Breakfast Menu

available until 4.00pm

Granola Bowl
Mixed seeds,almond, coconut flakes, pecan and sultana toasted granola with vanilla yoghurt,option of natural yoghurt rhubarb compote, strawberries and a side of milk — $23.00

Piatella Pancakes
Stack of 3 buttermilk pancakes with

Option1 Caramelised walnuts,banana and butterscotch **N** — $25.00

Option2 Strawberries,Banana and Nutella **VG** — $25.00

Option3 Canadian maple bacon,caramelised walnuts and strawberries — $25.50

Vanilla ice cream — add $3.00

Sriracha Chilli Scramble
Scrambled eggs with sriracha, Danish feta cheese and candied bacon, topped with pickled chilli and crispy shallot served on sourdough toast **P,GFO,VO** — $25.50

Shakshuka Eggs
Two free-range eggs poached with Spanish pork-chorizo, Danish feta cheese and shakshuka sauce, served in a sizzling paella pan with crusty bread. **P,GFO,VO** — $26.50

Southern Fried Chicken Waffle
Our Famous Piatella waffles with crispy Southern fried tenderloin chicken, drizzled with 100% Canadian maple syrup, topped with triple smoked kaiserfleish bacon sprinkles and strawberries. **P** — $26.00

Vegan Zucchini, Corn & Herb Fritters
Fritters served with cherry tomatoes,red onion and charred corn mixed herb rocket salad on a bed of beetroot hommus. **GF, VEO** Non coeliac — $25.50

Piatella Big Breakfast **P**
Two eggs your way with Spanish pork-chorizo, house made potato rosti, garlic white wine thyme mushrooms, kaiserfleish bacon, smashed avocado and oven-roasted tomatoes,served on cheesy sourdough toast. — $29.50

Eggs Benedict
Two free-range poached eggs topped with hollandaise and served on sourdough toast **GFO** — $25.00

Your choice of salmon/pull pork/bacon or spinach

Just Smashing
Smashed minted avocado, charred corn, topped with Danish feta cheese,pickled chilli,sprinkled with seeds, served with one free-range poached egg on multigrain toast. **VG,GFO,VEO** — $25.00

Cheesy Toasted Mushrooms
Sauteed mixed mushroom,crispy fried enoki, truffle oil on cheesy sourdough toast, served with one free-range fried egg. **VG,GFO** — $26.00

Green Goodness Bowl
Sautéed kale, silverbeet, snow peas, broccoli, baby spinach, sliced avocado, poached egg, feta, dukkah and mixed seeds. **VEO,VG** — $24.00

Roast Pumpkin — $6.00

Chicken — $6.00

King Towers
Two housemade potato rosti with sliced avocado, kaiserfleish bacon, two free-range poached eggs and hollandaise, finished with a sage crumble. **P,GFO,VO** Non coeliac — $26.00

Build Your Own Breakfast
Two eggs either poached,scrambled or fried on sourdough or multigrain toast — $13.00

With GF — $4.00

Breakfast Extras

free-range egg	$3.00	danish feta cheese	$6.00
roasted tomatoes	$4.00	grilled halloumi	$6.00
sauteéd spinach	$5.00	housemade potato rosti	$5.00
garlic thyme mushrooms	$6.00	kaiserfleish bacon	$6.00
smashed avocado	$6.00	spanish chorizo	$6.00
hollandaise	$4.00	pulled pork	$7.00
gluten-free toast	$4.00	smoked salmon	$7.00
Canadian maple syrup	$3.00	roast pumpkin	$6.00

Grazing Menu

available all day

Trio of Dips
Housemade dips served with warm crusty bread, olives and Danish feta cheese. **VO** — $19.00

Extra Crusty Bread — $5.00

Garlic Bread — add $12.90
Warm garlic and herb loaf with a balsamic olive oil dipping sauce. **VG**

Mozzarella cheese — $15.00

Chips
A bowl of potato goodness, served with aioli dipping sauce — $12.00

Gravy — add $2.00

Piatella Board for Two
Selection of aged cured salami,prosciutto, ham, house olives, feta, condiments with a side of crusty bread. **P** — $23.00/$38 for 4ppl

Saganaki Cheese
Pan-fried Kefalograviera cheese served the traditional way with dizzle of honey — $16.00

Lemon Pepper Calamari
Lightly fried calamari seasoned with lemon pepper, served with a roquette salad and a orange soy dipping sauce — $29.90

Broccolini
Stir-fried broccolini with garlic, lemon & pine nuts and parmesan cheese **GF** — $14.00

House salad
Roquette, cucumber, tomato, red onion, mixed herbs with lemon dressing. **GF** — $14.00

Lunch Menu

available until 4.30pm

House Smoke Pork Spare Ribs
Smoke house pork ribs with apple slaw, dill pickle and chips — $29.50

Piatella Souvlaki (open plate style)
Pulled lamb or chicken, home made tzatziki sauce and chipotle mayo, Greek salad, side of warm pita bread and chips — $28.00

Mixed of lamb and chicken — $29.90

Grilled Octopus
Traditional chargrilled octopus dressed in an olive oil,oregano and red wine,vinegar served with Greek salad, crusty bread on homemade tzatziki sauce. **GFO** — $29.90

Atlantic Salmon
Pan seared salmon served with quinoa, avocado, red onion, fried halloumi & roquette salad on a creamy tarama purée. **GF** — $29.00

American Style Reuben Sandwich
Smoked BBQ beef brisket with apple slaw,sliced pickles, Swiss cheese, American mustard and house made BBQ sauce,served with chips and aioli — $28.00

Fried egg — $3.00

The Piatella Beef Burger
House made prime wagyu beef burger patty layered with American cheese, caramelisad onion,sliced dill pickles, oak lettuce, American mustard and house made BBQ sauce,served with chips — $28.00

Kaiserfleisch bacon **P** — add $3.00

Fried egg — add $3.00

Double stacked with onions rings — add $8.00

Southern Fried Chicken Burger
Crispy fried chicken with American cheese, apple slaw, jalapeno, sriracha & chipotle mayo served with chips — $27.00

Kaiserfleisch bacon **P** — add $3.00

Double stack — add $8.00

Vegetarian Burger
Aromatic garden patty with roquette, avocado, red onion, sliced halloumi & chipotle mayo served with chips — $26.00

Pulled PorkBurger
Smoked apple cider pulled pork with apple slaw, Asian herbs & house made BBQ sauce & aioli served with chips **P** — $27.00

Piatella Parma
Succulent crumbed chicken breast topped with house made pomodoro sauce, ham and melted cheese,served with chips,a house salad and aioli **P** — $29.00

Spanakopita
Traditional greek style baked spinach and feta pie, served with a greek salad **VG** — $20.00

Salad Menu

available all day

Grilled Calamari Salad
Grilled calamari served on a bed of wild roquette, fresh herbs and oregano, vine-ripened tomatoes, avocado and a zesty lemon dressing **GF** — $28.50

Traditional Greek Salata
Vine-ripened tomatoes,Kalamata olives,red onion,lettuce,cucumber and Danish feta cheese with extra virgin olive oil and oregano dressing **VG,GF,VEO** — $22.00

Grilled chicken — $6.00

Grilled calamari — $10.00

Caesar Salad
Crisp baby COS lettuce, garlic parmesan croutons, bacon, parmesan cheese and house made caesar dressing, topped with a free range egg and anchovies **P** — $26.00

Grilled chicken — $6.00

Roast Pumpkin Halloumi Salad
Pan fried halloumi tossed with avocado,quinoa, rocket, beetroot hummus roasted pumpkin & lemon dressing **GF** — $27.00

Grilled chicken — $6.00

Grilled calamari — $10.00

Beef Salad
Sautéed beef strips, served on a rocket, cucumber, tomato & red onion salad, dressed with a zesty orange soy dressing — $28.50

Pasta & Risotto Menu

available until 4.30pm

Seafood Linguini
Tiger prawns,scallops,mussels,calamari, tomatoes, chilli, olive oil, garlic and shallots,tossed in a white wine sauce — $37.00

Linguini Carbonara
Sauteed bacon,mushrooms,parsley and garlic tossed through a white wine creamy sauce with parmesan cheese. **P,VO** — $34.50

Chicken — add$5.00

Beef Ragu
Penne pasta served in a traditional European 12-hour slow-cooked beef ragu with braised tomato, red wine, parmesan cheese and parsley herb — $34.00

Wild Mushroom Risotto (Vegan Version Available) **GF,N,VEO**
Shitaki, enoki & oyster mushrooms, roasted pine nuts, caramelised onion and garlic tossed in a creamy white wine sauce, topped with parmesan cheese — $34.00

Chicken — add $5.00

Roasted Vegetable Pasta
Penne pasta tossed with roasted capsicum, olives , cherry tomatoes, red onion spinach in creamy marinara sauce — $29.00

Please advise our staff if you have any allergies or dietairy requirements before ordering

VG Vegetarian **GF** Gluten-free **P** Containing pork **N** Containing nuts

VO Vegetarian option **GFO** Gluten-free option **VEO** Vegan option

We prepare all meals fresh to order. Please be patient during busy periods.
Prices are subject to change. Surcharge of 10% applies on public holidays, 10% on weekends. 1.5% bank card fees apply

Grazing Menu

available all day

Trio of Dips
Housemade dips served with warm crusty bread, olives and Danish feta cheese — $19.00

Extra Crusty Bread — $5.00

Garlic Bread
Warmgarlicandherbloaf with a balsamic olive oil dipping sauce (VG) — $12.90
Mozzarellacheese — $15.00

Chips
Abowlof potato goodness, served with aioli dipping sauce (VG) — $12.00
Gravy — $3.00

Piatella Board for Two
Selectionof aged cured salami, prosciutto, ham, house olives, fetta, condiments with a side of crusty bread — $23.00/$39 for 4ppl

Saganaki Cheese
Pan-friedKefalogravieracheeseserved the traditional way (VG) — $16.00

Lemon Pepper Calamari
Lightlyfriedcalamari seasonedwith lemon pepper, served with a roquette salad and a orange soy dipping sauce — $29.50

Broccolini
Stir-friedbroccolini with garlic, lemon &pine nuts — $14.00

House Salad
Roquette, cucumber, tomato, red onion, mixed herbs with lemon dressing — $14.00

Salad Menu

available all day

Grilled Calamari Salad
Grilledcalamariserved onabed of wild roquette, fresh herbs and oregano, vine-ripened tomatoes, avocado and a zesty lemon dressing (GF) — $29.50

Traditional Greek Salata
Vine-ripenedtomatoes, Kalamata olives, red onion, lettuce, cucumber and Danish feta cheese with extra virgin olive oil and oregano dressing (VG) (GF) (VEO) — $22.00
Grilled chicken — add $6.00
Grilled calamari — add $10.00

Caesar Salad
Crisp baby coslettuce, garlic parmesan croutons, bacon, parmesan cheese and house made caesar dressing, topped with a free range egg and anchovies (P) — $27.00
Grilled chicken — add $6.00

Roast Pumpkin Halloumi Salad
Panfried halloumi tossed withavocado,quinoa, rocket, beetroot hummus, roasted pumpkin & lemon dressing — $27.00
Grilled chicken — add $6.00
Grilled calamari — add $10.00

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(VG) Vegetarian (GF) Gluten-free (P) Containing pork (N) Containing nuts
(VO) Vegetarian option (GFO) Gluten-free option (VEO) Vegan option

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AMERICAN STYLE SMOKED BBQ MENU

Each serve comes with creamy coleslaw, chargrilled corn on the cob, pickles, chips, crispy onion rings, and two dipping sauces

450g Pulled Lamb — **$42.00**

400g Bass Strait Beef Brisket MS3 — **$42.00**

Ribs & Wings - Half Rack Pork Ribs & Southern Fried Chicken Wings — **$50.00**

450g Beef Short Ribs — Half Rack **$37.00** Full Rack **$53.00**

Pork Spare Ribs — Half Rack **$34.00** Full Rack **$53.00**

SHARE PLATTER

SEAFOOD PLATTER $129.00

Atlantic Salmon, grill octopus,steam mussels, lemons peppers calamari, fresh smoke salmon,creamy garlic prawns & scallops sitting on bed of Basmati rice, finish with ChargrilledKing prawn, chip and side salad, aioli and orange soy dipping sauce

MEAT PLATTER $129.00

Beef short ribs, porks ribs, pull lamb, beef brisket, chicken wings and Cob-charred corn, Dill pickles, apple slaw, Crispy onion rings and condiment of house bbq and aioli sauce

FEAST PLATTER $230.00

The ultimate seafood and BBQ feast featuring premium seafood, slow-cooked meats, basmati rice, chips, fresh salad, charred corn, crispy onion rings, and a selection of house-made dipping sauces.

Steak

Eye Fillet Steak
250 gm Grass fed eye fillet steak, served with chips, rocket, herb, red onion and Parmesan salad with balsamic dressing,
Option of Cafe de Paris butter, mushroom or pepper sauce or gravy — $49.00
Topped with chargrill King prawn & garlic creamy sauce — add $18.00

Rib Eye Steak
400ggrass fedribeye steak served with roasted dutch carrots, chat potato, broccolini, cherry tomato and Cafe de Paris butter — $49.00
Topped with chargrill King prawn & garlic creamy sauce — add $18.00

Mains

Mediterranean Lamb Shanks
Slowcookedlambshanksin arichredwine and tomato sauce, served on a bed of creamy sweet potato and polenta mash topped with parmesan cheese — $39.00

Piatella Parma
Succulent crumbed chicken breast topped with house made pomodoro sauce, ham and melted cheese, served with chips, a house salad and aioli. (P) — $29.90

Grilled Octopus
Traditionalchargrilled octopus dressed in an olive oil, oregano and red wine vinegar served with Greek salad, crusty bread on homemade tzatziki sauces (GF) — $34.00

Atlantic Salmon
Pan-searedAtlantic Salmon, sweet potato mash, roast heirloom carrots, charred broccolini on grilled pepper purée (GF) (N) — $38.50

Vegetarian Burger
Aromatic gardenpatty with roquette, avocado, red onion, sliced halloumi & chipotle mayo served with chips — $29.90

The Piatella Beef Burger
House made beefburger patty layered with Kaiserfleish bacon, fried egg. burger cheese, caramelised onion, sliced pickles, oak lettuce, American mustard and house made BBQ sauce, served with chips and aloli. (P) — $29.90
Double stack with onion rings — add $8.00

Southern Fried Chicken Burger
Crispy fried chicken withAmericancheese, apple slaw, jalapeno, sriracha, Kaiserfleisch bacon & chipotle mayo served with chips. (P) — $29.00
Double stack — add $8.00

Mussels Two Ways
Steamedmusselsservedwith warm crusty bread, with your choice of two sauces. (GF) — $34.00
Option #1 Blanco White wine, garlic and parsley sauce
Option #2 Pomodoro Tomato, garlic and basil sauce topped with onion & Danish feta
Add steamed rice to soak up that yummy sauce — add $5.00

Pasta & Risotto Menu

Seafood Linguini
Tiger prawns,scallops, mussels, calamari, tomatoes, chilli, olive oil, garlic and shallot,tossedin a white wine sauce — $37.00

Linguini Carbonara
Sautéed kaiserfleish bacon, mushrooms, parsley herb and garlic tossed through white wine sauce, topped with parmesan cheese (P) (VO) — $34.50
Chicken — add $5.00

Beef Ragu
Pennepastaserved in a traditional European 12-hour slow-cooked beef ragú with braised tomato, red wine, parmesan cheese and parsley herb — $34.50

Wild Mushroom Risotto (Vegan Version Available)
Shitaki,enoki&oyster mushrooms, roasted pine nuts, caramelised onion and garlic tossed in a creamy white wine sauce, topped with parmesan cheese (VG) (GF) (N) — $34.00
Chicken — add $5.00

Roasted Vegetable Pasta
Pennepastatossed with roastedcapsicum, cherry tomatoes, red onion spinach in creamy marinara sauce. (VG) — $29.00

Desserts

see displays for all available offerings

Cakes — $12.00

- Red Velvet (GF) (VE)
- Lemon Meringue pie
- Apple Crumble
- Ferrero Baked Cheesecake
- Lemon Curd Cheesecake
- Pistachio & Matcha Cheesecake (GF)
- Flourless Berry Cheesecake (GF)
- New York Cheesecake
- Espresso Hazelnut Slice (GF)
- Oreo Cheesecake
- Chocolate Vegan Cake (GF)
- Chocolate Mud Cake
- Carrot Vegan Cake (GF)
- Toblerone Cheese Cake (GF)
- Orange Almond Cake (GF)
- Ferrero Baked Cheesecake (GF)
- Death By Chocolate Cake
- Chocolate Volcano Cake
- Tiramisu Slice (GF)
- French Vanilla Slice
- Tim Tam Cheesecake
- Choc Vegan Velvet (GF) (VE)
- Flourless Orange & Almond (GF)
- Flourless Chocolate Cake (GF)
- Flourless Sticky Date Pudding
- Flourless Carrot Cake
- Mars Bar Slice

All cakes are served with your choice of vanilla ice cream OR whipped cream Cakes available for takeaway order at $9.00

Vegan Balls (GF) (N) (VE) — $4.00

- Carrot
- Chocolate Cashew
- Almond Vanilla

Mini Macarons — $3.00 each

- Raspberry
- Salted Caramel
- Earl Grey
- Passionfruit
- Vanilla
- Chocolate
- Mocha
- Lemon

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VO Vegetarian option GFO Gluten-free option VEO Vegan option

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House Made Crêpes & Waffles

available after 5pm onwards

	CRÊPE	WAFFLE
Piatella Special (N) Freshstrawberriesand banana topped with hazelnut Nutella™	$17.00	$18.00
Just Strawberries (N) Freshstrawberriestopped with hazelnut Nutella™	$17.00	$18.00
Just Banana (N) Freshbananatopped with hazminut Nutella™	$17.00	$18.00
Berry Ripe (N) Berrycompote, fresh strawberries, toasted shredded coconut with Nutella™	$17.00	$18.00
Cookies & Cream Vanillawhitechocolateganache topped with crumbled chocolate cookies	$17.00	$18.00
Berry Surprise Berrycompote,fresh strawberries, French vanilla crème and maple syrup	$17.00	$18.00
Sweet & Sour Sweetenedlemon syrup with long sugar	$17.00	$18.00
Bananarama Freshbananadrizzled with our special butterscotch sauce	$17.00	$18.00
Apple Pie Spicedapple confit drizzled with our special butterscotch sauce	$17.00	$18.00
Milo™ + Oreo™ DrizzledMilo™ sauce with a scoop of chunky Oreo™ mousse and a sprinkle of fresh Milo™ on top	$17.00	$18.00
Honey & Walnuts (N) A nodto the traditional Greek sweet, Melomakarona. Ground walnuts, a drizzle of honey and a sprinkle of cinnamon	$17.00	$18.00
Salted Caramel (N) Thick,rich,saltedcaramel sauce topped with almond crumble	$17.00	$18.00
Matcha Green Tea (N) Matcha greenteamousse served with fresh strawberries, sesame almond nut mix and vanills white chocolate ganache	$17.00	$18.00

Crêpe and waffles extras

- Maple syrup — $4.00
- Flaked almonds — $4.00
- Cookie crumble — $4.00
- Butterscotch sauce — $4.00
- French vanilla crème — $4.00
- Salted caramel sauce — $4.00
- Nutella™ — $4.00
- White chocolate ganache — $4.00
- Fresh banana — $4.00
- Fresh strawberries — $4.00
- Spiced apple confit — $4.00
- Whipped cream — $4.00
- Vanilla ice cream — $4.00
- Matcha green tea mousse — $4.00
- Milo™ sauce — $4.00
- Oreo™ mousse — $4.00