

SET MENUS

Group dining

We believe the experience of sharing a meal with family and friends is sacred and should be cherished and remembered long after the last bite has been savoured and the last drop has been drunk.

Experience our special share-style set menus over a Criniti's moment.

LET'S EAT

\$55

PER PERSON

TO START

primo

bruschetta crust (v)

woodfired italian bread with garlic, oregano, tomato bruschetta & basil

salt & pepper calamari

crispy salt & pepper calamari served with aioli & chilli aioli

mamma rosa's meatballs

our homemade meatballs in napoli sauce topped with mozzarella & parmesan (4)

MAINS

secondi

spaghetti bolognese

traditional bolognese served with mamma rosa's meatball (chilli optional)

penne genovese

chicken in a creamy garlic & basil pesto

1m woodfired pizza

bbq pollo: bbq sauce, mozzarella, chicken, mushrooms & red onion

ferrara (v): napoli sauce, mozzarella, mushrooms, eggplant, artichokes, semi-dried tomatoes, roasted capsicum, olives & onion

suprema: napoli sauce, mozzarella, mushrooms, ham, sopressa salami, roasted capsicum, bacon, onion & olives

SIDE

contorno

mediterranean salad (v)

mixed leaf, iceberg lettuce, cucumber, roma tomatoes, red onion, roasted capsicum, ligurian olives & bufala mozzarella with white wine vinegar

Contact our reservations team for more information. Menu priced per head. 48 hours notice is required to confirm or cancel your set menu. Kids under 3 years old eat for free and kids under 12 eat for half price. Please advise of any dietary requirements and we will do our best to accommodate them. A set menu is required for all bookings of 10+.

\$65

PER PERSON

TO START

primo

mozzarella stick (v)

woodfired bread stick filled with mozzarella, italian herbs, rosemary & sea salt

popcorn prawns

tempura prawns with chilli aioli & chives

antipasto platter

cold: prosciutto, pepperoni, homemade salami & 'nduja salami
marinated vegetables: semi-dried tomatoes, eggplant, zucchini, capsicum, mushrooms, olives & artichokes
cheese: parmesan, gorgonzola, feta, bufala mozzarella & ricotta
served with italian bread, char-grilled flat bread & dips

MAINS

secondi

fettuccine carbonara

our traditional family recipe with crispy bacon, egg, cream, shallots, black pepper & pecorino

spaghetti marinara

mussels, calamari, vongole, prawns & confit cherry tomatoes in napoli sauce (chilli optional)

penne soprano

chicken, semi-dried tomatoes, avocado & shallots in pink sauce

1m woodfired pizza

garlic prawn & chorizo: garlic base, mozzarella, chorizo & garlic prawns

azzurri: napoli sauce, bufala mozzarella, mushrooms, artichokes, semi-dried tomatoes, prosciutto & bufala ricotta

godfather: napoli sauce, mozzarella, semi-dried tomatoes, chicken & smashed avocado

SIDE

contorno

mediterranean salad (v)

mixed leaf, iceberg lettuce, cucumber, roma tomatoes, red onion, roasted capsicum, ligurian olives & bufala mozzarella with white wine vinegar

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TO START

primo

tomato bruschetta crust

woodfired italian bread with tomato bruschetta, red onion, basil, olives & oregano

king prawns

bbq-grilled king prawns in garlic lemon butter served with garlic bread (chilli optional) [5]

scallops salsa

grilled scallops with tomato bruschetta & avocado (6)

chilli wings

hot buffalo wings served with celery & ranch dressing [10]

MAINS

secondi

TO SHARE

lamb skewers

bbq-grilled 'saltbush' lamb in lemon jus

chicken skewers

bbq-grilled chicken in lemon & basil

ribs combo

three half racks of ribs (beef, lamb & pork) with your choice of our housemade bbq or chilli sauce

1m woodfired pizza

garlic prawn & chorizo: garlic base, mozzarella, chorizo & garlic prawns

azzurri: napoli sauce, bufala mozzarella, mushrooms, artichokes, semi-dried tomatoes, prosciutto & bufala ricotta

godfather: napoli sauce, mozzarella, semi-dried tomatoes, chicken & smashed avocado

SIDE

contorno

seasonal vegetables

mixed seasonal steamed vegetables

rocket & pear salad

rocket tossed with pear & parmesan shaving with balsamic vinaigrette

DESSERT

dolce

nutella pizza

woodfired pizza with nutella, fresh strawberries & vanilla gelato

vanilla cannoli

fried pastry filled with vanilla custard, chocolate custard & sweet ricotta [3]

\$85

PER PERSON

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TERMS & CONDITIONS

Set menu Priced Per Head | Kids under 3 eat for free and under 12 for half price.

Any dietary requirements, let the reservations team know 48 hours prior to the booking and we will do our best to accommodate them.

A deposit is required to secure an event booking.

The deposit will be deducted from the final bill at the time of dining.

The deposit is non-refundable, and one time use only.

The remaining amount on the deposit is non-refundable.

A set menu is compulsory for 10+ guests.

A beverage pack is compulsory for 20+ guests.

A 10% surcharge applies on Sundays and public holidays.

A 1.5% surcharge applies on all card transactions.

We take the table preference, however, do not guarantee the exact spot.

Your seat will only be held 15 minutes post your reservation time.

Time duration may apply to all bookings as well as set-menu.

A 48 hours notice is required to increase or decrease the number of guests and number of guests confirmed by this time will be charged for the set menu at the time of dining.

All meat products are halal certified.

Contact our reservations team for more information.

CANCELLATION POLICY

Cancellation request is required via email- reservations@crinitis.com.au.

If notice is provided less than 7 days prior to the booking date, full deposit is non-refundable.

10% of the total deposit will be deducted while processing the refund if the cancellation complies to the cancellation policy.

The booking date can be transferred if customer is not able to attend and refund cannot be made in such event (in case of short notice, beyond control events).

A refund usually takes 3-5 business days.

Buon Appetito!

CRINITIS.COM | (02) 8026 7700