

**Federation Square
Cnr Flinders & Swanston St
Melbourne VIC 3000**

03 9660 9911

bookings@feddish.com.au

www.feddish.com.au

feddish

2010 events



Feddish is located along the River Walk of the renowned Federation Square and offers both indoor and outdoor space with superb views overlooking the Yarra River, rowing sheds and Arts Centre.

Feddish is easily accessible from all the major hotels, theatres and iconic Melbourne locations such as the MCG and Botanical Gardens. Additionally, it is also well situated in the heart of city close to public transport.

The venue is highly versatile with areas suitable for a cocktail party with a DJ, a casual BBQ on the balcony or a stylish sit down dinner.

In total, the entire venue fits over 400 guests stand up or 200 guests seated. Open every day of the year for events, Feddish is the perfect location for your next celebration, workshop, presentation or corporate dinner.

feddish

2010 events

For additional information on Feddish please call 03 9660 9911 or you can visit our website at www.feddish.com.au

For group bookings please contact:
Rebecca 0410 607 788
Kristy 0412 296 102
bookings@feddish.com.au



EVENTS @ FEDDISH

Feddish offers a set menu for groups over 12 guests with a selection of three in each course. Upon request, Feddish can embellish this menu with extra courses such as shared cheese plates or petit fours if required. All main courses are served with a chef's selection of side dishes.

Two course - selection of 3 entrees / 3 mains **\$55 per person**

Three course - selection of 3 entrees / 3 mains / 3 desserts **\$65 per person**

2 course alternate drop also available **\$48.50 per person**

** Dietary requirements will be catered for individually provided there is 7 days notice*

TO SHARE ON ARRIVAL - Charged @ \$10 per person

A chefs selection of -

Marinated olives, kalamata, Sicilian green & ligurian, warm with chilli & rosemary

Fontina, zucchini & pea arancini

Dips & Turkish bread

ENTRÉE SELECTION

Cured white fish, pomegranate, radish & cress salad

Risotto of truffle, porcini & pea

Warm smoked duck salad, crispy pancetta, hazelnuts & endive

Chilli dusted river prawns, lime dressed spinach

Tomato & white bean soup, grilled bread

MAIN SELECTION

Pan-fried ocean trout, tomato, green beans & crispy onions, roquette with lemon dressing

Slow cooked free range chicken cacciatore, braised with tomato, mushrooms, garlic & chilli

Braised lamb shank, pumpkin mash, rosemary jus & vegetable crisps

Spinach & ricotta stuffed field mushroom, rocket & pistachio pesto

Turkey & bacon ballotine, sage and onion potato hash, cranberry jus (December bookings)

Aged 350g rib eye on the bone (served medium only), hand cut chips with roast tomato & onion rings, salsa verdi & red wine jus - *Surcharge applies, please enquire*

DESSERT SELECTION

Chocolate mousse

Individual lemon tarts with vanilla bean ice-cream

House made passion fruit pannacotta with raspberries & double cream

Cheese boards with dried fruits & lavosh

Christmas pudding with brandy butter (December bookings)

Coffee/tea is an additional \$3 per person



EVENTS @ FEDDISH

\$24—6 pieces per person from International Flavours

\$30—8 pieces per person from International Flavours

\$42—8 types, 10 pieces per person + 2 Deluxe items

\$50—8 types, 10 pieces per person + 4 Deluxe items

**Each package to include at least 2 cold items (C)*

*** V = Vegetarian*

INTERNATIONAL FLAVOURS

- (C) Rare roast beef en crouete with basil pesto
- (C) Rice paper rolls with prawn or vegetable
- (C) Californian rolls with wasabi mayo
- (C) Roma tomato, bocconcini & pesto en crouete V
- (C) Mini bagel of smoked salmon & lemon crème fraiche
- Beef OR chicken satay sticks with peanut sauce
- Chicken and vegetable wontons
- Money bags filled with prawn & vegetables, chilli sauce
- Lamb and rosemary pies
- Spinach & ricotta baked triangles parcels V
- Middle eastern pumpkin pastries with spiced yoghurt V
- Tart of leek & goats cheese V

DELUXE FLAVOURS—(Additional \$4.50 per item pp)

- Freshly shucked oysters natural or Kilpatrick
- Char grilled chilli prawns on skewers
- Roast Canadian scallops served in puff pastry w cauliflower puree
- Salmon or prawn hand rolls with wasabi mayo
- Crispy pancake of duck w spring onions and hoi sin
- Prawn and vegetable wontons
- Tempura prawns with soy mirin
- Baby burgers with tomato relish
- Vegetarian gourmet pizzette V
- Lamb parcels w hoi sin dressing

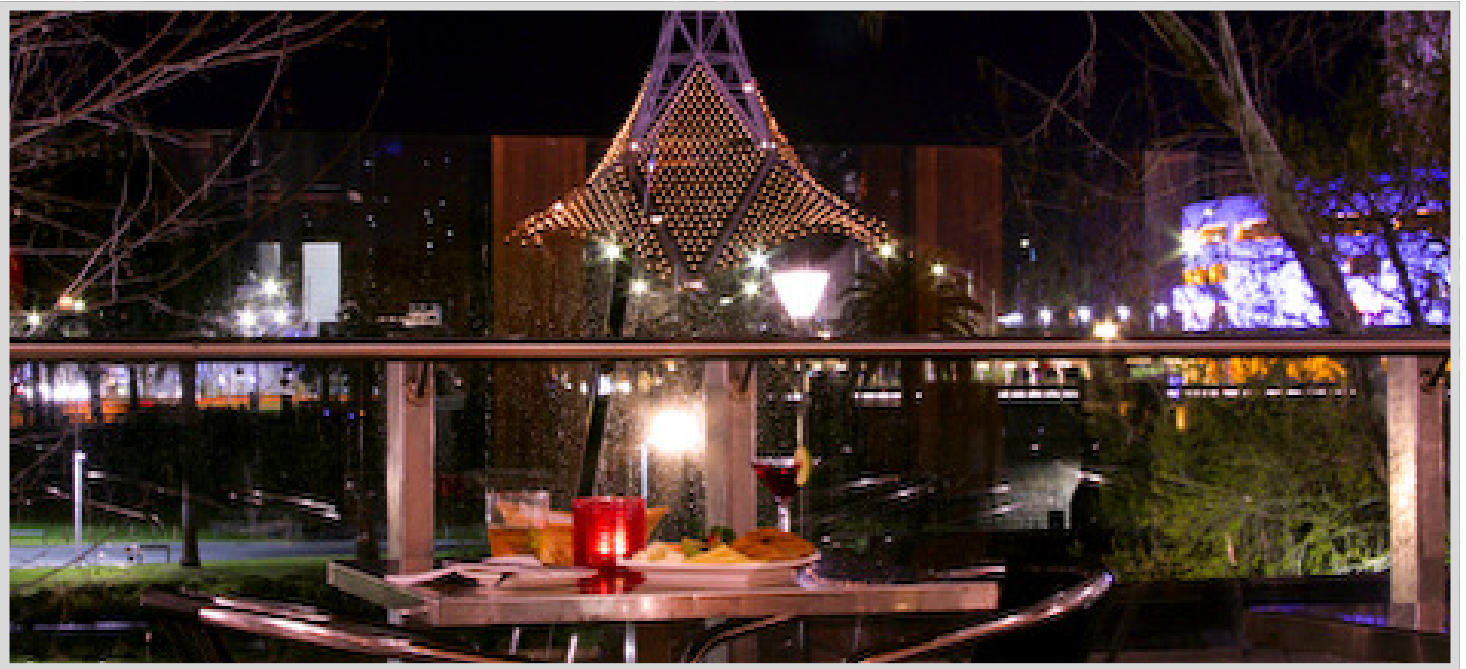
PARTY CLASSICS—(Additional \$3 per item pp)

- Mini sausage rolls with tomato sauce
- Pork dim sums & plum sauce
- Vegetable spring rolls w ponzu V
- Curried samosa V
- Fish bites with tartare sauce
- Bite size quiches, vegetarian OR mixed

SWEETS & TREATS—(chef's selection)

3 pieces pp @ \$15 per head

feddish
canapes



FEDDISH BBQ MENU

FROM THE SIZZLING GRILL

BBQ chicken wings with dipping sauce
BBQ marinated prawns
Tuna skewers with herb dressing
BBQ baby back ribs with chipotle sauce
Seared calamari with lemon pepper
Mediterranean vegetable skewers
Lamb loin chops with mint sauce
Kransky sausage hotdogs
BBQ fish fillet, blackened lemon & cracked pepper
Bratwurst sausages—*mild*
Skewers with dipping sauce – *lamb, beef, chicken or tofu*

FROM THE CARVERY

Roast rib of beef with horseradish
Leg of lamb with garlic & rosemary
Roast chicken
Roast pork with apple sauce

FROM THE PASTRY CHEF

Assorted petit fours—*chef's selection*
Fruit platter
Cheese platter

FROM THE EARTH & GARDEN

Tomato basil & mozzarella
New potatoes with seeded mustard
Char grilled vegetables
Coleslaw
Fresh greens with honey mustard dressing

FROM THE SEA

Market fresh fish fillets w lemon & olive oil

feddish

2010

bbq menu

BBQ PACKAGES

Ultimate BBQ

@ \$45 per head*

4 items from the sizzling grill
2 items from the earth & garden
1 from the carvery or sea

BBQ Indulgence

@ \$55 per head*

5 items from the sizzling grill
3 items from the earth & garden
2 items from the carvery or sea
1 items from the pastry chef

BBQ is served stand up buffet style

All packages include house baked breads, butter & condiments

**Items & prices are subject to change seasonally.*

BBQ for a minimum 40 guests

Packages are flexible, conditions apply.

For additional information on Feddish please call
(03) 9660 9911 or you can visit our website at
www.feddish.com.au

For group bookings please contact:

Rebecca 0410 607 788 rebecca@transporthotel.com.au

Kristy 0412 296 102 kristy@transporthotel.com.au