



the fellini function menu



PLATTER

HOMEMADE MINI SAUSAGE ROLL HOMEMADE SAUSAGE ROLLS SERVED WITH TOMATO SAUCE	50 pp
SLIDERS CHICKEN - crumbed chicken, shiracha aioli, cheddar cheese, lettuce in mini brioche bun BEEF - homemade beef patty, mustard aioli, cheddar cheese, gherkin, lettuce in a mini brioche bun	5 ea
SALT AND PEPPER CALAMARI TENDER STRIPS OF LOCAL AUSTRALIAN CALAMARI LIGHTLY DUSTED IN OUR SALT AND PEPPER SEASONING, SERVED WITH A HOMEMADE GARLIC AIOLI	65 pp
ANTIPASTO PLATTER A SELECTION OF FRESHLY CURED COLD ITALIAN MEATS AND TRADITIONAL ITALIAN MARINATED VEGETABLES	60 pp
ARANCINI TRADITIONAL ITALIAN RICE BALLS FILLED WITH A MEDLEY OF MUSHROOM AND CHEESE, ROLLED AND CRUMBED, SERVED WITH RICH NAPOLITANA SAUCE	60 pp
LAMB KOFTA MARINATED SPICED MINCE LAMB SKEWER, CHARGRILLED AND SERVED WITH A MINT AND YOGURT DIP	4 ea
BRUSCHETTA CROSTINI MARINATED SEASONAL TOMATO SERVED ON HOMEMADE CIABATTA BREAD AND TOPPED WITH FIOR DI LATTE, BASIL AND BALSAMIC VINEGAR	35 pp
DIPS FELLINI WOOD OVEN PITA BREAD WITH HOMMUS, OLIVE TAPENADE AND CAPSICUM-SUNDRIED TOMATO DIP	30 pp
FELLINI WOOD OVEN PIZZA A SELECTION OF OUR TRADITIONAL GOURMET FELLINI WOOD OVEN PIZZAS	25 pp
TANDOORI CHICKEN SKEWERS MARINATED CHICKEN PIECES, CHARGRILLED AND SERVED WITH A MINT AND YOGURT DIP	4 ea
FRIED MOZZARELLA STICKS CRUMBED MOZZARELLA PIECES, FRIED AND SERVED WITH A CAPSICUM-SUNDRIED TOMATO DIP	3 ea
BUFFALO WINGS DEEP FRIED CHICKEN WINGS COATED IN A HOMEMADE SPICE BLEND, SERVED WITH GARLIC AIOLI	50 pp
SPINACH/FETA PARCEL OVEN BAKED HOMEMADE SPINACH AND FETA PIES	35 pp
GARLIC PRAWN SKEWERS LOCAL AUSTRALIAN PRAWNS, MARINATED, CHARGRILLED AND SERVED WITH FRESH LEMON	55 ea
VEAL INVOLTINE TENDER VEAL, STUFFED WITH FRESHLY SLICED PROSCIUTTO, HOMEMADE BREADCRUMB MIXTURE WITH SPINACH AND PARMESAN, ROLLED AND CHARGRILLED	50 pp
SMOKED SALMON CROSTINE FRESH TASMANIAN SMOKED SALMON SERVED ON HOMEMADE CIABATTA TOPPED WITH HERB CREAM CHEESE AND FRESHLY SLICED CUCUMBER	50 pp
VEGETARIAN SPRING ROLLS A TRADITIONAL STYLE VEGETARIAN SPRING ROLL, FRIED GOLDEN BROWN AND SERVED WITH A SWEET SOY DIPPING SAUCE	35 pp
ASSORTED CONTINENTAL CAKES - a choice of TRADITIONAL MINI CANNOLI COFFEE AND CHOCOLATE ECLAIRS MINI CREAM PUFFS BANANA CARAMEL PIES MINI STRAWBERRY TARTS MINI CHEESECAKES EACH PLATTER CONSISTS OF 20 PIECES PER PLATTER	35 ea



FUNCTION PACKAGE

STARTERS & ANTIPASTI

OYSTERS NATURAL COFFIN BAY OTSTERS SERVED WITH A CHILI, LIME AND GINGER VINIGARETTE
OYSTERS FELLINI COFFIN BAY OYSTERS TOPPED WITH OUR HOMEMADE KILPATRICK SAUCE
POLPETTE SLOW COOKED PORK AND VEAL MEATBALLS IN A RICH NAPOLITANA SAUCE SERVED WITH CHARGRILLED CIABATTA
INSALATA CAPRESE FRESH SEASONAL TOMATO SERVED WITH FIOR DI LATTE, OREGANO, EXTRA VIRGIN OIL, BALSAMIC VINEGAR AND CHARGRILLED CIABATTA
ANTIPASTO SELECTION OF CURED ITALIAN COLD MEATS, CHEESE, ACCOMPANIED BY A SELECTION OF MARINATED AND PICKLED ITALIAN DELACACIES SERVED WITH FRESH BREAD
ARANCINI TRADITIONAL ITALIAN RICE BALLS FILLED WITH A MEDLEY OF MUSHROOM AND CHEESE, ROLLED AND CRUMBED, SERVED WITH A RICH NAPOLITANA SAUCE

MAINS

PAPPARDELLE RAGU SLOW COOKED BEEF SHOULDER RAGU TOSSED THROUGH FRESH PAPPARDELLE PASTA
FELLINI WOOD OVEN PIZZA A SELECTION OF OUR TRADITIONAL GOURMET FELLINI WOOD OVEN PIZZAS
POLLO TUSCANY TENDER CHICKEN SCALLOPINE COOKED IN A CREAMY SAUCE WITH SPANISH ONION, A HINT OF CHILI AND GARLIC, SEMI-DRIED TOMATO AND SPINACH SERVED ON A BED OF ROSEMARY PATATE AND SEASONAL VEGETABLES
SCALLOPINI SALTIMBOCCA PAN FRIED TENDER VEAL MEDALLION TOPPED WITH FRESH SLICED PROSCIUTTO, PROVOLONE AND SAGE, IN A NAPOLITANA SAUCE SERVED ON SEASONAL VEGETABLES
MELANZANE LASAGNA CRUMBED, THINLY SLICED EGGPLANT LAYERED WITH A RICH NAPOLITANA SAUCE, FIOR DI LATTE AND MOZZARELLA CHEESE, BAKED AND FINISHED WITH HOMEMADE BASIL PESTO AND PARMESAN
BARRAMUNDI LOCAL NT BARRAMUNDI FILLETS, PAN FRIED AND SERVED ON A BED OF SMASHED ROSEMARY PATATE, SAUTEED CHERRY TOMATO AND SPINACH, FINISHED WITH HOMEMADE SALSA VERDE
BISTECCA TRADITIONAL 250G RIVERINE SCOTCH FILLET COOKED TO MEDIUM, SERVED ON A BED OF ROSEMARY PATATE AND TOPPED WITH GREEN CHIMICHURRI BUTTER
BISTECCA GAMBERI 250G RIVERINE SCOTCH FILLET COOKED TO MEDIUM SERVED ON A BED OF ROSEMARY PATATE AND TOPPED WITH CRUMBED LOCAL AUSTRALIAN PRAWNS AND CALAMARI FINISHED WITH CREAMY GARLIC SAUCE

DESSERTS

FRICT COCKTAIL
DICED SEASONAL FRUITS SOAKED IN COINTREAU LIQUOR AND TOPPED WITH VANILLA GELATO

TORTA CAPRESE
ALMOND MEAL AND DARK CHOCOLATE TORTA CAPRESE WITH VANILLA GELATO, STRAWBERRIES AND WALNUTS

TIRAMISU CLASSIC ITALIAN TIRAMISU

ON THE SIDE

ROSEMARY PATATE

INSALATA

MIX VEGETABLES

function package options

1 45 PP ANY CHOICE OF 2 MAINS AND SIDES ANY 1 CHOICE OF DESSERT	2 55 PP ANY CHOICE OF 2 STARTERS ANY CHOICE OF 3 MAINS AND SIDES ANY CHOICE OF TWO DESSERTS	3 65 PP ANY CHOICE OF 3 STARTERS ANY CHOICE OF 4 MAINS ANY CHOICE OF ALL SIDES AND DESSERTS
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INTRODUCING

the drinks package

3 HOUR
\$30

4 HOUR
\$34

5 HOUR
\$38

for all beer, wine, soft drink and juice

OUTDOOR BALCONY BAR

Fellini

102 O'Connell Street North Adelaide 08 8239 2235