

Italiano Menu

\$43.00 Per Head - Children under 12, 1/2 Price

Price Includes plates and cutlery, full buffet set up with chaffing dishes.

We can provide professional staff to make your guest experience amazing, our team also will ensure guest tables are kept clean and serve guests from the buffet (COVID Safe)

Choose Four Main Meal Choices

Traditional Beef Lasagna

Rich beef and tomato bolognese sauce layered with whole egg pasta & creamy béchamel sauce

Baked Fish with Rocket Pesto (GF)

Baked seasonal fish fillets topped with rocket pesto & roasted cherry tomatoes and oven baked

Stuffed Beef Scotch Fillet Add \$2.50 per head

Whole scotch fillet stuffed with sautéed spinach, garlic, pine nuts and slow roasted in a rich napolitana sauce. Delish!

Chicken Spinach and Feta Cannelloni

Chicken, sautéed spinach, crumbed fetta, rolled in whole egg pasta topped with a creamy three cheese sauce

Spezzatino di manzo (Italian beef stew)

Comfort food plus. Slow cooked beef with garlic, sage, capers and pancetta in a white wine & tomato sauce

Spinach, Ricotta and Pumpkin Cannelloni

Sautéed spinach with roasted pumpkin mixed with ricotta cheese, finished with zesty lemon cream sauce

Tuscan Sausage Ragù

Beautiful Tuscan pork sausage ragù made with fresh tomatoes layered over penne pasta and topped with our three-cheese mix.

Fettuccine Puttanesca

Fettuccine pasta tossed with sautéed tomato, onion, garlic, anchovies, capers, kalamata olives. Lovely and light pasta dish

Oven Baked Chicken Stuffed Chicken

Chicken breast stuffed with rosemary, ricotta cheese, lemon zest, roasted garlic and sauteed spinach. Finished with slices of fresh tomato and oven baked. Yum!

Penne Romana

Sautéed chicken pieces with onion, kalamata olives, semi dried tomatoes in a thick cream sauce. Poured over penne pasta & topped with melted trio of cheeses

Pork Scallopini

Pork fillet sheets stuffed with smoked ham & mozzarella cheese and rolled. Finished with a cream & mushroom sauce

Fettuccine Carbonara – Aussie Style

Fettuccine pasta tossed with thick cream sauce with parmesan and pecorino cheese, sautéed bacon, onion and fished with egg...a loved classic dish.

Choose One Vegetarian Option

Gatto Di Patate (Potato Cake)

Mashed creamy potatoes layered with a trio of cheese and pancetta topped with breadcrumbs and oven baked

Spring Vegetable Lasagna

Zucchini, carrot and eggplant ribbons layered with broccolini, pasta, napoletana sauce and creamy béchamel

Eggplant Parmigiana

Eggplant slices crumbed and fried, topped with napoletana sauce and melted mozzarella cheese

Penne Primavera

Penne pasta tossed with spring vegetables & fresh tomato sauce finished with fresh basil leaves

Pesto & Tomato Fettuccini

House-made pesto tossed through whole egg fettuccini with roasted cherry tomatoes and served with a side of parmesan cheese.

Mushroom Gnocchi

Sauteed mushrooms, onions and roasted garlic finished in a lemon creamy sauce, layered through fresh potato gnocchi. So good the carnivores will love it!

Choose one Bread option:

Garlic Bread or Roast Tomato Focaccia or Zucchini Bread or Bread Rolls

Choose two Side Salads

Chicken & Soba Noodle Salad

Oven baked chicken tossed with soba noodles, cucumber, tomatoes, and spring onions finished with sesame seeds and a sticky soya dressing

BLT Pasta Salad

Must love bacon! Crispy bacon mixed with cherry tomatoes, cos lettuce, creamy herb sauce with pasta. Yum!

Dragonfly Style Potato Salad (GF)

Creamy potatoes with bacon, eggs, spices, and herb packed mayonnaise

Dukkah-spiced pumpkin and haloumi salad (GF) (V)

Roasted pumpkin seasoned with pistachio dukkha finished with salad greens, Spanish onion and grilled haloumi.

Tandoori Prawn Salad (GF)

Australian Prawns tossed with tandoori spices and chilled. Layered with garden greens, rita dressing, cucumbers, and tomatoes. YUM!

Coleslaw (GF) (Vegan Option Available)

Shredded cabbage tossed with mayonnaise and carrot

Middle Eastern Roast Vegetable Salad (GF) (V)(Vegan)

Packed with flavour this is a dish in itself. Zucchini, Carrot, pumpkin roasted and tossed with herbs and spices finished with cous cous and a lemon dressing.

Greek Salad (GF)

Fetta, olives, tomato, cucumber, and onion finished with a yoghurt dressing laid on a bed of lettuce.

Dragonfly Goddess Salad (GF)

Mixed Salad greens with pumpkin seeds, feta cheese, cranberries finished with green goddess dressing.

Caesar Salad

Cos lettuce, crispy bacon, parmesan cheese, croutons, egg with Caesar dressing and anchovies on the side.

Zucchini and Pine Nut Salad (V)(GF)

Zucchini ribbons tossed in a lemon vinaigrette topped with parmesan cheese and toasted pine nuts.

Spicy Chickpea and Greens Salad (GF)(V) (Vegan)

Sautéed spiced chickpeas on a bed of lettuce with a light vinaigrette dressing

Garden Salad (GF)(V) (Vegan)

Tomato, cucumber, Spanish onion, and carrot mixed with mesclun lettuce

Pumpkin & Pine nut Salad (GF)(V) (Vegan)

Roasted Pumpkin, roasted pine nuts served on a bed of lettuce with a balsamic dressing

Beetroot and Fetta Salad (V) (GF)

Roasted beetroot, crumbled feta with salad greens drizzled with olive oil. Vegan option available upon request