

introducing
the fellini
function room
bellissimo
la dolce vita





FELLINI FUNCTION ROOM

FELLINI'S FUNCTION ROOM IS SPECIALLY DESIGNED TO CATER FOR EVENTS BIG OR SMALL. THE FUNCTION ROOM HAS IT'S OWN FULLY SERVICED BAR, LARGE BALCONY AND BEER GARDEN OVERLOOKING NORTH ADELAIDE AND THE BEAUTIFUL ADELAIDE HILLS.

WE CATER FOR FORMAL EVENTS SUCH AS BIRTHDAYS, BAPTISMS, CHRISTENINGS, ENGAGEMENT PARTY'S AND WEDDINGS. WE ALSO CATER FOR WORK PARTIES, CORPORATE MEETINGS, SPORTS FUNCTIONS AND ANY OTHER SPECIAL OCCASIONS.

OUR PLATTER MENUS ARE FLEXIBLE AND HAVE BEEN DESIGNED TO CATER FOR ANY COCKTAIL STYLE EVENT. OUR CHEFS ARE TRAINED TO DESIGN YOUR MENU TO SUIT THE NEEDS AND REQUIREMENTS FOR YOUR SPECIAL GUESTS. IT IS AVAILABLE FOR ALL FUNCTIONS RANGING FROM CORPORATE EVENTS THROUGH TO WEDDING RECEPTIONS.

OUR FORMAL DINNER MENU HAS BEEN DESIGNED SO THAT IT CATERS FOR THAT SPECIAL OCCASION WHERE AN INTIMATE TOUCH IS NEEDED. ONCE YOU HAVE CHOSEN THE STYLE OF THE EVENT, A SET MENU CAN BE PROVIDED WHICH WOULD BE COMBINED OF 1 STARTER, 1 ENTRÉE AND A CHOICE OF 2 MAINS. YOU CAN THEN REST ASSURE THAT YOUR GUESTS WILL BE MORE THAN IMPRESSED.

AUDIO AND VISUAL EQUIPMENT ARE AVAILABLE FOR PRESENTATIONS. PANASONIC PROJECTORS ARE AVAILABLE AND AN LG SMART TV THAT IS FULLY INTERNET CAPABLE. ALL DJ'S, M.C.'S SOUND AND LIGHTING EQUIPMENT, PLUS DIGITAL JUKEBOX AND KARAOKE MACHINES CAN BE ORGANIZED, AS WE ONLY USE PROVEN EXPERIENCED PROFESSIONAL SUPPLIERS.

OUR CHEFS ARE COMMITTED TO AUTHENTIC TRADITIONAL ITALIAN CUISINE THAT IS OUTSTANDING IN ITS QUALITY AND PRESENTATION AND GENEROUS SERVING SIZES ENSURES THAT NO ONE GOES HOME HUNGRY.

OUR STAFF ARE FRIENDLY AND ATTENTIVE AND WE PRIDE OURSELVES ON OUR ATTENTION TO DETAIL AND CUSTOMER SERVICE. PLEASE FEEL FREE TO ASK US IF YOU HAVE ANY OTHER SPECIAL REQUESTS OR GENERAL QUESTIONS ABOUT OUR FUNCTION ROOM.



PLATTER MENU

ARANCINI BALLS TRADITIONAL ITALIAN RICE BALLS, FILLED WITH PROSCIUTTO, MOZZARELLA CHEESE SWISS BROWN MUSHROOM, ROLLED AND CRUMBED, SERVED WITH RICH NAPOLITANA SAUCE TOPPED WITH FRESH SHAVED PARMESAN	65 PP
WEDGES SPICY SEASONED POTATO WEDGES SERVED WITH SOUR CREAM AND SWEET CHILI SAUCE	35 PP
SAMOSAS CRISPY FOLDED PASTRIES, FILLED WITH A MIX OF SPICED VEGETABLES	50 PP
SPRING ROLLS A TRADITIONAL STYLE VEGETARIAN SPRING ROLL, FRIED TILL GOLDEN BROWN AND SERVED WITH A SWEET SOY DIPPING SAUCE	50 PP
MINI QUICHES A SELECTION OF BITE SIZED GOURMET QUICHE INCLUDING SPINACH AND FETA, LORRAINE, ROASTED TOMATO AND MUSHROOM	55 PP
CHICKEN WINGETTES OVEN ROASTED CHICKEN WINGETTES IN A SWEET SOY, GARLIC AND GINGER MARINATE	60 PP
DIM SIMS TRADITIONAL MEAT AND CABBAGE DUMPLINGS, FRIED AND SERVED WITH A SWEET CHILI DIPPING SAUCE	50 PP
FELLINI WOOD OVEN PIZZAS A SELECTION OF TRADITIONAL GOURMET WOOD OVEN PIZZAS	30 PP
DIPS FELLINI WOOD OVEN PITA BREAD WITH HOUSE MADE TZATZIKI, OLIVE TAPENADE, SPINACH AND RICOTTA TAPENADE AND CHERRY AND SUN-DRIED TOMATO TAPENADE	40 PP
ANTIPASTO PLATTERS A SELECTION OF FRESH CURED COLD ITALIAN MEATS AND TRADITIONAL ITALIAN MARINATED VEGETABLES	80 PP
SALT AND PEPPER CALAMARI TENDER STRIPS OF LOCAL AUSTRALIAN CALAMARI LIGHTLY DUSTED IN OUR SALT AND PEPPER SEASONING, SERVED WITH A HOUSE MADE AIOLI	65 PP
CHICKEN SKEWERS FRESH CHICKEN BREAST MARINATED, SKEWERED WITH SPANISH ONION AND RED CAPSICUM AND CHARGRILLED	3.8 EACH
BEEF SKEWERS FRESH BEEF MARINATED AND SKEWERED, WITH SPANISH ONION, RED CAPSICUM AND CHARGRILLED	3.8 EACH
PRAWN SKEWERS PRAWN SKEWERS IN A LEMON LIME AND HONEY MARINATE AND CHARGRILLED	5.0 EACH
BOCCONCINI AND CHERRY TOMATO SKEWERS FRESH SOUTH AUSTRALIAN BABY BOCCONCINI AND CHERRY TOMATOES SKEWERED AND DRIZZLED WITH EXTRA VIRGIN OLIVE OIL, SEA SALT, PEPPER, FRESH OREGANO AND BASIL	70 PP
FRUIT PLATTERS A SELECTION OF FRESH SEASONAL FRUIT SLICED AND PRESENTED ON PLATTERS	70 PP
MINI PARMIGIANA CRUMBED CHICKEN BREAST TOPPED WITH FRESH LEG HAM, MOZZARELLA CHEESE, TRADITIONAL NAPOLITANA SAUCE AND FINISHED WITH FRESH SHAVED PARMESAN	80 PP
MINI VEGETARIAN CANNELLONI FRESH ROLLED PASTA SHEETS FILLED WITH SPINACH, RICOTTA, SUN-DRIED TOMATO AND PUMPKIN TOPPED WITH A ROSE SAUCE AND FINISHED WITH FRESH SHAVED PARMESAN	70 PP



FORMAL FUNCTION MENU

STARTERS

FELLINI WOOD OVEN BRUSCHETTA 10 pp
VINE RIPENED TOMATOES MARINATED IN EXTRA VIRGIN OLIVE OIL WITH FRESH OREGANO, SALT AND PEPPER, ON A FELLINI WOOD OVEN PASTRY, BRUSHED WITH A HOUSE MADE PESTO

FELLINI WOOD OVEN GARLIC BREAD 7 pp
THIN WOOD FIRED PIZZA BASE, BRUSHED WITH SEA SALT, PARSLEY AND ROASTED GARLIC BUTTER

ANTIPASTO PLATTERS 15 pp
SELECTION OF CURED ITALIAN COLD MEATS ACCOMPANIED BY A SELECTION OF MARINATED AND PICKLED ITALIAN DELICACIES, PRESENTED ON LARGE SHARE PLATTERS

QUATTRO DIPS 7 pp
FELLINI WOOD OVEN PITA BREAD, SERVED WITH TZATZIKI, HOUSE MADE OLIVE TAPENADE, HOUSE MADE SPINACH AND RICOTTA TAPENADE, AND A HOUSE MADE CHERRY TOMATO AND SUN-DRIED TAPENADE

ARANCINI BALLS 10 pp
TRADITIONAL ITALIAN RICE BALLS, FILLED WITH PROSCIUTTO, MOZZARELLA CHEESE SWISS BROWN MUSHROOM, ROLLED AND CRUMBED, SERVED WITH RICH NAPOLITANA SAUCE TOPPED WITH FRESH SHAVED PARMESAN

ENTREES

FUSILLI NAPOLITANA 14 pp
FRESH FUSILLI PASTA SERVED IN A TRADITIONAL TOMATO SAUCE TOPPED WITH FRESH SHAVED PARMESAN

PENNE ALLA PANA 15 pp
PENNE PASTA TOSSED WITH SAUTEED LEG HAM AND BUTTON MUSHROOMS FINISHED IN A WHITE WINE AND CREAM SAUCE

FUSILLI BOLOGNESE 15 pp
FRESH FUSILLI PASTA SERVED IN A TRADITIONAL ITALIAN HOME STYLE MEAT SAUCE

MAINS

SCALLOPINE SALTIMBOCCA 30 pp
PAN FRIED VEAL MEDALLION TOPPED WITH FRESH SLICED PROSCIUTTO, JARLSBERG CHEESE AND SAGE, IN A RICH NAPOLITANA SAUCE SERVED ON SEASONAL VEGETABLES

SCALLOPINE FUNGI 28 pp
PAN FRIED VEAL MEDALLION IN A MEDLEY OF MUSHROOM IN A LIGHT CREAM SAUCE SERVED ON SEASONAL VEGETABLES

POLLO MARSALA 30 pp
GRILLED CHICKEN BREAST TOPPED WITH A MEDLEY OF BUTTON AND SWISS BROWN MUSHROOMS IN A MARSALA CREAM SAUCE, SERVED ON SEASONAL VEGETABLES

POLLO AMALFI 30 pp
GRILLED CHICKEN BREAST TOPPED WITH ASPARAGUS WRAPPED IN BACON AND FINISHED IN A LIGHT WHITE WINE CREAM SAUCE, SERVED WITH SEASONAL VEGETABLES

SALT AND PEPPER CALAMARI 28 pp
LOCAL AUSTRALIAN SQUID CUT AND DUSTED IN A SALT AND PEPPER FLOUR, SERVED WITH A SIDE OF FRESH SALAD, CHIPS AND HOUSE MADE AIOLI

PESCE TIAMO 30 pp
MARINATED AND OVEN BAKED LOCAL AUSTRALIAN BARRAMUNDI, SERVED ON A BED OF ROSEMARY PATATE FRITTI AND TOPPED WITH SAUTEED CHERRY TOMATO AND BABY SPINACH

BISTECCA TRADITIONAL 34 pp
300G MSA SCOTCH FILLET CHARGRILLED MEDIUM AND SERVED ON A BED OF ROSEMARY PATATE FRITTI AND TOPPED WITH OVEN ROASTED TOMATO, CRISPY PROSCIUTTO AND A RED WINE JUS

ATLANTIC SALMON 30 pp
FRESH ATLANTIC SALMON, HERB CRUSTED AND OVEN ROASTED, SERVED WITH A TRADITIONAL PANZANELLA SALAD



FORMAL FUNCTION MENU

CHILDRENS MENU

15 pp

CHILDREN ARE ALWAYS WELCOMED AT FELLINI'S FUNCTION ROOM. SPECIAL MENUS INCLUDING SHARED STARTERS AND MAINS ARE ALSO AVAILABLE FOR CHILDREN.

MENU AVAILABLE TO CHILDREN UNDER THE AGE OF 12

FISH BITES WITH CHIPS

CHICKEN NUGGETS WITH CHIPS

SPAGHETTI BOLOGNESE

CHICKEN SCHNITZEL AND CHIPS

DESSERTS

FRUIT PLATTERS

8 pp

A FRESH SELECTION OF SEASONAL FRUITS CUT PRESENTED ON SHARED PLATTERS

CONTINENTAL CAKES AND PASTRIES

5 pp

A SELECTION OF AUTHENTIC ITALIAN CONTINENTAL CAKES AND PASTRIES

DESSERT PIZZAS

8 pp

OUR FAMOUS WOOD OVEN DESSERT PIZZAS ARE ALSO AVAILABLE FOR YOUR FUNCTION. MADE WITH OUR VERY OWN SWEET PASTRY DOUGH AND SMOTHERED WITH AUTHENTIC ITALIAN GELATI. CHOOSE ANY THREE FLAVOURS FOR YOUR FUNCTION

MALTESERS

KINDER

MARS

NUTELLA

RAFFAELLO

CHERRY RIPE

DEATH BY CHOCOLATE



INTRODUCING

the drinks package

3 HOUR
\$30

4 HOUR
\$34

5 HOUR
\$38



for all beer, wine, soft drink and juice



BASE SPIRITS ARE OPTIONAL AT \$20 PER PERSON. PLEASE NOTE DRINKS MAY ALSO BE CHARGED ON CONSUMPTION AND TABS MAY ALSO BE PLACED ON THE BAR. WINES CAN BE ALTERED TO CATER FOR SPECIFIC ORDERS AND WOULD BE CHARGED ACCORDINGLY. THE WINE ON OFFER IN THE DRINKS PACKAGE IS OUR FELLINI RANGE WHICH COMPRISES OF FELLINI SPARKLING RED AND WHITE, MOSCATO, FELLINI SAUVIGNON BLANC AND SHIRAZ.



fellini breakfast functions

WE OFFER COMPLETE BREAKFAST OPTIONS
ASK US ABOUT HOW WE CAN PERSONALISE A
FUNCTION PACKAGE JUST FOR YOU

OUTDOOR BALCONY BAR

INCLUDED IN ALL OUR FUNCTION PACKAGES

of course
the kids are
**ALWAYS
WELCOMED**

KIDS MENU

the mini fellini menu

fish bites
with chips

chicken
nuggers
with chips

spaghetti
bolognese

chicken
schnitzel
with chips

WE ALSO
OFFER MEALS
FOR DIETARY
REQUIREMENTS
SUCH AS GLUTEN
FREE OR
VEGETARIAN
FOR YOUR
GUESTS
!!

TERMS AND CONDITIONS



WHEN BOOKING A FUNCTION A \$500.00 NON-REFUNDABLE DEPOSIT MUST BE PAID TO CONFIRM THE EVENT, WHICH IS TO COVER FOR CANCELATIONS, OR INCIDENTALS SUCH AS CARPET CLEANING AND ANY DAMAGES THAT MAY OCCUR FROM YOUR GUESTS TO OUR RESTAURANT OR FUNCTION ROOM. IN THE EVENT DAMAGES, CANCELLATIONS OR ANY INCIDENTALS WERE NOT INCURRED, THE \$500.00 NON-REFUNDABLE DEPOSIT WILL BE USED AS A CREDIT TOWARDS THE FINAL BILL AT THE END OF THE NIGHT.

OUR FUNCTION ROOM CAN BE HIRED WITH A FRIDAY NIGHT MINIMUM SPEND OF \$2000.00 AND A SATURDAY NIGHT MINIMUM SPEND OF \$3000.00. PLEASE ENQUIRE FOR COMPLETE DETAILS.

IF WE BELIEVE THERE IS ANY INTOLERABLE BEHAVIOR OR THAT WE SEE AS A RISK TO OUR STAFF, PATRONS AND OR PREMISES, DURING YOUR EVENT HELD AT CAFÉ FELLINI AND OR FUNCTION ROOM, WE RESERVE THE RIGHT TO CANCEL THE FUNCTION WITH FULL PAYMENT OF THE MINIMUM SPEND AS STATED IN THE TERMS AND CONDITIONS.

DAMAGES OR INCIDENTALS CAUSED ARE NOT LIMITED BY THE \$500.00 DEPOSIT AND WILL BE CHARGED ACCORDINGLY. SETTLEMENT OF ALL ACCOUNTS MUST OCCUR ON COMPLETION OF THE EVENT. ALL PRICES IN THIS MENU ARE INCLUSIVE OF GST. CREDIT CARD PAYMENTS MAY INCUR A SURCHARGE.

NOTES

I AGREE WITH ALL THE TERMS AND CONDITIONS

NAME _____

SIGNATURE _____

DATE: ____/____/____

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FOLLOW US ON FACEBOOK



the Fellini Function Room

with our balcony garden bar

ANNIVERSARYS

ENGAGEMENTS

BIRTHDAYS

WEDDINGS

CORPORATE FUNCTIONS

CHRISTENINGS

