



Fellini

Function Menu

Ciao.

Welcome to Fellini's Function Package.

Our function package is catered to suit all occasions. We have an experienced function team that will guide you every step of the way.

In this function package you will find all the information of our different food and drinks options as well as the minimum spend.

If you would like to discuss to our Function Manager to find out the best option for your event, please send all your enquiries to functions@cafefellini.com.au or contact us on 08 8239 2235. We will be in touch with you as soon as possible.

We are looking forward on hosting your event at Fellini's.

Warm Regards,

Fellini

FELLINI FUNCTION ROOM

Minimum Spend

Saturday Dinner	\$ 3500.00
Friday Dinner, Saturday Lunch, Sunday Lunch/Dinner	\$ 2000.00

Capacity

Seated	90ppl
Cocktail	120ppl

Deposit of \$350.00 for any function.
Final number's and meal selection must be done 7 days prior to your function.

FELLINI BANQUET MENU'S

- Sit Down Menu
- Food is served in the middle of the table
- Designed to share for small or large groups
- Please advise us on any dietary requirements
- Complimentary Fellini's artisan bread rolls
- Cakeage charge included
- Minimum of 25 people



PRIMO: 60PP

Fellini Antipasto

Grazing board includes house cured meats, fior di latte, giardiniera and olives.

Aranchini Balls

Trio mushroom and mozzarella cheese arancini served with napolitana sauce.

Polpette

Homemade nonna's meatballs cooked in a traditional homemade napolitana sauce.

Margherita

Fellini pizza pastry, fior di latte, napolitana sauce, fresh basil, oregano, EVOI

Speciale

Fellini pizza pastry, mozzarella cheese, napolitana sauce, calabrese salami, kalamata olive, roasted capsicum, mushrooms.

Gnocchi Funghi

Fresh gnocchi, button mushrooms, truffle paste, hint of garlic, cream sauce, finished with parmesan.

Chicken Cotoleta

Panko crumbed chicken scallopine served with fresh lemon.

Insalata Fellini

Fresh garden salad tossed in homemade vanilla infused dressing

GRANDE: 85PP

Fellini Antipasto

Grazing board includes house cured meats, fior di latte, giardiniera, olives.

Polpette

Homemade nonna's meatballs cooked in a traditional homemade napolitana sauce.

Calamari Fritti

Local Australian calamari fried, served aioli

Margherita

Fellini pizza pastry, fior di latte, napolitana sauce, fresh basil, oregano, EVOI

Diavola

Fellini pizza pastry, mozzarella cheese, napolitana sauce, Italian sausage mince, calabrese salami, roasted capsicum

Fettucine Fellini

Local blue swimmer crab meat, hint of chilli/garlic, Spanish onion, in a rose sauce.

Fellini's Scotch Fillet

Riverine scotch fillet chargrilled to medium, roasted potato, red wine jus, homemade flavoured butter.

OR

Pesce Del Giorno

Market fish oven roasted, homemade basil pesto, panzanella

Insalata Fellini

Fresh garden salad tossed in homemade vanilla infused dressing

DESERT: 12PP | CHOICE OF TWO (ALTERNATE DROP)

- Cannoli
- Nonna's classic tiramisu
- Fruit cocktail with vanilla gelato
- Vanilla panna cotta seasonal fruits
- Lemon curd cheesecake

FELLINI SET MENU'S

- Sit Down Menu
- Food is served individually
- Please advise us on any dietary requirements
- Available for small or large groups
- Complimentary Fellini's artisan bread rolls
- Cakeage charge includedMinimum of 25 people

CLASSICO: 60PP

To Start:

Fellini Antipasto

Grazing board includes house cured meats, fior di latte, giardiniera, olives and arancini.

Choice of:

Pesce Del Giorno

Market fish oven roasted, homemade basil pesto, panzanella

Gnocchi Funghi (V)

Fresh gnocchi, button mushrooms in a creamy truffle sauce, finished with parmesan

Pollo Toscano

Tender chicken scallopine, semi dried tomato, cream sauce, baby spinach, roasted potato.

Fellini's Scotch Fillet

Riverine scotch fillet chargrilled to medium, roasted broccoli roasted potato, red wine jus, homemade flavoured butter.

DI LUSSO: 75PP

To Start:

Fellini Antipasto

Grazing board includes house cured meats, fior di latte, giardiniera, olives and arancini.

First Course:

Rigatoni Napolitana

Homemade napolitana sauce, fresh basil, shaved parmesan.

Choice of:

Pesce Del Giorno

Market fish oven roasted, homemade basil pesto, panzanella

Gnocchi Zucca (V)

Fresh gnocchi, sage, pinenuts, oven roasted pumpkin in a creamy sauce, finished with parmesan

Pollo Funghi

Tender chicken scallopine cooked in a medley of mushroom and truffle cream sauce, roasted potato, asparagus.

Waygu Rump MB5+

Chargrilled to medium, roasted broccoli roasted potato, red wine jus, homemade flavoured butter.

DESERT: 12PP | CHOICE OF TWO (ALTERNATE DROP)

- Cannoli
- Nonna's classic tiramisu
- Fruit cocktail with vanilla gelato
- Vanilla panna cotta seasonal fruits
- Lemon curd cheesecake

COCKTAIL FOOD

- Platters feed up to 10 people
- Please advise us on any dietary requirements
- Available for small or large groups

Chips (V) 45 per platter
Chicken salt, parmesan, garlic aioli

Spinach & Feta Pies (V) 55 per platter
Oven baked spinach and fetta pies, tomato sauce

Homemade Mini Sausage Roll 60 per platter
Mini sausage roll served with tomato chutney

Vegetarian Spring Roll (V) 55 per platter
Served with sweet soy sauce

Bruschetta Crostini (V) 55 per platter
Marinated tomato, fior di latte, fresh basil, balsamic glaze on toasted ciabatta croutons

Chicken Sliders 65 per platter
Southern fried chicken, sriracha aioli, lettuce

Beef Sliders 65 per platter
Cheese, pickles, smoky BBQ sauce

Salt & Pepper Calamari 75 per platter
Crunchy calamari, garlic aioli, lemon wedges

Grazing Platter (GF) 85 per platter
House selection of cured meats, gourmet cheese, mixed nuts, semi-dried tomato/capsicum dip, marinated olives, wood oven pita bread.

Arancini (V) 70 per platter
Mixed medley mushroom arancini, parmesan, garlic aioli

Buffalo Wings (GF) 65 per platter
Southern fried chicken wings, sweet and spicy glaze

Prawn Skewers (GF) 70 per platter
Local marinated prawns, chargrilled, sweet chilli sauce



Fellini Wood Oven Pizza

- 12-inch hand stretched
- \$ 29.00 per pizza
- Gluten free pizza | \$5 per pizza
- Selection of our traditional gourmet Fellini Wood Oven Pizza from our main menu

SWEET

Mini cannoli	55 per platter
Coffee/Chocolate éclair	55 per platter
Mini strawberry tart	55 per platter
Mini cream puff	55 per platter
Seasonal fruit platter	60 per platter

Grazing Table Menu

- Cocktail set up on a grazing table
- Please advise us on any dietary requirements
- Available of small or large groups
- Minimum of 25 people
- Impress your guests with a grazing table full of farm sourced and artisanal food!

Fellini's Fiesta Grazing Table 55PP

arancini balls, nonna's polpetta, calabrese salami, fellini wood oven pizza's, chicken cototela, mortadella, prosciutto parma, mixed pitted olives, fetta stuffed peppers, mini bocconcini cheese, provolone, hummus, olive tapenade, smoked cheddar, light house blue brie, farmers market fruits, wood oven pita, crackers, almonds, apricots, giardiniera, seasonal vegetable sticks.

Desert Add On's 10PP

- Vanilla bean Panna Cotta
- Mini Cannoli
- Mini Churros with chocolate grenache sauce
- Individual tiramisu pot



FELLINI'S DRINKS FUNCTION PACKAGE

- 3 hour | 45PP
- 4 hour | 50PP
- 5 hour | 55PP

Fellini House Range:

Fellini Shiraz, Sauvignon Blanc, Rose, Moscato, Sparking white & Red

Beers:

Corona, Great Northern, Peroni

Soft Drinks:

Pepsi, Pepsi Max, Lemonade, Solo

Coffee & Tea

Alternative's

- **CASH BAR**
Guests pay as they go for their own drinks
- **BAR TAB**
Pay for consumption of yourself & your guests Select your own drinks from our list We only charge your tab on consumption
- **SUBSIDISED**
Guests pay a reduced price per drink as they order, and the balance is charged to your account. Ask for more details on our subsidised package options.
- **CORKAGE**
\$20.00 per bottle