is also available from 'Caesar's Cellar'

*Our venue offers a generous communal space, allowing us to accommodate for groups big and small.*

... PLEASE TAKE A SEAT

# SHARING MENUS

*Whether our guests are swapping dishes or stealing mouthfuls from each others plates, we believe nothing brings people together better than an abundance of delicious food, the clinking of wine glasses and great conversation. No one will leave feeling hungry with our affordable set menus - fit for kings and queens.*

## **SET MENUS**

Designed for groups of six or above, our set menus offer selections from our restaurant menu – from freshly sliced salumi, tasting treats of antipasti, contemporary primi (starters) and secondi (mains) offerings and of course, dolci (dessert) for the sweet toothed.

We have four set menu options varying in course and dish selections to cater for all budgets and preferences.

## **CHEF'S TABLE**

If you're looking for something a little more special and personalised, our talents in the kitchen can create a menu specifically to your group's needs or requests – from wine matching, dietary requirements or other personal tastes, there's nothing they can't accommodate.

Proudly using only authentic, fresh and seasonal produce, you can be assured their custom-built culinary fare will not fail to impress.

# MENU OPTIONS

PERSONALISED MENUS WILL BE PROVIDED AT THE EVENT | ALL SET MENU OPTIONS INCLUDE COFFEE AND TEA  
PLEASE ADVISE ALL DIETARY REQUIREMENTS UPON RESERVATION | KIDS MENU AVAILABLE  
MINIMUM GROUP BOOKING = 6 ADULTS

**\$45**

**per person**

**\* FOR ALL TO SHARE \***

## **SALUMI & ANTIPASTI**

**2 x PASTA**

**2 x PIZZA**

**pasta & pizza  
pre-selected by host**

**optional DOLCI course for  
extra \$10 per person**

**\$55**

**per person**

**1 x PRIMI**

**1 x SECONDI**

**host pre-selects 3 dishes  
from each course for guests  
to order at the event**

**optional DOLCI course for  
extra \$10 per person**

**\$65**

**per person**

## **SALUMI & ANTIPASTI**

**1 x PASTA**

**1 x PIZZA**

**shared pasta & pizza  
pre-selected by host**

**1 x SECONDI**

**1 x DOLCI**

**host pre-selects 3 dishes  
from each course for guests  
to order at the event**

**\$45**

\* FOR ALL TO SHARE \*

**SALUMI & ANTIPASTI**

**2 x PASTA**

**2 x PIZZA**

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pre-selected by host

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**\$55**

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**1 x SECONDI**

host pre-selects 3 dishes from each course  
for guests to order at the event

optional DOLCI course for extra \$10 per person

**\$65**

**SALUMI & ANTIPASTI**

**1 x PASTA**

**1 x PIZZA**

shared pasta & pizza  
pre-selected by host

**1 x SECONDI**

**1 x DOLCI**

host pre-selects 3 dishes from each course  
for guests to order at the event

***“a tavola non si invecchia”***

*At the table with good friends and family...*

*you do not become old*

ROMULUS  
& REMUS

**SALUMI & ANTIPASTI**

CHEF'S SELECTION OF ITALIAN CURED MEATS AND ANTIPASTI  
SERVED WITH FRESHLY BAKED HOUSE MADE STONE BREAD

**PASTA**

**GOATS CHEESE CAPPELETTI**

HONEY CARROT PUREE, COFFEE ROASTED CARROTS,  
CANDY BEETS, DUKKAH

**RISOTTO OF MUSHROOM**

WILD RICE, ASPARAGUS, TELEGGIO, FRIED ENOKI

**CRISPY GNOCCHI**

CHORIZO, PEA PURÉE, MINT, SHEEP FETTA

**BEEF CHEEK RAGU FILEI CALABRESI**

BACON, BAKED RICOTTA, FRIED BASIL

**HAND-MADE PRAWN AGNOLOTTI**

BISQUE, TOMATO, SPRING ONION, SNOW PEAS

**\$45**

\* FOR ALL TO SHARE \*

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pasta & pizza

pre-selected by host

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**\$65**

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**1 x PASTA**

**1 x PIZZA**

shared pasta & pizza

pre-selected by host

**1 x SECONDI**

**1 x DOLCI**

host pre-selects 3 dishes from each course  
for guests to order at the event

**PIZZA**

**CLASSIC MARGHERITA**

TOMATO, BUFFALO MOZZARELLA, BASIL

**TRIO OF PUMPKIN**

SPINACH, ARTICHOKE, RICOTTA, ROASTED CASHEWS

**QUATTRO FORMAGGIO**

PROVOLONE, PARMESAN, GORGONZOLA, MOZZARELLA,  
POTATO, THYME, CRACKED PEPPER

**CRISPY PANCETTA**

PORK SAUSAGE, ROASTED CHERRY TOMATO, CAULIFLOWER,  
TRUFFLE OIL

**BBQ CHICKEN**

BACON, SPANISH ONION, CHIPOTLE SAUCE

**LAMB KOFTA**

CARAMELISED ONION, SHEEPS FETTA, PINE NUT, ROCKET,  
POMEGRANATE MOLASSES

**CRYING CAESAR**

CHILLI CRUSTED SALAMI, PORK SAUSAGE, PICKLED PEPPER,  
SRIRACHA CHILLI SAUCE, PARSLEY

**FRUTTI DI MARE**

MIXED SEAFOOD, PROVOLONE, CAPERS, DILL, CONFIT LEMON

**\$45**

\* FOR ALL TO SHARE \*

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**2 x PASTA**

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pasta & pizza  
pre-selected by host

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**\$55**

**1 x PRIMI**

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for guests to order at the event

optional DOLCI course for extra \$10 per person

**\$65**

**SALUMI & ANTIPASTI**

**1 x PASTA**

**1 x PIZZA**

shared pasta & pizza  
pre-selected by host

**1 x SECONDI**

**1 x DOLCI**

host pre-selects 3 dishes from each course  
for guests to order at the event

ROMULUS  
& REMUS

**PLEASE SELECT THREE DISHES**

Only available with the \$55pp set menu  
Host pre-selects 3 dishes for guests to order at the event

**PRIMI / ENTRÉE**

**BUFFALO MILK BURRATA**

CAPRESE SALAD, BASIL, OLIVE CRUMB

**ARANCINI**

GORGONZOLA, ZUCCHINI

**PINK PEPPER CALAMARI**

MICRO HERBS, SALSA VERDE AIOLI

**SALT GRASS LAMB RIBS**

MARSALA GLAZE, MICRO HERBS

**TEA SMOKED DUCK BREAST**

ARANCIATA ROSS, SNOW PEA, DAIKON SLAW

**MEATBALLS**

SMOKED NAPOLI, YOGHURT



**\$45**

\* FOR ALL TO SHARE \*

**SALUMI & ANTIPASTI**

**2 x PASTA**

**2 x PIZZA**

pasta & pizza

pre-selected by host

optional DOLCI course for extra \$10 per person

**\$55**

**1 x PRIMI**

**1 x SECONDI**

host pre-selects 3 dishes from each course  
for guests to order at the event

optional DOLCI course for extra \$10 per person

**\$65**

**SALUMI & ANTIPASTI**

**1 x PASTA**

**1 x PIZZA**

shared pasta & pizza

pre-selected by host

**1 x SECONDI**

**1 x DOLCI**

host pre-selects 3 dishes from each course  
for guests to order at the event

**PLEASE SELECT THREE DISHES**

Host pre-selects 3 dishes for guests to order at the event  
Personalised menus will be provided

(May need to alter depending on size of group as some dishes are not  
appropriate on large scale)

**SECONDI / MAIN**

**VEGGIE GARDEN**

OLIVE & QUINOA SOIL, HOUSE DRIED CHERRY TOMATO, MINT,  
PARSLEY, PISTACHIO CRUSTED GOATS CHEESE

**CAPE GRIM EYE FILLET**

POMMES ANNA, ASPARAGUS, TRUFFLE AIOLI,  
PICKLED MUSHROOMS

**CONFIT DUCK LEGS**

KIPFLER POTATOES, BROCCOLINI, PEACH CHUTNEY

**VEAL SALTIMBOCCA**

OX TONGUE CIGAR, SNOW PEA, TOMATO, HERBS

**GLAZED PORK NECK**

POACHED APPLE, WITLOF, PEPPERED FIG SAUCE, WALNUTS

**HERB CRUSTED SALMON**

CANNELLINI, PANCETTA, AVOCADO, SALMON ROE

**SEAFOOD LINGUINE**

CHERRY TOMATO, GARLIC, CHILLI, CAPERS, PARSLEY, LEMON

**\$45**

\* FOR ALL TO SHARE \*

**SALUMI & ANTIPASTI**

**2 x PASTA**

**2 x PIZZA**

pasta & pizza  
pre-selected by host

optional DOLCI course for extra \$10 per person

**\$55**

**1 x PRIMI**

**1 x SECONDI**

host pre-selects 3 dishes from each course  
for guests to order at the event

optional DOLCI course for extra \$10 per person

**\$65**

**SALUMI & ANTIPASTI**

**1 x PASTA**

**1 x PIZZA**

shared pasta & pizza  
pre-selected by host

**1 x SECONDI**

**1 x DOLCI**

host pre-selects 3 dishes from each course  
for guests to order at the event

**PLEASE SELECT THREE DISHES**

Host pre-selects 3 dishes for guests to order at the event

(\$65pp set menu)

Optional for \$10 per person for all other set menus

Personalised menus will be provided

**DOLCI / DESSERTS**

**ITALIAN DOUGHNUTS**

LEMON CURD, VANILLA ICE CREAM, COCONUT CHOCOLATE

**CASSATA ALASKA**

NEAPOLITAN SEMIFREDDO, MERINGUE, SAMBUCA FLAME

**TIRAMISU**

COFFEE, BELGIAN CHOCOLATE MOUSSE, CARAMEL,  
BURNT WHITE CHOCOLATE, FRANGELICO JELLY, WAFER STRAWS

**AFFOGATO**

SHOT OF ESPRESSO POURED OVER VANILLA ICE CREAM  
(EXTRA LIQUEURS AVAILABLE TOO)

**TRIO OF SORBETS**

ASK OUR FRIENDLY WAIT STAFF FOR FLAVOUR OPTIONS

**FORMAGGIO**

CHEESE PLATE SERVED WITH SEASONAL ACCOMPANIMENTS

# CHEF'S TABLE

**LET OUR KITCHEN CREATE A PERSONALISED DELUXE DINING EXPERIENCE FOR YOUR SPECIAL OCCASION**

**Looking for something special or a feast to impress?  
Our chefs can devise a customised menu specific to  
any requests and personal tastes - making any event a memorable one.**

Like the sound of being welcomed with some freshly shucked oysters and a glass of prosecco?  
How about a six hour roast of whole suckling pig or lamb?

Sourcing fresh, seasonal local produce and authentic products from boutique suppliers, the options for the CHEF'S TABLE are not restricted to our menu – allowing menu ideas for your feast to be endless.

This set menu is by prior arrangement only in which pricing will be quoted subject to availability, seasonal and market prices.

Our CONDIVIDI selection features popular sharing style dishes that are currently on our menu.

Minimum for 8 guests

# CONDIVIDI / TO SHARE

CUSTOMISED ACCORDING TO NUMBER OF GUESTS

- ROMULUS BRODETTO** 65  
WHOLE BAKED SEASONAL FISH, SPICY MUSSEL BROTH,  
RISONI, CLAMS, PRAWNS, CALAMARI
- 500GM ROBBINS ISLAND WAGYU SKIRT STEAK** 60  
COOKED TO CHEF'S LIKING, DRESSED WITH CAPERS,  
ESHALLOTS, HORSE RADISH & RED WINE JUS
- FREE RANGE CHICKEN** 45  
COOKED IN SALT CRUST, SALSA VERDE,  
PANCETTA & PARMESAN STUFFING
- SLOW-COOKED LAMB SHOULDER** 49  
WITH OLIVE & THYME
- WHOLE STUFFED & ROASTED WHITE FISH** 60  
*\* PLEASE ALLOW 48 HOURS NOTICE*
- ROMULUS PORCHETTA** 300  
ROLLED PORK LOIN FILLED WITH MORTADELLA  
(SERVES 10-12)  
*\* PLEASE ALLOW 48 HOURS NOTICE*
- WHOLE BABY PIGGY** 500  
SLOW ROASTED FOR 6 HOURS  
(SERVES 10)  
*\* PLEASE ALLOW 72 HOURS NOTICE*

OUR PORCHETTA, & WHOLE BABY PIGGY COME WITH A SELECTION OF SIDES



# JUST A FRIENDLY HEADS UP...

*We certainly love to feast... as serious and experienced partakers of food gatherings, we are more than happy to assist you with your event planning.*

*We understand all festivities are different, so to help you get the ball rolling, here's a few things to note to avoid any confusion or unnecessary dramas on the day.*

## **PLEASE CONFIRM ALL DIETARY REQUIREMENTS BEFORE MAKING YOUR RESERVATION**

We can accommodate for all dietary requests, however we can't guarantee this if we're only told on arrival. To ensure no one at your party leaves hungry, please ask your guests if there's anything we need to be aware of such as food intolerances or allergies and if you have any vegetarian or vegans dining with you.

## **PAYMENT**

We accept payments in cash, debit (EFTPOS) and credit card (Visa, Mastercard & American Express) with no extra transaction fees. For bookings of 10 or more guests please kindly note we may require a 10% deposit to secure the booking, which will be taken off the bill total on the night.

## **PLEASE TRY TO BE PUNCTUAL**

For larger groups, we understand it's impossible to be accountable for all your guests without a tracking device, however if you have reserved a table for an earlier session, there may be time restraints due to a later reservation. Generally our table bookings are allocated in 2 hour slots and we will always notify you of any time limitations but to play it safe, please let us know if you do require a longer reservation.

## **WE'RE KID FRIENDLY**

Whether you're after smaller portions or simpler dishes for the little ones, we can easily organise a menu for them too. We also have a baby change room, some space for prams and a couple of high chairs available. Our only request is to please keep children seated as it's a safety hazard to have them running around with our staff carrying hot food above their heads.

## **SORRY, NO BYO**

Although we don't have a full cocktail bar, we definitely have all the essentials. With a fantastic selection of wine (by the glass & bottle), beers on tap, standard spirits, liqueurs and a featured cocktails list, we have no doubt we'll be able to satisfy your thirst.

## **GIFT VOUCHERS**

Can't decide on a gift? Let us tick that off your check list! We have gift vouchers available with no minimum spend, which means we can look after you and your friend or loved one if you want a night off in the kitchen.





ROMULUS  
& REMUS

**FOR ALL ENQUIRIES & RESERVATIONS,  
PLEASE FEEL FREE TO CALL OR EMAIL OUR FRIENDLY TEAM**

# CONTACT US

**ROMULUS & REMUS**

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