

Grazing Menu

available all day

Trio of Dips

House made dips served with warm crusty bread, olives and Danish feta cheese _____ \$18.50

Extra Crusty Bread _____ \$5.00

Garlic Bread

Warm garlic and herb loaf with a balsamic olive oil dipping sauce **VC** _____ \$12.90
Mozzarella cheese _____ \$15.00

Chips

A bowl of potato goodness, served with aioli dipping sauce **VC** _____ \$12.00
Gravy _____ \$3.00

Piatella Board for Two

Selection of aged cured salami, prosciutto, ham, house olives, fetta, condiments with a side of crusty bread _____ \$22.00/\$38 for 4 ppl

Saganaki Cheese

Pan-fried Kefalograviera cheese served the traditional way **VC** _____ \$15.00

Lemon Pepper calamari

Lightly fried calamari seasoned with lemon pepper, served with a roquette salad and a orange soy dipping sauce _____ \$29.00

Broccolini

Stir-fried broccolini with garlic, lemon & pine nuts _____ \$12.00

House Salad

Roquette, cucumber, tomato, red onion, mixed herbs with lemon dressing _____ \$12.00

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** _____ \$29.00

Traditional Greek salata

Vine-ripened tomatoes, Kalamata olives, red onion, lettuce, cucumber and Danish feta cheese with extra virgin olive oil and oregano dressing **VC GF VEO** _____ \$20.00
Grilled chicken _____ add \$6.00
Grilled calamari _____ add \$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 _____ add \$6.00

Roast Pumpkin Halloumi salad

Pan fried halloumi tossed with avocado, quinoa, rocket, beetroot hommus. roasted pumpkin & lemon dressing _____ \$26.00
Grilled chicken _____ add \$6.00
Grilled calamari _____ add \$10.00

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

VC Vegetarian **GF** Gluten-free **P** Containing pork **N** containing nuts
VO Vegetarian option **GFC** 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

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 _____ \$40.00

400g Bass Strait Beef Brisket MS3 _____ \$40.00

Ribs & Wings -Half Rack Pork Ribs & Southern Fried Chicken wings _____ \$49.00

450g Beef Short Ribs Half Rack _____ \$37.00 Full Rack _____ \$52.00

Pork Spare Ribs Half Rack _____ \$34.00 Full Rack _____ \$52.00

SHARE PLATTER

SEAFOOD PLATTER \$129.00

Atlantic Salmon, grill octopus, steamed mussels, lemons peppers calamari, fresh smoke salmon, creamy garlic prawns & scallops sitting on bed of Basmati rice, finish with Chargrilled King prawn, chips 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

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 _____ \$47.00
Topped with chargrill king prawn & garlic creamy sauce _____ add \$18.00

Rib Eye Steak

400g grass fed ribeye steak served with roasted dutch carrots, chat potato, broccolini, cherry tomato and Cafe de Paris butter _____ \$47.00
Topped with chargrill king prawn & garlic creamy sauce _____ add \$18.00

Mains

Mediterranean Lamb shanks

Slow cooked lamb shanks in a rich red wine 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** _____ \$29.00

Grilled octopus

Traditional chargrilled octopus dressed in an olive oil, oregano and red wine vinegar served with Greek salad, crusty bread on homemade tzatziki sauces **GF** _____ \$33.00

Atlantic Salmon

Pan-seared Atlantic Salmon, sweet potato mash, roast heirloom carrots, charred broccolini on grilled pepper puree **GF N** _____ \$38.00

Vegetarian Burger

Aromatic garden patty with roquette, avocado, red onion, sliced halloumi & chipotle mayo served with chips _____ \$28.00

The Piatella Beef Burger

House made beef burger patty layered with Kaiserfleisch bacon, fried egg burger cheese, caramelised onion, sliced pickles, oak lettuce, American mustard and house made BBQ sauce, served with chips and aioli **P** _____ \$29.00
Double stack with onion rings _____ add \$6.00

Southern Fried Chicken Burger

Crispy fried chicken with American cheese, apple slaw, jalapeno, sriracha, Kaiserfleisch bacon & chipotle mayo served with chips **P** _____ \$28.00
Double stack _____ add \$6.00

Mussels Two Ways

Steamed mussels served with warm crusty bread, with your choice of two sauces **GF** _____ \$33.00
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, tossed in a white wine sauce _____ \$37.00

Linguini Carbonara

Sautéed kaiserfleisch bacon, mushrooms, parsley herb and garlic tossed through white wine sauce, topped with parmesan cheese **P VO** _____ \$34.00
Chicken _____ add \$5.00

Beef Ragù

Penne pasta served in a traditional European 12-hour slow-cooked beef ragù with braised tomato, red wine, parmesan cheese and parsley herb _____ \$34.00

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 **VC GF N** _____ \$34.00
Chicken _____ add \$5.00

Roasted Vegetable Pasta

Penne pasta tossed with roasted capsicum, cherry tomatoes, red onion spinach in creamy marinara sauce _____ \$29.00

Desserts

see displays for all available offerings

Cakes _____ \$12.00

- Red Velvet **GF**
- Lemon Meringue Pie
- Apple Crumble
- Ferrero Baked Cheesecake
- Lemon Curd Cheesecake **GF**
- Pistachio & Matcha Cheesecake
- Flourless Berry Cheesecake
- Macadamia Cheesecake **N**
- New York Cheesecake
- Espresso Hazelnut slice
- Passionfruit Mango cheesecake
- Oreo Cheesecake
- Chocolate Vegan cake **VEC**
- Orange Almond Cake
- Death By Chocolate Cake **N**
- Chocolate Volcano Cake **N**
- Tiramisu Slice **GF**
- French Vanilla Slice
- Tim Tam Cheesecake
- Choc Vegan Velvet
- Flourless Orange & Almond
- Flourless Chocolate Cake **GF N**
- Flourless sticky Date Pudding **GF N**
- Flourless Carrot Cake **GF**
- Mars Bar Slice
- Carrot Vegan Cake **VEC**
- Passionfruit Coconut slice **GF**

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

Vegan Balls **GF N VE** _____ \$4.00

- Carrot
- Chocolate Cashew
- Almond Vanilla

Mini Macarons **GF N** _____ \$3.00 each

- Raspberry
- cookies + cream
- Salted Caramel
- strawberry yogurt
- Biscoff
- Chocolate
- Pistachio
- Lemon Meringue

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House Made Crêpes & Waffles

available after 5pm onwards

Piatella special **N**

Fresh strawberries and banana topped with hazelnut Nutella™

Just Strawberries **N**

Fresh strawberries topped with hazelnut Nutella

Just Banana **N**

Fresh banana topped with hazelnut Nutella™

Berry Ripe

Berry compote, fresh strawberries, toasted shredded coconut with Nutella™

Cookies & Cream

Vanilla white chocolate ganache topped with crumbled chocolate cookies

Berry Surprise

Berry compote, fresh strawberries, French vanilla crème and maple syrup

Sweet & Sour

Sweetened lemon syrup with icing sugar

Bananarama

Fresh banana drizzled with our special butterscotch sauce

Apple Pie

Spiced apple confit drizzled with our special butterscotch sauce

Milo™ + Oreo™

Drizzled Milo™ sauce with a scoop of chunky Oreo™ mousse and a sprinkle of fresh Milo™ on top

Honey & Walnuts **N**

A nod to the traditional Greek sweet, Melomakarona. Ground walnuts, a drizzle of honey and a sprinkle of cinnamon

Salted Caramel **N**

Thick, rich, salted caramel sauce topped with almond crumble

Matcha Green Tea **N**

Matcha green tea mousse served with fresh strawberries, sesame almond nut mix and vanilla white chocolate ganache

CRÊPE

\$18.00

\$17.00

\$17.00

\$17.00

\$17.00

\$17.00

\$17.00

\$17.00

\$17.00

\$17.00

\$17.00

\$17.00

\$17.00

WAFFLE

\$19.00

\$18.00

\$18.00

\$18.00

\$18.00

\$18.00

\$18.00

\$18.00

\$18.00

\$18.00

\$18.00

\$18.00

\$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

Vanila Ice Cream _____ \$4.00



Drinks Menu

88 Kingsway, Glen Waverley VIC 3150

(03) 9562 1700

 @piatellacafebar

cold options

Freshly Squeezed Juices

Apple / Orange / Watermelon \$9.00
Combination of 2 or more fruits add \$1.0

Red Hot Chilli Pepper

Orange, ginger, coriander and
fresh chilli \$9.00

Line and Length

Orange, apple, ginger
and carrot \$9.00

Green Means Go!

Cucumber, apple, mint and
spinach \$9.00

Pretty in Pink

Watermelon, strawberries,
blueberries and apple \$9.00

Juices

Pineapple / Apple / Orange / Cranberry
Orange & Mango / Apple & Blackcurrant \$4.50

Iced Teas

Peach / Lemon / Mango / Citrus Green Tea \$4.50

Soft Drinks

Coke / Coke Zero / Fanta / Sprite / Lift / Soda Water Glass \$4.20 / Bottle \$4.60
Lemon, Lime & Bitters \$5.00
San Pallegirino 250ml \$4.50 / 750ml \$7.50

Smoothies

Mango / Mixed Berry \$9.90
Banana / Nutella \$11.00
Peanut Butter / Banana \$11.00
(Mixed with fruit, fruit juice, honey and yoghurt)

Milkshakes & Thickshakes

Chocolate / Banana / Caramel
Strawberry / Coffee / Vanilla / Nutella Milkshake \$6.00 / Thickshake \$7.00

Premium Milkshakes & Thickshakes

Oreo / Milo / Matcha
(All served with whipped cream) Milkshake \$7.00 / Thickshake \$8.00

Prices are subject to change.

NO alcholic drinks beverages can be severd after 11pm



coffee options

Niccolo House Blend

Espresso / Double Espresso.....	\$4.30 / \$4.80
Short Macchiato / Long Macchiato	\$4.30 / \$4.80
Latte / Cappuccino / Flat White.....	Regular \$4.30 / Large \$4.80
Long Black	Regular \$4.50 / Large \$5.00
Mocha Latte.....	Regular \$4.50 / Large \$5.00
¾ Latte	Regular \$4.30 / Large \$4.80
Piccolo	Regular \$4.30 / Large \$4.80
Magic	\$4.50
Matcha Latte / Chai Latte.....	\$5.50
Golden Latte (Tumeric blend, made with Bonsoy or almond milk).....	\$5.50
Beetroot Latte (made with Bonsoy or almond milk).....	\$5.50
Hot Chocolate	\$5.50
Nutella Hot Chocolate	\$6.00
Babyccino	\$2.00
Affogato	\$7.00
Liquor Affogato (Baileys, Frangelico or Kahlúa)	\$14.00
Iced Coffee / Iced Mocha / Iced Long Black	\$6.50
Iced Chai / Iced Matcha/ Iced Chocolate	\$6.50
Ice cream	add \$0.50
Whipped cream	add \$0.50
Both ice cream and whipped cream	add \$1.00

extras

Sweet Syrup Flavours

Caramel / Hazelnut / Vanilla / Honey	\$0.80
Extra shot	\$0.50
Decaf	\$0.50
Bonsoy milk	\$0.80
Almond milk	\$0.80
Lactose-free milk	\$0.80
Oat milk	\$0.80

GREEK STYLE

Greek Brewed Coffee	\$5.00
Frappé (metrio or sweet, with or without milk)	\$5.50
Freddo Espresso (metrio or sweet).....	\$6.00
Freddo Cappuccino (metrio or sweet, with milk)	\$6.00

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tea options

teas by Ceylon Tea Bush

Breakfast Tea

A low grown tea from the Ruhuna region in Southern Ceylon, where the environment gives the tea a unique strength and character. Ideal for those who like a strong brew with or without milk.

Earl Grey

High grown black tea from Ceylon combined with the smoky orange notes of real Bergamot and orange rind to create our unique Earl Grey. An elegant, balanced and full-flavoured tea.

Ginger Peach Black Tea

A black tea that comes to life with the flavours of peach and ginger pieces. This cup lures you in with its sweet aroma, and satisfies with its rich brew.

Smooth Chai

This chai is unique in its perfect balance of spices and tea. Cardamom, cloves, cinnamon, nutmeg and mace come together to create an unforgettable chai.

Green Tea

This sun-dried green tea come from the Ceylon slopes. It steeps into a delicate, refreshing brew with a hint of nuttiness.

Pomegranate Green Tea

A green tea infused with the soft, fruity notes of pomegranate and enhanced with rose petals help create a most exciting tea.

Served in a mug	\$4.00
Served in a tea pot	\$4.50
All teas are available for individual sale	\$2.50

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caffeine-free tea

teas by Ceylon Tea Bush

Honey Rooibos

A red bush tea, which comes to life with real honey, cinnamon and yellow marigold petals.

Naturally Calm

A truly relaxing tea with licorice, lavender buds, cinnamon bark and black pepper. This gorgeous blend will have you one step closer to Karma.

Lemongrass Rosehip

The strong citrus notes of lemongrass come to life with a hint of rosehip.

Passion Berry Tea

A medley of berries including strawberries, raspberries, blueberries and more. This blend is strong in flavour and hue.

Chamomile Lemon

The delicate flavour and aroma of chamomile flowers, subtly complimented with rose petals and citrus peel.

Super Mint

Feel the refreshing, cleansing burst of this real spearmint and peppermint combination.

Served in a mug	\$4.00
Served in a tea pot	\$4.50
All teas are available for individual sale	\$2.50

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alcohol options

Beers

Pure Blonde	\$8.50
Cascade Light	\$8.50
Crown Lager	\$9.00
Mythos	\$9.00
Corona	\$9.00
Asahi.....	\$9.50
Peroni.....	\$9.50
Furphy Ale.....	\$10.00
Little Creatures Pale Ale.....	\$10.50

Ciders

Somersby Apple / Pear	\$9.00
Rekorderlig Strawberry / Lime	\$11.00

Spirits

Jim Beam	\$9.00	Jack Daniel's	\$10.00
Gordons Gin	\$9.00	Kahlúa	\$10.00
Johnnie Walker Red	\$9.00	Cointreau	\$10.00
Smirnoff Vodka	\$9.00	Tequila	\$10.00
Southern Comfort	\$9.00	Chivas Regal	\$11.00
Canadian Club	\$9.00	Tanqueray Gin	\$11.00
Bacardi Rum	\$9.00	Drambuie	\$11.00
Bundaberg Rum	\$9.50	Johnnie Walker Black	\$11.00
Midori	\$9.50	Grey Goose Vodka	\$12.00
Malibu	\$9.50	Maker's Mark	\$12.00
Ouzo	\$10.00	Monkey Shoulder Malt Scotch	\$12.00
Chambord	\$13.00	Hennessy VSOP Cognac	\$13.00

Liqueurs

Baileys	\$8.00
Frangelico	\$9.50
Sambuca Opal Nero	\$9.50

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cocktails

Passionfruit Caipiroska

A refreshing take on the classic Caipiroska!

Vodka, muddled lime, fresh mint and passionfruit.....\$16.50

Tokyo Iced Tea

This is a Japanese variation!

Midori melon liqueur mixed with vodka, rum and tequila.....\$16.50

Aperol Spritz

The ultimate European aperitif!

Aperol with soda and a splash of prosecco, finished with an orange wedge.....\$15.00

Margarita

A touch of Mexico, but frozen!

A shot of tequila, Triple-Sec and fresh limes, blended with ice.....\$16.50

Daiquiri

Summertime fun!

A refreshing frozen cold drink, mixed with rum and Triple-Sec.....\$16.50

Mojito

Welcome to Havana!

Combination of rum, fresh lime, fresh mint and 'just a spoon full of sugar'.....\$16.50

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cocktails

Bailey's Comet

Irish Creme kicks a punch!

Mixture of Kahlua, Butterscoth liqueur & Original Bailey's blended with milk and ice cream, finished with whipped cream..... \$17.00

Whiskey Sour

The Classic!

Chivas regal shaken with lemon, sugar and a touch of egg white..... \$17.00

Lychee Mojito

Bring in the tropical fruit!

Fresh lime & mint mixed with rum and lychee liqueur..... \$16.50

Espresso Martini

A cheeky wake up!

Niccolo coffee, Kahlúa, vodka and a hint of vanilla..... \$17.00

Cosmopolitan

Pretty in pink!

Vodka, Triple-Sec, cranberry juice and fresh lime \$17.00

Long Island Iced Tea

Packs a punch!

Combination of gin, vodka, tequila and rum with just a dash of lemon and cola..... \$19.00

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white wines

	GLASS	BOTTLE
Bubbles / Sparkling		
Chalk Hill Blue, South Australia	\$9.00	\$32.00
Audrey Wilkinson		
Moscato		
Swan Hill, Hunter Valley	\$9.00	\$36.00
Cockfighter's Ghost		
Rose		
McLaren Vale	\$9.00	\$36.00
Allinda Yarra Valley		
Chardonnay		
Dixons Creek.....	\$9.00	\$35.00
Cockfighter's Ghost		
Sauvignon Blanc		
Adelaide Hills		\$36.00
Kimi		
Sauvignon Blanc		
Malborough – New Zealand	\$9.00	\$36.00
Cockfighter's Ghost		
Pinot Gris		
Adelaide Hills	\$9.00	\$36.00
Prosecco	\$9.00	

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red wines

GLASS

Audrey Wilkinson

Merlot

Orange, NSW \$8.00

Cockfighter's Ghost

Cabernet Sauvignon

Langhorne Creek \$9.00

Cockfighter's Ghost 'The Legend'

Shiraz Cabernet Merlot

McLaren Vale \$10.00

Cockfighter's Ghost Reserve

Pinot Noir

Orange, NSW \$10.00

Shinas Estate 'The Guilty'

Shiraz

Barossa Valley \$12.00

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