

## **ristorante fellini set menu list**

Thank you for choosing our restaurant for your forthcoming function.

Bellow is a list of set menus with fixed prices, however keeping in mind that everyone's taste and budget is totally different we can design a specific menu to suit your individuality.

The restaurant can hold a maximum number of one hundred and twenty people, however set menus can be used for a minimum number of twelve people.

Depending on the night and exclusive use of the dining room, fellini does have a minimum charge applicable.

Dietary requirements can be fully catered for and are taken on quite seriously by our trained team of chefs.

Bookings will only be confirmed with a credit card, confirmation of numbers must be done twenty four hours in advance

All menu and wine choices to be finalized one week prior to your function thus ensuring that all your needs are catered for.

The restaurant can provide additional services from outside hire companies tailoring your specific need for the night's function (charges will apply)

Our function coordinators can answer and help with all your questions, or requirements for your special night.

Thank you

Carlo Percuoco

**these are sample menus some items may be changed subject to availability and number of guests in party**

**all main courses are served with green salad**

## **menu one @ \$70.00 per person**

### **pane casareccio**

home made crusty bread, with extra virgin olive oil, roasted garlic and aged balsamic vinegar.

### **entrée select one**

#### **vitello tonnato**

braised green mountain veal, served cold and thinly sliced topped by a mayonnaise with tuna, capers, gherkins, anchovies and black pepper

#### **carpaccio di carne**

thinly sliced raw coorong aged msa beef tenderloin, sliced thinly, served raw, topped with lemon juice, garlic infused extra virgin olive oil, button mushroom slivers, black pepper, rucola and shaved grana padano

#### **pate di fegato di pollo**

smooth chicken liver pate served alongside a compote of fresh quince, cornichon and crostini.

#### **rollata di caprino**

fresh farmstead goat cheese, rolled with fire roasted capsicum, fried eggplant slivers, basil, parsley and extra virgin olive oil, served with rocket cress and a basil pesto.

### **main course select one**

#### **scaloppine alla caprese**

green mountains veal topped with eggplant and mozzarella, cooked in tomato, white wine and fresh basil.

#### **filletto al pepe rosa**

char grilled s.a. coorong beef tenderloin fillet, served with a potato mash, green asparagus and a pink peppercorn infused reduction.

#### **dentice**

fresh snapper fillets sautéed in extra virgin olive oil with fresh fennel, slow roasted roma tomatoes, cannellini beans and parsley.

### **dessert**

#### **semifreddo**

home made ice cream terrine of marinated prunes and pistachio nuts with a light caramel sauce and strega liqueur.

## **menu two @ \$75.00 per person**

### **pane casareccio**

home made crusty bread, with extra virgin olive oil, roasted garlic and aged balsamic vinegar.

## **mixed entrée individually plated**

### **vitello tonnato**

braised green mountain veal, served cold and thinly sliced topped by a mayonnaise with tuna, capers, gherkins, anchovies and black pepper

### **carpaccio di carne**

thinly sliced raw corong aged msa beef tenderloin, sliced thinly, served raw, topped with lemon juice, garlic infused extra virgin olive oil, button mushroom slivers, black pepper, rucola and shaved grana padano

### **pate di fegato di pollo**

smooth chicken liver pate served alongside a compote of fresh quince, cornichon and crostini.

### **rollata di caprino**

fresh farmstead goat cheese, rolled with fire roasted capsicum, fried eggplant slivers, basil, parsley and extra virgin olive oil, served with rocket cress and a basil pesto.

## **main course choose two alternating**

### **scaloppine alla caprese**

green mountains veal topped with eggplant and mozzarella, cooked in tomato, white wine and fresh basil.

### **carre di agnello**

tatiara lamb rack pan roasted with whole shirted garlic and fresh thyme, served with potato mash and a parsley butter persillade.

### **filletto al pepe rosa**

char grilled s.a. corong beef tenderloin fillet, served with a potato mash, green asparagus and a pink peppercorn infused reduction.

### **dentice**

fresh snapper fillets sautéed in extra virgin olive oil with fresh fennel, slow roasted roma tomatoes, cannellini beans and parsley.

## **dessert**

### **semifreddo**

home made ice cream terrine of marinated prunes and pistachio nuts with a light caramel sauce and strega liqueur.

## **menu three @\$80.00 per person**

### **pane casareccio**

home made crusty bread, with extra virgin olive oil, roasted garlic and balsamic vinegar.

### **entrée choose two alternating**

#### **pate di fegato di pollo**

smooth chicken liver pate served alongside a compote of fresh quince, cornichon and crostini.

#### **rollata di caprino**

fresh farmstead goat cheese, rolled with fire roasted capsicum, fried eggplant slivers, basil, parsley and extra virgin olive oil, served with rocket cress and a basil pesto.

#### **vitello tonnato**

braised green mountain veal, served cold and thinly sliced topped by a mayonnaise with tuna, capers, gherkins, anchovies and black pepper

#### **carpaccio di carne**

thinly sliced raw coorong aged msa beef tenderloin, sliced thinly, served raw, topped with lemon juice, garlic infused extra virgin olive oil, button mushroom slivers, black pepper, rucola and shaved grana padano

#### **carpaccio di trota di mare e dentice**

fresh ocean trout fillet with a snapper centre sliced thinly, served raw topped with fire roasted capsicum, capers, lemon, extra virgin olive oil, basil and freshly crushed pepper

#### **ravioli di anatra**

ravioli filled with slow roasted duck and vegetables, cooked in a light sauce of butter, fresh sage and grated parmesan topped with poppy seeds.

### **main course choose two alternating**

#### **scaloppine alla caprese**

green mountains veal topped with eggplant and mozzarella, cooked in tomato, white wine and fresh basil.

#### **carre di agnello**

tatiara lamb rack pan roasted with whole shirted garlic and fresh thyme, served with potato mash and a parsley butter persillade.

#### **filletto al pepe rosa**

char grilled s.a. coorong beef tenderloin fillet, served with a potato mash, green asparagus and a pink peppercorn infused reduction.

#### **dentice**

fresh snapper fillets sautéed in extra virgin olive oil with fresh fennel, slow roasted roma tomatoes, cannellini beans and parsley.

#### **trota di mare ai papaveri**

fresh deep sea tasmanian ocean trout, wrapped in a light ocean trout mousse, coated in poppy seeds, grilled, then served over a ragu of potato, leek, tomato, zucchini, saffron and chives

### **dessert individually served mixed plate**

#### **bigne al cioccolato**

baked profiteroles filled with pastry cream and smothered in a rich dark chocolate sauce.

#### **cannolo alla siciliana**

hollow log of pastry filled with ricotta candied fruit pieces of chocolate and galliano, dusted with icing sugar

#### **panna cotta agu agrumi**

double cream vanilla bean panna cotta served with a citrus, mint and strawberry salad dressed in aged balsamic and sugar.

## **menu four @\$90 per person**

### **pane casareccio**

home made crusty bread, with extra virgin olive oil, roasted garlic and balsamic vinegar.

### **mixed entrée individually plated**

#### **vitello tonnato**

braised green mountain veal, served cold and thinly sliced topped by a mayonnaise with tuna, capers, gherkins, anchovies and black pepper

#### **carpaccio di carne**

thinly sliced raw corong aged msa beef tenderloin, sliced thinly, served raw, topped with lemon juice, garlic infused extra virgin olive oil, button mushroom slivers, black pepper, rucola and shaved grana padano

#### **pate di fegato di pollo**

smooth chicken liver pate served alongside a compote of fresh quince, cornichon and crostini.

#### **rollata di caprino**

fresh farmstead goat cheese, rolled with fire roasted capsicum, fried eggplant slivers, basil, parsley and extra virgin olive oil, served with rocket cress and a basil pesto.

### **main course choose four mains for your guests to order individually**

#### **scaloppine alla caprese**

green mountains veal topped with eggplant and mozzarella, cooked in tomato, white wine and fresh basil.

#### **carre di agnello**

tatiara lamb rack pan roasted with whole shirted garlic and fresh thyme, served with potato mash and a parsley butter persillade.

#### **filletto al pepe rosa**

char grilled s.a. corong beef tenderloin fillet, served with a potato mash, green asparagus and a pink peppercorn infused reduction.

#### **dentice**

fresh snapper fillets sautéed in extra virgin olive oil with fresh fennel, slow roasted roma tomatoes, cannellini beans and parsley.

#### **trota di mare al ragu di patate**

fresh deep sea tasmanian ocean trout grilled and served over a ragu of potato, leek, tomato, zucchini, saffron and chives.

### **dessert individually served mixed plate**

#### **bigne al cioccolato**

baked profiteroles filled with pastry cream and smothered in a rich dark chocolate sauce.

#### **cannolo alla siciliana**

hollow log of pastry filled with ricotta candied fruit pieces of chocolate and galliano, dusted with icing sugar

#### **panna cotta agu agrumi**

double cream vanilla bean panna cotta served with a citrus, mint and strawberry salad dressed in aged balsamic and sugar.