



ROBERTSON PUBLIC HOUSE & KITCHEN

89 Hoddle Street, Robertson 2577

02 4885 1202

events@robertsonpublichouse.com.au

www.robertsonpublichouse.com.au

OUR OFFERING

Located in the quaint town of Robertson in the Southern Highlands.
Robertson Public House & Kitchen offers a beautiful rustic setting for your special occasion.

We have various room options that will suit your function. If you like the **idea of ease and simplicity, we have you covered.**

Our packages have been designed to make your function as affordable, yet beautiful and simple as possible, and can all be tailored to suit your needs.

We have four different spaces, all with their own unique qualities. With spaces suited for intimate parties of 20 or less, and spaces suited for up to 150 standing with a dance floor, **the options are endless.**

We also have four onsite accommodation rooms, with shared facilities that can be booked out for your function. Accommodating for up to 11 guests, our rooms are the perfect space to retreat to after a celebration with your loved ones, **without worrying how to get home.**

We can also assist you with additional accommodation and transport recommendations in the area. **Offering you and your guests a relaxed and professional experience from start to finish.**

SIT DOWN

Maximum guest numbers will vary between spaces. Please speak with the Event Manager to confirm maximum catering capacity.

PUB CLASSICS

\$42pp

- your cake sliced and served onto platters

SHARED STARTER:

Garlic Bread

SHARED MAINS:

Chicken Schnitzel & Highlander Pale Ale Battered Fish

SHARED SIDES:

Mixed Garden Salad & Fries

LONG LUNCH

\$60pp

- your cake sliced and served onto platters

SHARED STARTER:

Garlic & Herb Cob Loaf (v)

ALTERNATE SERVE MAINS:

Apricot Stuffed Roast Quail w Roast Vegetables & Red Wine Jus

12HR Red Wine Braised Lamb Shank w Mash, Gremolata + Red Wine Jus (gf)

SHARED DESSERT:

Warm Chocolate Brownie w Berries

Sticky Date Pudding w Butterscotch Sauce

FESTIVE

\$55pp

- your cake sliced and served onto platters

MAIN:

Honey Glazed Ham & Roast Pork w Roast Potatoes, Peas & Carrots,
served w Gravy & Apple Sauce

DESSERT:

Sticky Date Pudding w Butterscotch Sauce

FEASTING

We are proud to offer a new experience of feasting. Build your own bespoke feasting package to really tailor and customise your event. We can cater for up to 90 guests with our feasting packages.

FEASTING A

\$62pp - \$124pp

- Bespoke 2 course including entree and main
- your cake sliced and served onto platters

FEASTING B

\$63pp - \$78pp

- Bespoke 2 course including main and dessert
- your cake sliced and served onto platters

FEASTING C

\$75pp - \$140pp

- Bespoke 3 course including entree, main and dessert
- your cake sliced and served onto platters



FEASTING MENU

Entree - Antipasto Platter OR select two

RPH Antipasto - selection of cured meats, cheeses, vegetables, olives, pickles and bread \$15pp

OR

Baked Pull Apart Garlic Sourdough Cob Loaf (v) \$3pp

Crispy Pork Belly Bites w Sticky Soy and Sesame Sauce (gf, df) \$9pp

Baked Brie w Cranberries and Lavosh (gfo, v) \$12pp

Greek Chicken and Veg Kabob w Pita Bread and Yoghurt \$10pp

Roast Lamb w Caviar, Crème Fraiche, Herb Pangrattato \$50pp

Main - select two

Slow Roasted Lamb Shoulder w Red Wine Jus and Gremolata (gf, df) \$20pp

Honey Garlic Beef Short Ribs w Fried Shallots (gf, df) \$20pp

Whole Roast Chicken w Cranberry Sauce (gf) \$20pp

Twice Cooked Crispy Pork Belly w Sticky Soy and Sesame Sauce (gf) \$20pp

Baked Whole Side of Atlantic Salmon w Ginger and Honey (gf, df) \$25pp

Main Sides - select three

Paris Mash (gf, v) \$4pp

Roasted Seasonal Vegetables (gf, vg) \$4pp

Steamed Asian Vegetables w Sesame and Garlic (gf, vg) \$4pp

Steamed Rice (gf, vg) \$3pp

Garden Salad (gf, vg) \$3pp

Substantial Main Sides

Garlic and Herb Roasted Russet Potatoes w Rosemary Sea Salt (gf, vg) \$5pp

Honey Roasted Beetroot Salad w Feta and Balsamic Glaze (gf) \$6pp

Cauliflower Mornay w Crispy Prosciutto (gf) \$6pp

Desserts - select two

New York Baked Cheesecake w Seasonal Berries \$8pp

Salted Caramel Tart \$7pp

Belgian Chocolate Stuffed Waffles \$7pp

Tiramisu w Seasonal Berries \$8pp

Espresso Pannacotta \$7pp

Chocolate Orange Cake w Chantilly Cream \$8pp

Seasonal Fruit Salad w Greek Yoghurt and Local Honey (gf) \$6pp

SPREADS

Great for cocktail events or to start the evening off with some nibbles.
Giving you the most flexibility and variety, without all the formalities.

FRUITS

\$10pp

- chef's selection of seasonal fruits w Greek Yoghurt & Local Honey

GRAZING

\$30pp

- chef's selection of seasonal fruits, vegetables, cured meats, cheeses, variety of dips, sauces, crackers, breads

*grazing tables can also be priced as a set fee.
please discuss this further with the Event Manager.*

CANAPES

25pc, no mixed plates

Spring Rolls w Sweet Chilli Sauce (v, df)	\$60
Peking Duck Spring Rolls w Hoisin Sauce (df)	\$75
Mini Beef Pies w Tomato Sauce	\$60
Worcestershire & Black Pepper Beef Sausage w Kieftys Whisky Mustard (df, gf)	\$90
Sausage Rolls w Tomato Sauce	\$60
Salt & Pepper Squid w Tartare Sauce	\$60
Battered Whiting Goujons w Citrus Aioli	\$70
Samosas w Mint Yoghurt (v)	\$60

SKEWERS

skewers are all 25pc & \$75. no mixed plates.

Hot Honey Pork Belly

Chicken Tawook (Lebanese spice) w Garlic Yoghurt

Steak, Onion & Capsicum

Lamb Kafta w Garlic Yoghurt

SLIDERS

Sliders are all 10pc & \$85. no mixed plates.

Fried Chicken w RPH Burger Sauce, Coleslaw

Falafel w Beetroot Hummus, Roquette, Garlic Yoghurt (v)

Beef w Cheese, Pickled Onions, Kieltys Mustard Burger Sauce

DESSERT

served as platters & \$12 per person

Caramel Slice

Vanilla Slice

Warm Chocolate Brownie

Mixed Macarons

EXTRAS

Kids Package

\$38pp

17 years and under, chicken schnitzel chips & salad, with drinks throughout

Your Cake Plated

\$5pp

Available for sitdown packages only.

Individually plated cake served w cream and berry coulis

Additional Hour, Beverage Package

\$13pp

Add 1 hour to your beverage package

Audio Guest Book

\$200

4 available colours with signage and basic decor included

Full set up & pack down + messages posted within 1 week on a keepsake USB

DJ/MC

\$550/\$600

5 hours DJ or 5 hours DJ & MC

Contractor Meals

\$45pp

Includes main meal and drinks throughout

Transport Packages

Different packages available.

11 seater / 24 seater / 50 seater

Speak with the Event Manager for more information

Transport packages do not apply towards minimum spend requirements

BEVERAGES

3 HOUR BEVERAGE PACKAGES

must conclude 30 minutes prior to the end of your booking time.
You may select up to 3 wines & 2 beers as part of your package
soft drinks & juices are included

STANDARD BEVERAGE SELECTIONS

\$40pp

Our Ate Range: Sparkling Brut, Sauvignon Blanc, Pinot Grigio,
Rose (sweet), Shiraz
Carlton Draught, Great Northern Super Crisp, Toohey's New, VB

PREMIUM BEVERAGE SELECTIONS

\$55pp

All selections from our standard beverage package PLUS
Dawning Day Prosecco, Cherry Tree Hill Cabernet Merlot,
Dawning Day Rose (dry), St Maur Pinot Gris
Carlton Dry, Highlander Pale Ale

BEVERAGE PACKAGES CAN BE SERVICED IN THE ROOM FOR CARRINGTON
ALL OTHER ROOMS WILL BE SERVICED FROM THE MAIN BAR



ROOM HIRE

All our room hire fees include the following:

- One hour prior to start for any set up
- Access to use our in-house decor: tea light holders, bud vases, wooden slabs
- Tea & coffee station for the duration of your event
- All in house furniture, crockery and glassware

+ \$100 for white linen tablecloths and napkins

CARRINGTON **\$250p/h**

Suitable for up to 100 guests seated or 150 cocktail. Indoor with fireplace.

WINSTON **\$100p/h**

Suitable for up to 30 guests seated or 35 cocktail. Indoor.

BACK DECK **\$100p/h**

Suitable for up to 45 guest seated or 70 cocktail. Outdoor and undercover.

WINSTON & BACK DECK **\$150p/h**

Suitable for up to 75 guests seated or 105 cocktail. Indoor/Outdoor functionality.

CASCADE **\$80p/h**

Suitable for up to 15 guests seated or 25 cocktail. Indoor with private bathrooms.

BOOKING

15% surcharge on Sundays. 9pm curfew for Mon-Thurs & Sun events. 10pm curfew Fri & Sat.

*ALL PACKAGES MUST BE BOOKED THROUGH THE EVENT MANAGER
events@robertsonpublichouse.com.au*

DEPOSIT & CONFIRMATION

We require an initial deposit of your total room hire charge, to confirm your event. Your event will be confirmed once remittance has been provided to the Event Manager.

ACCOMODATION

ONSITE ACCOMODATION

We have four pub-style rooms available onsite, sharing two bathrooms, and front balcony access, available for you to book for your wedding (pending availability). They can accomodate up to 11 guests total, and are a perfect space for your bridal party to get ready in, or for family and friends to stay the night.

WOLLEMI HOUSE

5 minute walk from the venue.

Escape to your private oasis nestled among beautiful trees and surrounded by breathtaking natural scenery. This property sits on a sprawling acre of land, with a rare Wollemi pine tree in the backyard, and a serene creek that winds through the property. With 5 bedrooms, accomodating up to 14 guests, Wollemi House offers exclusive specials to our couples only.

For rates and availabilities, and other local options,
please speak with our Event Manager

