ROMA

FUNCTION PACK 2026

Celebrate with Roma

Inspired by the lively energy of Roman piazzas and the pleasure of gathering around a table, Roma is the perfect setting for your function or event in the heart of Adelaide's CBD.

From milestone celebrations and birthdays to corporate dinners, client entertaining and end-of-year events, Roma is made for occasions that bring people together. We believe that good food and wine is a vehicle for conversation, memory making and good times.

Our food is inspired by the generosity of Italian dining, with vibrant seasonal dishes designed to be shared and enjoyed at an easy pace. It's generous, welcoming and full of flavour — special enough for an occasion, without feeling overly formal.

With four unique event spaces to choose from, as well as the option to exclusively hire the entire venue, Roma can be tailored to suit everything from intimate gatherings to large celebrations.

From the moment you enquire and until the last guest leaves, we want your event to feel effortless, generous and distinctly Roma — because the best gatherings aren't simply about where you meet. They're about the food, the people and the moments everyone talks about afterwards.







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ROMA FUNCTIONS 2026

COCKTAIL MENU

Inspired by modern Italian dining, our cocktail menu is vibrant, generous and designed for entertaining, a selection of refined bites, bold flavours and contemporary Italian favourites made to be enjoyed with a drink in hand.

CANAPÉ

Rosemary Focaccia, whipped ricotta, honey, extra virgin olive oil (V)
Coffin Bay oyster, lemoncello & dill dressing (GF)
Fried green olives
Tomato & mozzarella arancini, basil mayo, parmesan (V)
Seared scallops in half shell, fermented chilli butter (GF)
Crispy zucchini flower, quattro formaggi, bottarga (GF)
Mayura Station MS9+ beef arrosticini, Sicilian lemon salsa (GF)
Wild caught tuna carpaccio, smoked bonito mayo, crispy capers (GF)

LARGER

Gnochetti alla Nerano, zucchini, Pecorino Romano, basil (V)
Casarecce, pork and fennel ragu
Roma pizza - margherita (V)
Roma pizza - salami, hot honey and eggplant XO
Roast chicken breast, tomato butter, white bean, caper, hazelnut salad (CN, GF)
12 hour lamb shoulder, crispy polenta, fennel, Marsala jus (GF)

SWEETS

Raspberry, lemon & ricotta cannoli (V)
Hazelnut & chocolate cannoli (CN, V)
Pistachio and basil tiramisu (CN, V)
Salted blood orange panna cotta, Campari granita, rosemary sherbet (V, GF)
Gelati - pistachio, lemon, chocolate






GF = Gluten free, CN = Contains Nuts, V = Vegetarian, VE = Vegan
Note: Most dishes can be altered to meet most dietary requirements.
We only serve Australian seafood.

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COCKTAIL MENU

Food Options (cost per person)

One-hour food service (four canapés)	$34
Two-hour food service (three canapés + two larger items)	$66
Three-hour food service (four canapés + three larger items)	$84

Additional Food Options (cost per person)

Canapés	$6
Larger	$16
Sweet	$5
Cake cutting and service	$5

Inclusions

Chefs and kitchen staff
Food service staff
Cocktail menu serveware











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