



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 head chef, Mathew English and his kitchen team 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 Mat 's 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**

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“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

GNOCCHI

MACADAMIA, QUINCE, PEAR, GORGONZOLA CHEESE

ROASTED BUTTERNUT PUMPKIN & SAGE RISOTTO

CRISPY PANCETTA, MASCARPONE

CRISPY GNOCCHI

CHORIZO, PEA PURÉE, GOATS CHEESE, TRUFFLE OIL

ORECCHIETTE

WAGYU CHEEKS, CARAMELISED SHALLOTS AND REGGIANO

HAND-MADE PRAWN AGNOLOTTI

PEAS, TOMATO, PRAWN BUTTER SAUCE

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PIZZA

CLASSIC MARGHERITA

TOMATO, BUFFALO MOZZARELLA, BASIL

PUMPKIN

SPINACH, ARTICHOKE, GOATS CHEESE, ROASTED CASHEWS

EGGPLANT

MASCARPONE CHEESE, MINT

SMOKED MOZZARELLA

SAUSAGE, BROCCOLI RABE, CHILLI

CRISPY PANCETTA

PORK SAUSAGE, CHILLI, ROASTED CHERRY TOMATOES,
CAULIFLOWER, TRUFFLE OIL

SPICE RUBBED BBQ CHICKEN

BACON, SPANISH ONION, CORIANDER, BARBEQUE SAUCE

LAMB KOFTA

CARAMELISED ONION, GOATS CHEESE, PINE NUTS, ROCKET,
POMEGRANATE MOLASSES

CRYING LITTLE CAESAR

SPICY CHILLI CRUSTED SALAMI, PORK SAUSAGE, ROASTED
PEPPERS, OLIVES, CHILLI SAUCE, ROCKET

CHORIZO & PRAWN

CHORIZO, PRAWNS, ROASTED CAPSICUM, SPINACH,
GOATS CHEESE

SMOKED OCEAN TROUT

GREEN OLIVE TAPENADE, RADICCHIO, POOR MAN'S PARMESAN

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ROMULUS
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PLEASE SELECT THREE DISHES

Only available with the \$55pp set menu

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

PRIMI / ENTREES

CALAMARI

TOSSED IN RICE FLOUR, LEMON, GARLIC, SALSA VERDE AIOLI

BEEF TARTARE

QUAIL EGG, MICRO HERBS, DAIKON

CURED KING FISH

CUCUMBER, YOGHURT, PRESERVED LEMON, HORSERADISH

HOUSE PANZANELLA

BURRATA, TOMATO, ONION, OLIVES, RED CAPSICUM,
SOURDOUGH

YOUNG BEETROOT

SPICED BABY APPLE, FETA, BEETROOT GEL, EDAMAME BEANS

\$45

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\$55

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1 x SECONDI

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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

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 / MAINS

SEASONAL ASPARAGUS

FRESH PEAS, WHITE BEANS, MUNG BEANS, PARMESAN CRISP,
FENNEL PURÉE

EYE FILLET STEAK

FOREST MUSHROOM, CONFIT GARLIC,
TRUFFLE MAYONNAISE, FRESH PEAS

HALF CHICKEN

PRESSED POTATO, MUSHROOMS, LEEK

ROMULUS SALTIMBOCCA

PARMESAN & SAGE CRUSTED VEAL, ROLLED IN PROSCIUTTO
PICKLED TONGUE, VEGETABLE SALAD

GRILLED SWORDFISH

ARTICHOKES, DRIED TOMATOES, ROASTED CAPSICUM,
CAPERS, SPINACH

SLOW-COOKED BONED LAMB

CARROT PURÉE, THAI EGGPLANT, PICKLED KOHLRABI

SEAFOOD LINGUINE

CHERRY TOMATOES, GARLIC, CHILLI, LEMON

\$45

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pasta & pizza

pre-selected by host

optional DOLCI course for extra \$10 per person

\$55

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\$65

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shared pasta & pizza
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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
(\$45pp and \$55pp set menus)

Personalised menus will be provided

DOLCI / DESSERTS

CHOCOLATE & LICORICE TART

WITH SALTED CARAMEL SEMIFREDDO

COCONUT PANNA COTTA

WITH SAGO, MARSHMALLOW, MERINGUES,
MANDARIN SORBET AND HONEYCOMB

TIRAMISU

LAYERS OF COFFEE SOAKED BISCOTTI, MARSCARPONE,
CHOCOLATE AND STREGA LIQUEUR

AFFOGATO

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

SELECTION OF SORBETS

ASK OUR FRIENDLY WAIT STAFF FOR FLAVOUR OPTIONS

CHEF'S TABLE

LET OUR HEAD CHEF MATHEW ENGLISH CREATE A PERSONALISED DELUXE DINING EXPERIENCE FOR YOUR SPECIAL OCCASION

Looking for something special or a feast to impress? Mat English and his team 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

WHOLE GRILLED CHICKEN TOSSED IN SALSA VERDE	37
BISTECCA; 500GM RIB EYE WHIPPED OLIVE MASH, ONION RINGS BACON & SHALLOT SAUCE	49
SAUSAGE, VEAL & PORK RAGU WITH WET POLENTA	36
TALEGGIO POLENTA WET POLENTA, MUSHROOMS, SPINACH, PESTO	33
BRAISED GOAT PORCINI, POTATOES, CARROTS (SERVES 2)	65
ROMULUS PORCHETTA ROLLED PORK LOIN FILLED WITH MORTADELLA (SERVES 10-12)	300
WHOLE BABY PIGGY SLOW ROASTED FOR 6 HOURS (SERVES 10)	500

PLEASE ALLOW 48 HOURS NOTICE FOR OUR
ROMULUS PORCHETTA AND WHOLE BABY PIGGY
BOTH 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

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