



88 Kingsway, Glen Waverley VIC 3150

(03) 9562 1700

info@piatella.com.au

 @piatellacafebar

Breakfast Menu

available until 4pm

House Made Piatella Granola

House made granola with vanilla bean yoghurt, poached fruits, seasonal berries and served with a side of full cream or skinny milk **V** \$15.50
+ Soy/almond/lactose-free milk or orange juice \$0.80

Poached Pear Bircher

Saffron infused poached pear, apple, currants and cinnamon bircher, with fresh berries, almond flakes, seeds and cocoa crumble **V** \$16.00

Oat & Linseed Porridge

Served with stewed apples, fresh berries, almonds and apple crumble **V** **VE*** \$13.00

Pancakes

Stack of 3 buttermilk pancakes, caramelised walnuts, fresh banana, butterscotch sauce or fresh strawberries, banana and Nutella™ **V** \$16.00
+ Vanilla ice cream add \$2.00

Veggie Lovers

Cherry tomatoes, fried chickpeas, chopped avocado, thyme mushrooms, pickled onion and rocket salad, sitting on a bed of hummus, topped with a poached egg **V** **VE*** **GF*** . \$17.00
+ Popcorn haloumi strips add \$2.00

Chilli Scrambled Eggs

Free-range eggs scrambled with fresh chilli slices and feta cheese served on sourdough, with a side of chilli candied bacon **P** **V*** **GF*** \$17.00

The Piatella Big Breakfast

Two eggs, cheese kransky, house made potato rosti, thyme mushrooms, Kessler bacon, sautéed spinach and oven roasted tomatoes on cheesy sourdough bread **P** \$22.00

Nourish Bowl

Spiced sweet potato, smashed peas, avocado, cherry tomatoes, quinoa and topped with a free-range poached egg and pesto **V** **GF** **VE*** \$17.00

Baked Eggs

Two free-range eggs, baked with Spanish pork-chorizo, pork-prosciutto and feta cheese, shakshuka sauce, served in a sizzling paella pan with crusty bread **P** **GF*** \$19.50

Pope's Choice: Eggs Benedict or Florentine

Benedict: Two free-range poached egg, cider braised pulled pork on sourdough toast, topped with hollandaise **P** **GF*** \$18.50

Florentine: Two free-range poached eggs on crusty sourdough toast, baby spinach, topped with hollandaise **V** **GF*** \$15.00

Just Smashing

Chunky avocado and Danish feta smash, on seeded toast, topped with cherry tomatoes, baby radish, and sprinkled pumpkin and sunflower seeds **V** **VE*** **GF*** \$16.90
+ Free range poached eggs add \$3.00

King Towers

Two homemade potato rosti, topped with grilled Swiss cheese, sliced avocado, Kessler bacon, two poached eggs and hollandaise, finished with a sage crumble **V*** **GF*** \$19.00

Build Your Own Breakfast

Two eggs either poached, scrambled or fried on sourdough toast \$10.50

Extras

Free-range egg	\$2.00	Field mushrooms	\$3.50
Hollandaise	\$3.00	Homemade potato rosti	\$3.50
Spinach	\$3.00	Kessler bacon	\$4.50
Roma tomatoes	\$3.00	Spanish chorizo	\$4.50
Gluten-free toast	\$3.00	Cheese kransky	\$4.50
Chunky avocado	\$3.50	Smoked salmon	\$5.50
Grilled haloumi	\$3.50	Slow cooked pulled pork	\$5.50

Grazing Menu

available all day

Trio of Dips

House made dips with warm crusty bread, olives and feta cheese **V*** \$16.90
+ Extra bread \$4.00

Garlic Bread

Warm loaf with herb and garlic butter, with balsamic olive oil **V** \$8.50

Beer Batter Chips

A bowl of potato goodness, served with aioli dipping sauce **V** \$9.50
+ Cajun seasoning and spicy aioli add \$1.00

Bruschetta: Traditional

Diced Roma tomato, Spanish onion, fresh basil and Parmesan cheese
on toasted sourdough bread drizzled with balsamic glaze **V GF*** \$14.00

Bruschetta: Salmon

Tasmanian smoked salmon, lemon, coriander, chunky avocado,
pickled fennel, Danish feta and dill on toasted sourdough bread **GF*** \$17.50

Saganaki

Pan fried Kefalograviera cheese served the traditional way **V GF** \$12.50

Lemon Pepper Calamari

Tender calamari seasoned with lemon pepper, lightly fried, served on a bed
of peppery roquette salad and a side of sweet soy ginger dipping sauce
+ Entrée \$18.00
+ Main \$24.00

Stuffed Mushrooms

Oven roasted field mushrooms, stuffed with thyme and whipped goats cheese,
served with sautéed spinach and candied walnuts **V GF** \$17.00

Chorizo & Prawn Saganaki

Sautéed chorizo and tiger prawns, Kalamata olives, feta cheese and baby spinach
in a rich Napoli tomato sauce, served with warm crusty bread **P** \$21.50

Arancini

Saffron infused arborio rice, filled with caramelised onion, mozzarella cheese,
spinach and mushroom, on roquette pesto and garlic aioli **V** \$17.00

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Leafy Options

available all day

Grilled Calamari Salad

Grilled calamari served on a bed of wild roquette, fresh herbs and oregano, Roma tomatoes, avocado and a zesty lemon dressing **GF** \$22.00

Caesar Salad

Crisp baby cos lettuce, croutons, pork-pancetta, soft poached egg, Parmesan cheese and house made dressing **P** \$18.00
+ Smoked chicken tenderloins add \$5.50

Middle Eastern Pulled Lamb Salad

Slow roasted lamb shoulder, currents, fried cauliflower pieces, avocado, fresh herbs, quinoa, tzatziki and rocket, topped with dukkah and pickled onion **GF** \$24.00

Thai Beef Salad

Tender strips of Thai marinated beef tossed with shaved cabbage, bean shoots, coriander, mint and Noc Nahm dressing \$22.50

Smoked Chicken Salad

Smoked chicken tenderloins, baby radish, pickled fennel, red onion, avocado, wild roquette, croutons and candied walnuts, with a Dijon and citrus dressing **GF*** \$21.00

Mediterranean Lamb Salad

Tender char-grilled lamb pieces on a bed of baby spinach, roasted red peppers, olives, green beans, Danish feta and red onion with a Dijon mustard lemon dressing **GF** \$25.00

Traditional Greek Salad

Vine ripened tomatoes, Kalamata olives, red onion, cucumber and feta cheese, with an olive oil and oregano dressing **V GF VE*** \$15.50
+ Lamb (medium rare) add \$9.00
+ Grilled calamari add \$6.00

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Lunch Menu

available from 11:30am to 5:00pm

Piatella Chicken Burger

Smoked chicken thigh fillet, smashed avocado, coleslaw and chilli aioli with beer batter chips **GF*** \$18.00
+ Kessler bacon add \$3.00

Hungry Cow Burger

House made beef patty, oak lettuce, caramelised onion, tasty cheese, BBQ sauce and dijon mustard with beer batter chips \$20.00
+ Kessler bacon add \$3.00
+ Free-range egg add \$2.00

Atlantic Salmon

Atlantic salmon fillet served with an asparagus and edamame bean salad, pickled fennel and a creamy beetroot purée **GF** \$21.50

Spanakopita

Traditional Greek style baked spinach and feta pie, served with Greek salad **V** \$14.50

Lamb Kofta

Mint and garlic lamb koftas, char-grilled and plated with tzatziki, pita bread and a roquette quinoa salad **GF*** \$20.50

American Style Reuben Sandwich

Slow roasted BBQ beef brisket, coleslaw, sliced pickles, dijon mustard, Swiss cheese and BBQ sauce, served with beer batter chips \$18.00

Piatella Parma

Succulent crumbed chicken breast topped with a homemade pomodoro sauce, pork-prosciutto, melted mozzarella cheese, served with beer batter chips and aioli **P** \$23.00

Chicken Quinoa

Char-grilled and smoked chicken tenderloins with Middle Eastern quinoa, tzatziki and mixed herb salad **GF** \$21.50

Crispy Skin Pork Belly

Crispy pork belly with sweet potato, pickled fennel and radish salad, finished with an apple cider jus **GF** \$20.00

Extras

Crusty bread \$4.00
Gluten-free bread \$4.50
Herb & roquette salad \$7.00
Seasonal greens \$7.00

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Pasta & Risotto Menu

available from 11:30am

Linguini Marinara

Linguini pasta tossed with tiger prawns, scallops, mussels, calamari, Roma tomatoes, chilli, olive oil and garlic in a white wine sauce \$28.00

Spaghetti & Meatballs

House-made meatballs, in a rich Italian style tomato sauce, topped with Parmesan cheese and fresh basil \$27.00

Beef Ragù

A traditional European 12-hour slow cooked beef ragù, with braised tomato, red wine and oregano, served with penne pasta \$25.00

Penne Mediterranean

Spanish pork-chorizo, red capsicum, baby spinach, Kalamata olives and red onion mixed through with Napoli sauce **P** **V*** \$23.50

Linguini Carbonara

Sautéed Kessler bacon, button mushrooms, spring onion and garlic tossed through with a creamy white wine sauce **P** **V*** \$25.00

Pumpkin Gnocchi

Potato gnocchi with tender chicken breast, pork-prosciutto, roasted pine nuts, baby spinach and a creamy pumpkin sauce **P** **V*** \$25.00

Pan Fried Gnocchi

Pan fried potato gnocchi with pulled lamb shoulder, cherry tomatoes, rocket and edamame beans, topped with dukkha, sage crumble and feta cheese **GF** \$28.00

Chicken, Leek & Pancetta Risotto

Slow braised leeks, marinated chicken breast, pork-pancetta and edamame beans tossed in a creamy white wine sauce **P** **GF** \$25.00

Wild Mushroom Risotto

Shitaki, enoki and oyster mushrooms, caramelised onion, garlic, spinach and toasted pine nuts tossed in a creamy white wine and Parmesan cheese sauce **V** **GF** **VE*** \$24.00

Extras

Crusty bread \$4.00

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Dinner Menu

available from 5:00pm

The Piatella Burger

Your choice of either our home-made Piatella beef burger patty or smoked chicken thigh fillet, layered with crispy pork-prosciutto, tasty cheese, caramelised onions, pickles, a fried egg, lettuce, dijon mustard and house-made BBQ sauce, with a side of beer batter chips **P** \$26.90
 + Double stack add \$5.50

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 \$29.00

375g Rib-Eye Steak

Grain fed Black Angus rib-eye steak, served with caramelised sweet potatoes and seasonal greens. Your choice of mushroom, garlic butter or peppercorn sauce **GF** \$36.00
 (Recommend cooked Medium)

330g Eye Fillet

Black Angus 330g eye fillet, served with a spring onion and leek mash, seasonal greens and red wine jus **GF** \$37.00
 + Reef & Beef (garlic prawns and cream sauce) **GF** add \$6.00

Mussels 2 Ways

Steamed mussels served with warm crusty bread, with your choice of two sauces
Option #1: White wine, garlic and parsley sauce **GF*** \$26.90
Option #2: Tomato, garlic, chilli and basil sauce **GF*** \$26.90

Piatella Parma

Succulent crumbed chicken breast topped with a homemade pomodoro sauce, pork-prosciutto, melted mozzarella cheese, served with beer batter chips and aioli **P** \$23.00

Atlantic Salmon

Pan seared Atlantic salmon, sliced lemon roasted potatoes, sautéed asparagus with roquette pesto and charred corn salsa \$32.00

Piatella BBQ Pork or Beef Ribs

The crown jewel of the Piatella menu since we opened our doors. Twice cooked American dry rub BBQ pork or beef ribs (slightly spicy), served with home-style chunky chips, coleslaw and two dipping sauces

Pork

Single rack \$25.00
 Two racks 800g \$38.00

Beef

Single rack \$25.00
 Two racks 1100g \$38.00

Seafood Platter

Perfect for sharing. A generous mixed platter consisting of both fresh and cooked seafood. Contains steamed mussels, grilled Atlantic salmon, fresh oysters, lemon pepper calamari, fresh smoked salmon, creamy garlic prawns and scallops, Blue-Swimmer crab, garlic Moreton Bay bugs, basmati rice, beer batter chips and two dipping sauces **GF*** \$88.00

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House Made Crêpes & Waffles

available after 5pm from Monday to Thursday

available from 10am Friday to Sunday

	CRÊPE	WAFFLE
Piatella Special Fresh strawberries and banana topped with hazelnut Nutella	\$14.50	\$15.50
Just Strawberry Fresh strawberries topped with hazelnut Nutella	\$14.00	\$15.00
Just Banana Fresh banana topped with hazelnut Nutella	\$14.00	\$15.00
Cookies & Cream A vanilla white chocolate ganache mixed with crumbled chocolate cookies	\$14.00	\$15.00
Berry Surprise Berry compote, strawberries, French vanilla crème and Canadian maple syrup	\$14.00	\$15.00
Bananarama Freshly cut banana drizzled with our special butterscotch sauce	\$14.00	\$15.00
PB & J Crunchy peanut butter, roasted nuts and berry compote	\$14.00	\$15.00
Espresso Decadent coffee crème topped with a biscotti and almond crumble	\$14.00	\$15.00
Sweet & Sour Sweetened lemon syrup with icing sugar	\$14.00	\$15.00
Honey & Walnuts A nod to the traditional Greek sweet, <i>Melomakarona</i> . Ground walnuts, a drizzle of honey and a sprinkle of cinnamon	\$14.50	\$15.50
Apple Pie Spicy apple confit drizzled with a butterscotch sauce	\$14.50	\$15.50
Salted Caramel Thick, rich, salted caramel sauce, topped with flaked almonds	\$14.50	\$15.50
Milo™ + Oreo™ = 🍷👍 Drizzled Milo™ sauce, with a scoop of chunky Oreo™ mousse and a sprinkle of fresh Milo on top	\$14.50	\$15.50
Matcha Green Tea Match green tea cream, served with white chocolate ganache, sliced strawberries and a sesame almond nut mix	\$14.50	\$15.50

All crêpes and waffles are served with your choice of vanilla ice cream or whipped cream

Extras

Maple Syrup	\$2.00	Chocolate Cookies	\$3.00
Crumble	\$2.00	Vanilla Icecream	\$3.00
French Vanilla Crème	\$2.00	Spicy Apple Confit	\$3.00
Banana	\$2.00	Whipped Cream	\$3.00
Strawberries	\$3.00	Peanut Butter	\$3.00
Pineapple	\$3.00	Salted Caramel	\$3.50
Nutella	\$3.00	Milo™ Sauce	\$3.50
White Chocolate Ganache	\$3.00	Oreo™ Mousse	\$3.50
Butterscotch Sauce	\$3.00	Green Tea Matcha	\$3.50

Desserts

see display for all available cakes, macarons and phat stacks

Cakes \$9.50

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|-----------------------------|---|
| Tiramisu | Raspberry Lime Tart |
| Sticky Date Pudding | Strawberry Tart |
| Death by Chocolate | Passionfruit Tart |
| Duo Chocolate Mousse | Lemon Citron Tart |
| Black Forrest Cake | Red Velvet Slice |
| Coffee Opera Cake | Green Tea & Red Bean Slice |
| Mars Bar Cheesecake | Cranberry Cassis Slice |
| Mixed Berry Cheesecake | French Vanilla Milfue Slice |
| New York Cheesecake | Fondant Vanilla Slice |
| Toblerone Cheesecake | Cranberry Cassis Slice |
| Mango Cheesecake | Dark Chocolate Berry Slice |
| Toffee Macadamia Cheesecake | Orange & Almond Flourless Slice GF |
| Oreo Cheesecake | Flourless Chocolate Cake GF |
| Apple Crumble Pie | Orange & Poppy Seed Cake GF |
| Grannies Apple Pie | Carrot Cake GF |
| Lemon Meringue Pie | |

All cakes are served with your choice of vanilla ice cream or whipped cream

Hustle & Dough Phat Stacks \$5.00

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|----------------|-----------------|
| Salted Caramel | Mint Slice |
| Nutella | Turkish Delight |
| Banana Split | Tiramisu |
| Chocolate Chip | Mr Bubblegum |
| Bounty | Cherry-Ripe |

Macarons **GF** \$3.50

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|-----------------------------|--------------------------|
| Strawberries & Crème | Passionfruit |
| Turkish Delight Rosewater | Crème Brûlée |
| Butterscotch Macadamia | Double Belgium Chocolate |
| Pistachio | French Vanilla |
| Café Mocha | Cherry Coconut |
| Blueberry Cheesecake | Salted Caramel |
| Original Bubblegum | Green Tea Matcha |
| Tiramisu | Nutella Roché |
| Raspberry & White Chocolate | |

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