

Criterion Cafe

Spicing up your life is just that little bit easier now thanks to the Criterion Italian & Mediterranean Cafe Restaurant - Criterion gourmet team in the Criterion Hotel.

Our chef produces quality meals with fresh local produce, enriched with fragrant imported spices hand picked on the basis of their superior grading. A succulent experience not to be missed.

For more information & booking enquiries please call us at (08) 9325 5155

Daily Breakfast Menu (6.30am - 10.00am)

Our Italian & Mediterranean Cafe Restaurant offers a well spread Full Cooked Buffet.

560 Hay Street
Perth Western Australia 6000

T: (08) 9225 5155

F: (08) 9325 4176

MAIN COURSES

FROM THE GRILL
served with hand cut chips and
Criterion house salad

200gm Free-range Mt Barker chicken supreme
\$26

250gm Australian prime porterhouse
\$27.5

300gm Australian T-Bone Steak
\$28.5

*Choice of 4 sauces Pepper Jus, Red wine Jus,
Mushroom Jus and Garlic Sauce*

Italian Slow Roast Australian Lamb Shank

Australian lamb shanks, marinated in olive oil, garlic and basil, slow roasted in the oven with rustic vegetable in a rich tomato broth and puff pastry blanket, served with creamy mash potato and balsamic reduction

1 shank \$19 2 shanks \$26

Crispy Skin Tasmanian Salmon

Fresh Tassie salmon cooked to med rare with skin on served with mash potato and grilled fresh asparagus spears and finished with a classic hollandaise sauce

\$28

Australian Roast Herb Crusted Lamb Rack

Beautifully tender Australian four-rib lamb rack encrusted with finely chopped fresh herbs served on a bed of roast pumpkin risotto with blue berry compote

\$29.5

Fish and Chips

Fresh fish changing daily, in our crispy beer batter deep fried, served with hand cut chips, remoulade, crisp salad and fresh lemon

M/P



KIDS MEALS

Kids ages below 12

All kids meals are \$10

Fish and Chips

Macaroni cheese

Penne in Italian tomato sauce

Nuggets and Chips

EXTRAS

Garlic Bread
\$5

Chips
\$6.5

Wedges
\$7.5

Vegetables of the Day
\$8



Criterion Cafe

**Italian & Mediterranean
Cafe Restaurant**

Menu



ENTREES

Criterion Bruschetta (V)

Toasted garlic bread, diced tomato, red onion, basil, garlic, black pepper and finished with a little extra virgin olive oil

\$8

American classic Buffalo wings, with homemade ranch dipping sauce

Mount Barker free-range chicken wings dusted with our own spices quickly fried and tossed through our own secret hot sauce, served with a classic ranch dressing

\$10

Stuffed Smoked Bacon and Goats Cheese Jalapeño Poppers (Hot)

Are you brave enough for the fiery Jalapeño? De-seeded, stuffed with smoked bacon and goats cheese, tossed through our homemade seasoned bread crumbed

Great with an ice cold beer

\$12

Lemon, Lime and Black Pepper Crumbed Calamari

Beautifully tender calamari rings, dusted with flour that has been seasoned with lemon and lime zest and freshly cracked black pepper, deep fried to crisp and served on a bed of wild rocket finished with tartar sauce

\$12.5

Grilled Hot Toulouse Sausage

Smoked French sausage made to the chef's own recipe, grilled and served on a bed of tomato and sliced baby bocconcini drizzled with a balsamic reduction and mustard and garlic dressing

\$15.00

CRITERION Tasting Plates

(serves 2, so great to share)

Australian Seafood Tasting Plate

\$22.5

Combination Tasting Plate

\$18



SALADS

Prosciutto, Pear and Baby Bocconcini Salad

West Australian cured prosciutto, West Australian fresh pear, marinated bocconcini, crisp radicchio all tossed together with a Margaret River honey and lemon dressing, served with toasted wafer thin ciabatta bread

\$22

Criterion Caesar Salad

(Add chicken for \$2.50)

Crisp cos lettuce, crispy bacon, poached egg, herbed croutons, anchovies and tossed through our own creamy Caesar dressing

\$17

Mediterranean Calamari Salad

Crispy fried calamari, with mixed leaves, tomatoes, cucumber, red onion and capsicum, olives, feta cheese and roasted capsicum tossed through our house creamy Mediterranean sweet chili dressing

\$18

Criterion House Salad (V)

(Add chicken for \$2.50)

Mixed leaves, tomato, cucumber, red onion, capsicum tossed through balsamic dressing

\$15

PASTAS & RISSOTTOS

Fettuccine Carbonara

The classic, sautéed bacon and button mushrooms, finished with white wine and cream, tossed through al dente fettuccine and served with an egg yolk

\$18

Wild Rocket and Chili Spaghetti (V)

Perfectly cooked spaghetti tossed through extra virgin olive oil, black pepper, sea salt, freshly sliced chili, razor sliced garlic, wild rocket and fresh basil

\$16

Chili Prawn Fettuccine

Marinated tender tiger prawns sautéed with fresh chili, garlic finished with fresh lemon juice, butter salt and black pepper

\$19

Penne Sicilian (V)

(Add locally made Salsiccia sausage for \$2.50)

Diced eggplant, anchovies, garlic, roasted pine nuts, olives, and capers tossed through our homemade Napolitana sauce

\$20

Free Range Mt Barker Chicken and Mushroom Fettuccine Alfredo

Sautéed chicken and mushrooms, garlic and oregano, salt and black pepper finished with white wine and cream

\$18

Scallop and Green Pea Risotto

Beautiful tender seared scallops sautéed with garlic salt and pepper, a little wine a little cream and fresh made chicken stock, finished with creamy pea puree

\$25

Free Range Mount Barker Chicken and Mushroom Risotto

Tender chicken pieces with button mushrooms, garlic onions and basil, finished with chicken stock

\$18

Roast Pumpkin and Western Australian Goats Cheese Risotto with red onion jam (V)

Roasted pumpkin sautéed with onions and garlic, rosemary and thyme finished with vegetable stock and goats cheese, topped with the chef's own red onion jam

\$17

PIZZAS

(Half and half available at lunch time only, great to share, all pizzas on tomato base unless otherwise stated)

Hot Mexicana Pizza

Viva la Mexico! A roasted red pepper sauce, with a combination of sliced Jalapeños, goats cheese, crispy smoked bacon, cherry tomatoes and oregano for a hot and spicy treat

\$20

Chicken Ranchero Pizza

Tomato/buttermilk/ranch sauce, grilled chicken, smoked bacon, oregano, basil, tomatoes, finished with grated fresh parmesan and mozzarella and drizzled with extra virgin olive oil

\$19

Margarita Pizza (V)

Fresh tomato, basil and grated mozzarella, simply good

\$17

Vegetarian Pizza (V)

Roasted capsicum, eggplant, sun-dried tomatoes, black olives, grilled onion, and feta cheese, finished with oregano and grated mozzarella and drizzled with basil olive oil

\$18

The Aussie Pizza

Rashers of bacon, sliced mushrooms, grilled onions, egg, double cheese and finished with barbecue sauce

\$19

The De Niro

Italian sausage, sliced green olives, diced provolone cheese, oregano, sliced back olives, anchovies, chopped red bell pepper, prosciutto strips

\$18.5

