



CINQUE TERRE



PRIVATE DINING & GROUP DINING

A northern Italian inspired menu that reflects the culture of the Italian Riviera Cinque Terre in Liguria.

At Cinque Terre, we cater for all your special social occasions; such as birthdays, family and work Christmas parties, wedding receptions, product launches, business presentations and wine dinners.

Due to the popularity of our private dining space, we do not take tentative bookings, and it is necessary to contact our events coordinator to provide further details regarding your event, including a deposit, to secure your reservation. We do not charge any separate room hire fees, provided the minimum spend is reached with food and beverage.

We look forward to answering any questions you may have regarding to our venue and welcome you to come and view the space and discuss any questions in person, by making an appointment.

We can be contacted on via e-mail: ciao@cinqueterrechadstone.com.au if we can assist in any way.

Cinque Terre accommodates up to 40 guests for a seated event in the private dining room, or over 130 guests spread across our venue.

WE HAVE MULTIPLE DINING SPACES AVAILABLE

Cinque Terre's private dining room is available to book:

7 days a week, from 12 noon until late

The restaurant is available for private bookings outside of these hours with additional minimum spends.

SEATING CAPACITY

We have 4 separate dining spaces, accommodating groups from 10 people up to 50 people:

Main Dining Room Up to 50 guests

Pronto Bar Area Up to 50 guests (seated)

The Wine Room (private) Up to 40 guests

The Terrace (covered & outdoors) Up to 30 guests

Minimum charges apply to the private use of all rooms, please contact our events coordinator to get a specific quote for the date, time and room you are interested in.



FESTA MENU

(Sample only)

5 course sharing style feast
92pp

Stuzzichini

Bruschetta - focaccia, medley tomato + burrata

Crudo di tonno - yellow fin tuna, mandarin infused oil, radish + avruga caviar

Crocchette - pork crocchette, chilli mayo + tarragon

Primi

Calamari Fritti - dusted calamari, basil pesto, aioli + cracked pepper

Pizza Calabra – fior di latte, Italian tomato, hot salami, Nduja + basil

Pizza Margherita – fior di latte, tomato + basil

Pasta course

Risotto – Asparagus, lemon zest + almond flakes

Maccheroncini- lamb shoulder ragu, fried sage + lemon infused oil

Main course

Market fish - fregola + gremolata

Bistecca - 300g porterhouse, crispy polenta, fried sage + balsamic jus

all mains served with one side of the chef's choice

Dessert

Tiramisu
Cannoli

**All menus are subject to change

Whilst we endeavour to accommodate any dietary requirement, we cannot 100 per cent guarantee a transference of allergens in regards to specific dietary requirements in our restaurant, for more specific information regarding menu items please see the manager

FAMILY SHARING MENU

(Sample Only)

2 courses \$48pp

3 courses \$60 pp

4 courses \$72 pp

Shared stuzzichini

Bruschetta - focaccia, medley tomato + burrata

Calamari Fritti - dusted calamari, basil pesto, aioli + cracked pepper

Peperoni, ricotta & acchiughe roasted bull horn pepper, ricotta + anchovies

24-month aged San Daniele gran riserva Prosciutto + gnocco fritto

Main Course (pick 2 for the whole table)

Pizza Calabria – fior di latte, tomato + Italian spicy salami

Maccheroncini- lamb shoulder ragu, fried sage + lemon infused oil

Market fish - cauliflower + pea puree + \$5pp

Agnello Brasato - polenta + tuscan kale +\$ 5pp

Porterhouse crispy polenta, fried sage + balsamic jus +15pp

served with one side of the chef's choice

Shared dessert course

Tiramisu

Cannoli

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BANQUET MENU

3 courses

85pp

Shared stuzzichini

Bruschetta - focaccia, medley tomato + burrata

Calamari Fritti - dusted calamari, basil pesto, aioli + cracked pepper

Peperoni, ricotta & acchiughe - roasted bull horn pepper, ricotta + anchovies

24-month aged San Daniele gran riserva Prosciutto + gnocco fritto

Choice of main course

Spaghetti - blue swimmer crab, crayfish bisque, cherry tomatoes + basil,

Pizza - buffalo mozzarella, basil pesto, prosciutto San Daniele & cherry tomato

Cotoletta - crumbed pork cutlet, heirloom tomato, shallots + tarragon

Agnello Brasato - red wine braised lamb, polenta + tuscan kale

Market fish - fregola & gremolata

all mains served with one side of the chef's choice

Dessert course

Tiramisu'

Cannoli

Panna cotta

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Drink Packages

55 per person for the first 2.5 hours + hour 22pp

NV De Stefani Redentori Prosecco, Veneto Italy

2021 Cavit Terrazze della Luna Pinot Grigio

2021 Tor Del Colle Sangiovese

Selection of Italian beers

Soft drinks

75 per person for the first 2.5 hours + hour 30pp

NV De Stefani Redentori Prosecco, Veneto Italy

2021 Cavit Terrazze della Luna Pinot Grigio

2021 Umani Ronchi I Sassi Pecorino

2021 Resilience Nero D'Avola

2021 Tor Del Colle Sangiovese

Selection of Italian beers

Soft drinks

100 per person for the first 2.5 hours + hour 38pp

NV R de Ruinart Champagne, Reims France

2021 Piccolo Ernesto Gavi Cortese, Piedmont Italy

2021 Pietradolce Etna Bianco Carricante, Sicily Italy

2018 Mutual Promises Nebbiolo, King Valley Vic

2020 GD Vajra Langhe Rosso , Piedmont Italy

Selection of Italian beers

Soft drinks

Add an Aperol Spritz or a Negroni on arrival + \$14pp

Add an Espresso Martini or Limoncello to finish + \$15pp

Add unlimited San Pellegrino + Aqua Panna Mineral Water \$5pp