

MONDAY - FRIDAY 7AM - 5PM | SATURDAY - SUNDAY 7AM - 11.30AM



ALL DAY BREAKFAST

HOUSE TOAST 7.9

your choice of the below served with butter:

- soy & linseed
- organic sourdough
- white
- bagel
- gluten free

*jam, vegemite, peanut butter +1 *nutella +2

AÇAÍ BOWL 19 (V)

with seasonal fruit, chia seeds, hemp seeds, almonds, granola & coconut (peanut butter +4)

POLENTA PORRIDGE 19 (V)

polenta with almond vanilla, maple syrup, poached rhubarb & berry compote with roasted pistachio

BACON & EGG BURGER 15

bacon, fried egg, cheese & bbq sauce served with hashbrowns

NEW YORKER BAGEL 12

mozzarella, avocado, tomato, onion, fried egg, double-smoked ham & hollandaise sauce

CHICKEN BAGEL 12

chicken, mozzarella, avocado & red onion

SALMON BAGEL 12

smoked salmon, cream cheese, onion, crispy capers & dill

HOT CAKE 19

with roasted almonds, coconut flakes, passionfruit curd, fresh berries, triple cream & maple syrup

SOURDOUGH PANCAKES 19

with a berry compote, cream, yoghurt, crushed pistachios & rice malt syrup

TRIPLE STACK BANANA PANCAKES 18

caramelised bananas with butterscotch & white chocolate, served with vanilla gelato & peanut brittle flakes

EGGS BENNY 16

poached eggs, baby spinach & hollandiase on organic sourdough toast (add bacon + 4 | salmon +5)

BRUNCH BRUSCHETTA 17

organic sourdough toast with zaatar, avocado, heirloom tomatoes, chilli labneh, pomegranate, flaked almonds, fresh mint & extra virgin olive oil

GREEN BOWL 24 (V)

zucchini, avocado, asparagus, broccolini cucumber, edamame, green beans, brown rice & quinoa with pesto & two poached eggs (add halloumi +4)

VEGAN BOWL 26 (VG)

falafel, mint, parsley, cabbage, tomatoes, roasted cauliflower, kale, pomegranate, quinoa, pickled onion, pickled turnip, pickled cucumber, corn, avocado, crispy chickpeas, pine nuts & hummus with tahini dressing

Buon giorno!

COMBOS

COFFEE + HAM & CHEESE 8 CROISSANT

COFFEE + BANANA BREAD 8

COFFEE

ESPRESS0	3.5
AMERICANO 3	3.5
LATTE	3.5
CAPPUCCINO 3	3.5
MOCHA 3	3.5

1.5% SURCHARGE APPLIES FOR ALL CARD TRANSACTIONS AND A 10% SURCHARGE APPLIES ON SUNDAYS AND PUBLIC HOLIDAYS



MONDAY - FRIDAY 7AM - 5PM | SATURDAY - SUNDAY 7AM - 11.30AM

LUNCH FROM 11:30AM

CHIPS & DIPS 7 (V)

with sweet paprika & a choice of harissa mayo or tomato sauce

SWEET POTATO CHIPS 12 (V)

with rosemary feta & sumac

CUBAN SANGA 17

baguette with pork belly, smoked ham, coriander, cheese, pickles, mustard & sweet & spicy sauce (egg +3)

REUBEN SANGA 17

grilled sourdough with corned beef, white slaw, red onion, pickles, honey mustard & red cheddar served with fries

CRINITI BURGER 18.9

double beef, cheddar, bacon, lettuce, tomato, red onion, pickles, criniti's special mayo & aioli

BURGER SLIDERS 19

3 mini slow-cooked bbq pork burgers with homemade slaw & spring onion served with fries

LAMB WRAP 22

garlic lamb, caramelised onion, cheese, tomato, lettuce, tahini & chilli sauce served with fries

ORANGE & SALMON SALAD 26

grilled atlantic salmon, fennel, red onion, orange, parsley, mint, pomegranate & roasted almonds with yoghurt & dill dressing

POKE BOWL 28

fresh cured salmon, edamame, coriander, cabbage, pickled onions, pickled carrot, wakame, wasabi peas, spring onion, black & white sesame with brown rice & mint ponzu dressing

GNOCCHI NAPOLI 28.9 (V)

napoli sauce with melted mozzarella

GNOCCHI PUMPKIN 29.9 (V)

roasted pumpkin, pine nuts, goat cheese, baby spinach & extra virgin olive oil

RAVIOLI ROSA 29.9 (V)

spinach & ricotta ravioli with a creamy pink sauce & melted mozzarella

PENNE PACHINO 28.9 (VG)

extra virgin olive oil, garlic, confit cherry tomatoes & basil in napoli sauce

FETTUCINE CARBONARA 29.9

crispy bacon, egg, cream, shallots & pecorino cheese

SPAGHETTI BOLOGNESE 29.9

traditional bolognese served with mamma rosa's meatball

SPAGHETTI MEATBALS 29.9

mamma rosa's meatballs & basil in napoli sauce

Bellissimo!

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MONDAY - FRIDAY 7AM - 5PM | SATURDAY - SUNDAY 7AM - 11.30AM

WOOD FIRED PIZZETTE FROM 11:30AM

AZZURI 17

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

MARGHERITA 16 (V)

napoli sauce, bufala mozzarella, oregano & basil

VEGAN DETOX 16 (VG)

charcoal base, vegan cheese, mushrooms, olives, artichokes, onion & rocket

NONNA CATERINA 18

napoli sauce, mozzarella, fresh rocket, prosciutto, tomato bruschetta, bufala ricotta, parmesan shavings & oregano

CAPRICCIOSA 16

napoli sauce, mozzarella, mushrooms, ham, olives, basil & oregano

FRANCESCO CRINITI 17 🎔

napoli sauce, mozzarella, sopressa salame, mushrooms, onion, basil & oregano

PIZZA BY THE METRE

Dining with a group and looking for something ultra special?

Ask our staff for our **0.5, 1m, 2m or 3m** wood fired pizza!

That's amore!

SUPREMA 17

napoli sauce, mozzarella, mushrooms, ham, bacon, sopressa salame, onion, roasted capsicum, olives & oregano

BBQ POLLO 16

bbq sauce, mozzarella, mushrooms, onion, marinated chicken & oregano

BELLY BURRATA 18

napoli sauce, cherry tomatoes, zucchini, eggplant, prosciutto, burrata mozzarella, basil, oregano & burrata cheese

PEPPERONI & CHEESE 18

napoli sauce, mozzarella, sopressa salame & oregano with a mozzarella crust

TROPICALE 16

napoli sauce, mozzarella, ham & pineapple

MAKE IT YOUR OWN

VEGAN CHEESE	3.9
GLUTEN FREE BASE	4.9
MOZZARELLA CRUST	4.9



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SERVED FROM 7AM DAILY

SWEETS SERVED ALL DAY

RICOTTA SLICE 7.5

our signature baked ricotta cheesecake, dusted with cinnamon

BOMBOLINI* 5.9 | 2 FOR 10

italian donut filled with nutella or raspberry ***Contains Nuts**

TIRAMISÙ 7.5

classic tiramisù with criniti's mascarpone cream, espresso coffee & chocolate

LEMON MERINGUE TART 7.5

homemade signature lemon curd in a buttery shortbread base with italian meringue

FRUTTA MISTA 7.5

vanilla custard, jam & fresh berries in a shortbread tart

CRONUT* 7.5

the perfect combination of a donut and croissant. layers of crispy puff pastry, layered with nutella & our signature custard ***Contains Nuts** DATE SCONES 7.5 homemade scones served with triple berry jam & fresh cream

BANANA BREAD SLICE 7.5 delicately sweet & homemade

SOURDOUGH FRUIT LOAF 7.5 toasted & served with butter

PINK VELVET 7.5

red velvet cake with sweet pink cream cheese, topped with seasonal fresh fruit

ORANGE ALMOND CAKE 7.5 (DF) (GF)

dense, moist orange cake topped with almond

LIME BROWNIE CHEESECAKE 7.5

choc brownie base topped with lime cream cheese filling & chocolate ganache

VEGAN TROPO COCO CAKE 7.5 (VG)

orange & pineapple vegan sponge, with a creamy coconut topping

CHOC VEGAN CAKE 7.5 (VG)

vegan chocolate sponge with a raspberry chia seed coulis, almond frosting & raspberries

CANNOLI 5.9 | 2 FOR 10

crispy pastry shells filled with our signature custard, ricotta or chocolate

CROISSANT 5 plain, almond, pistachio, chocolate

MUFFINS 5.9 mixed berry or oat & white choc

CASSATA 4

traditional italian biscotti with mixed nuts & candied fruit ***Contains Nuts**

CHOC ALMOND PASTINI 3 (GF)

roasted slivered almonds with dark chocolate ***Contains Nuts**

COMBOS

COFFEE + HAM & CHEESE CROISSANT	
COFFEE + BANANA BREAD	8

COFFEE

ESPRESS0	3	3.5
AMERICANO	3	3.5
LATTE	3	3.5
CAPPUCCINO	3	3.5
MOCHA	3	3.5

GELATO

chocolate, pistachio, strawberry, hazelnut, ferrero rocher, vanilla, coconut, tiramisu, lemon, biscottino, salted caramel

TAKE HOME A WHOLE CAKE

That's amore!

RICOTTA CAKE ♥
NUTELLA RICOTTA CAKE ······ 60
PINK VELVET
VEGAN TROPO COCO
CHOC VEGAN
ORANGE ALMOND

ASK OUR STAFF HOW TO PRE-ORDER FOR YOUR SPECIAL OCCASSION