



**88 Kingsway, Glen Waverley VIC 3150**

**(03) 9562 1700**

 **@piatellacafebar**

# Breakfast Menu

available until 4pm

## Poached Pear Bircher

Saffron infused poached pear, apple, currants and cinnamon bircher with fresh berries, almond flakes, seeds and toasted granola **VG N** ..... \$16.50

## Pancakes

Stack of 3 buttermilk pancakes with your choice of; caramelised walnuts, banana and butterscotch **or** strawberries, banana and Nutella™ **N VG** ..... \$16.00  
Vanilla ice cream..... add \$2.00

## Veggie Lovers

Cherry tomatoes, fried chickpeas, chopped avocado, thyme mushrooms, pickled onion, roquette salad and a free-range poached egg, sitting on a bed of hummus with a side of multigrain toast **VG GFO VEO** ..... \$17.00  
Popcorn halloumi..... add \$2.00

## Nourish Bowl

Spiced sweet potato, edamame beans, smashed avocado, quinoa, grilled peppers purée with a roquette, fresh herb, onion and cabbage salad, topped with a free-range poached egg **VG GF N VEO** ..... \$17.00

## Piatella Big Breakfast

Two eggs your way with Spanish pork-chorizo, one house made potato rosti, thyme mushrooms, kessler bacon, grilled peppers and oven-roasted tomatoes, served on cheesy sourdough toast **P** ..... \$23.00

## Chilli Eggs

Scrambled eggs with freshly chopped chilli, Danish feta cheese and chilli candied bacon, served on sourdough toast **P VO+ GFO** ..... \$18.00

## Baked Eggs

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

## Eggs Benedict

Two free-range poached eggs with cider braised pulled pork, topped with hollandaise and served on sourdough toast **P GFO** ..... \$18.50

## Just Smashing

Smashed avocado topped with Danish feta cheese, sprinkled with pumpkin seeds and served with one free-range poached egg, grilled corn and pickled fennel **VG GFO VEO** ..... \$19.00

## King Towers

Two house made potato rosti with sliced avocado, kessler bacon, two free-range poached eggs and hollandaise, finished with a sage crumble **P VO+ GFO** ..... \$19.00

## Build Your Own Breakfast

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

## Extras

Free-range egg .....	\$2.00	Danish feta cheese.....	\$3.00
Fresh tomatoes .....	\$3.00	Grilled halloumi.....	\$3.50
Fresh spinach .....	\$3.00	House made potato rosti .....	\$3.50
Thyme mushrooms .....	\$3.00	Kessler bacon .....	\$4.50
Smashed avocado .....	\$3.00	Spanish chorizo .....	\$4.50
Hollandaise .....	\$3.00	Pulled pork .....	\$5.50
Gluten-free toast .....	\$3.00	Smoked salmon .....	\$5.50

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# Grazing Menu

available all day

## Trio of Dips

House made dips with warm crusty bread, olives and Danish feta cheese ..... \$17.50  
Extra bread..... add \$5.00

## Garlic Bread

Warm garlic and herb loaf with balsamic olive oil **VG** ..... \$9.00

## Beer Batter Chips

A bowl of potato goodness, served with aioli dipping sauce **VG** ..... \$9.50

## Bruschetta

Freshly diced tomatoes, Spanish onion, fresh basil and parmesan cheese,  
served on sourdough toast and drizzled with balsamic glaze **VG GFO** ..... \$15.00

## Saganaki

Pan-fried Kefalograviera cheese served the traditional way **VG** ..... \$13.50

## Lemon Pepper Calamari

Lightly fried tender calamari seasoned with lemon pepper, served with a roquette salad  
and a side of sweet soy ginger dipping sauce

Entrée ..... \$20.00

Main..... \$26.00

## Chorizo & Prawn Saganaki

Sautéed chorizo and tiger prawns, Kalamata olives, Danish feta cheese and baby spinach

in a rich Napoli tomato sauce, served with warm crusty bread **P** ..... \$22.00

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# 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** ..... \$24.00

## Caesar Salad

Crisp baby cos lettuce, garlic croutons, pork-pancetta, parmesan cheese and house made dressing, topped with a free-range poached egg **P** ..... \$18.00  
Grilled dukkah chicken **N** ..... add \$5.50

## Middle Eastern Pulled Lamb Salad

Slow-roasted lamb shoulder, currants, fried cauliflower, avocado, fresh herbs, quinoa, tzatziki and wild roquette, topped with dukkah and pickled onion **Gf N** ..... \$24.00

## Smoked Chicken Salad

Smoked chicken, baby radish, pickled fennel, red onion, avocado, wild roquette, garlic croutons, candied walnuts and a citrus dressing **N GFO** ..... \$22.00

## Traditional Greek Salad

Vine-ripened tomatoes, Kalamata olives, red onion, cucumber and Danish feta cheese with an olive oil and oregano dressing **VG Gf VEO\*** ..... \$15.50  
Grilled dukkah chicken **N** ..... add \$9.00  
Grilled calamari ..... add \$9.00

## Chicken Black Rice Salad

Smoked pulled chicken with Spanish onion, mixed fresh herbs, marinated olives, avocado, wild roquette and tzatziki **Gf** ..... \$24.00

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# Lunch Menu

available from 11:30am to 5:00pm

## Beef Burger

House made beef patty with oak lettuce, caramelised onion, swiss cheese,  
American mustard and house made BBQ sauce, served with beer batter chips ..... \$20.00  
Kessler bacon ..... add \$3.00  
Free-range fried egg ..... add \$2.00

## Pulled Chicken Burger

Coleslaw dressed with chipotle sauce, sliced pickles, American mustard  
and house made BBQ sauce, served with beer batter chips..... \$18.00  
Kessler bacon ..... add \$3.00

## Atlantic Salmon

Atlantic salmon served with an asparagus and edamame bean salad, pickled  
fennel and a creamy beetroot purée **GF** ..... \$22.50

## Spanakopita

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

## Lamb Kofta

Char-grilled mint and garlic lamb koftas, a tzatziki and roquette quinoa salad  
served with a side of warm pita bread **GFO** ..... \$20.50

## American Style Reuben Sandwich

Smoked BBQ beef brisket with coleslaw, sliced pickles, swiss cheese,  
American mustard and house made BBQ sauce, served with beer batter chips and aioli..... \$20.00

## Piatella Parma

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

## Extras

Gluten-free bread ..... \$3.00  
Herb & roquette salad ..... \$7.00  
Garden salad..... \$7.00  
Seasonal greens ..... \$7.00

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# Pasta & Risotto Menu

available from 11:30am

## Linguini Marinara

Tiger prawns, scallops, mussels, calamari, tomatoes, chilli, olive oil and garlic tossed in a white wine sauce ..... \$28.00

## Linguini Carbonara

Sautéed kessler bacon, mushrooms, spring onion and garlic tossed through a creamy white wine sauce **P VO\*** ..... \$25.00

## Beef Ragú

Penne pasta served in a traditional European 12-hour slow-cooked beef ragú with braised tomato, red wine and oregano ..... \$25.00

## Penne Mediterranean

Spanish pork-chorizo, red capsicum, baby spinach, Kalamata olives and red onion mixed through a Napoli sauce **P VO\*** ..... \$24.00

## Pumpkin Gnocchi

Potato gnocchi cooked in a creamy pumpkin sauce with tender chicken breast, pork-prosciutto, roasted pine nuts and baby spinach **P N VO\*** ..... \$26.00

## Pan-Fried Gnocchi

Pan-fried potato gnocchi with pulled lamb shoulder, cherry tomatoes, rocket and edamame beans, topped with dukkah, sage crumble and Danish feta cheese **N VO\*** ..... \$28.00

## Wild Mushroom Risotto

Shitaki, enoki and oyster mushrooms, roasted pine nuts, caramelised onion, garlic, spinach and tossed in a creamy white wine and parmesan cheese sauce **VG GF N VEO\*** ..... \$24.00  
Black rice ..... \$26.00  
Chicken ..... add \$3.00

## Extras

Crusty bread ..... \$5.00

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# Dinner Menu

available from 5:00pm

## The Piatella Beef Burger

House made beef burger patty layered with crispy pork-prosciutto, a fried egg, swiss cheese, caramelised onion, sliced pickles, oak lettuce, American mustard and house made BBQ sauce, served with beer batter chips and aioli **P** ..... \$26.50  
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..... \$31.00

## Piatella Parma

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

## Atlantic Salmon

Pan-seared Atlantic salmon, caramelised sweet potato, charred corn salsa and sautéed asparagus with a grilled peppers purée **GF N** ..... \$32.00

## Seafood Platter

Perfect for sharing. A generous mixed platter consisting of both fresh and cooked seafood. Pan-seared Atlantic salmon, grilled octopus, steamed mussels, lemon pepper calamari, fresh smoked salmon and creamy garlic prawns, scallops and Moreton Bay bugs, served on basmati rice and beer batter chips with two dipping sauces ..... \$98.00

## American Style Smoked BBQ Menu

All our meats are barbecued in a custom-made Manhorne™ smoker to give them a full-bodied smokey flavour. Our chicken, lamb and pork are smoked with apple wood, while our beef with hickory. Each serve comes with creamy coleslaw, corn on the cob, pickles, beer batter chips, crispy onion rings and two dipping sauces.

### From the Paddock

- Half Chicken ..... \$28.00
- 450g Beef Brisket..... \$30.00
- 450g Pulled Pork Shoulder ..... \$30.00
- 400g Lamb Ribs ..... \$34.00
- 500g Beef Short Ribs ..... \$34.00
- 500g Pork Spare Ribs ..... \$34.00

Our octopus is smoked in a similar fashion to our meat but is maple-glazed and smoked with ironbark wood. Each serve comes with a Greek salad, crusty bread and tzatziki.

### From the Sea

- 350g Octopus ..... \$30.00

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# House Made Crêpes & Waffles

available after 5pm from Monday to Thursday  
available from 10am Friday to Sunday

	CRÊPE	WAFFLE
<b>Piatella Special</b> Fresh strawberries and banana topped with hazelnut Nutella™ <b>N</b> .....	\$14.50	\$15.50
<b>Just Strawberry</b> Fresh strawberries topped with hazelnut Nutella™ <b>N</b> .....	\$14.00	\$15.00
<b>Just Banana</b> Fresh banana topped with hazelnut Nutella™ <b>N</b> .....	\$14.00	\$15.00
<b>Cookies &amp; Cream</b> Vanilla white chocolate ganache topped with crumbled chocolate cookies .....	\$14.00	\$15.00
<b>Berry Surprise</b> Berry compote, fresh strawberries, French vanilla crème and maple syrup .....	\$14.00	\$15.00
<b>Sweet &amp; Sour</b> Sweetened lemon syrup with icing sugar .....	\$14.00	\$15.00
<b>Bananarama</b> Fresh banana drizzled with our special butterscotch sauce .....	\$14.00	\$15.00
<b>Apple Pie</b> Spiced apple confit drizzled with our special butterscotch sauce .....	\$14.50	\$15.50
<b>Milo™ + Oreo™</b> Drizzled Milo™ sauce with a scoop of chunky Oreo™ mousse and a sprinkle of fresh Milo on top .....	\$14.50	\$15.50
<b>Honey &amp; Walnuts</b> A nod to the traditional Greek sweet, Melomakarona. Ground walnuts, a drizzle of honey and a sprinkle of cinnamon <b>N</b> .....	\$14.50	\$15.50
<b>Salted Caramel</b> Thick, rich, salted caramel sauce topped with flaked almonds <b>N</b> .....	\$14.50	\$15.50
<b>Matcha Green Tea</b> Matcha green tea mousse served with fresh strawberries, sesame almond nut mix and vanilla white chocolate ganache <b>N</b> .....	\$14.50	\$15.50

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

## *Piatella Waffle Sandwich*

*available from 3pm-5pm Monday to Friday*

Vanilla ice cream sandwiched between two pieces of our house made waffles,  
with your choice of toppings  
(Nutella™, Milo™, butterscotch, white chocolate, salted caramel, maple syrup),  
plus one of our milkshakes.  
\$10.00

### Extras

Maple syrup .....	\$3.00	Fresh banana .....	\$3.00
Flaked almonds .....	\$3.00	Fresh strawberries .....	\$3.00
Cookie crumble .....	\$3.00	Spiced apple confit .....	\$3.00
Butterscotch sauce .....	\$3.00	Whipped cream .....	\$3.00
French vanilla crème .....	\$3.00	Vanilla ice cream .....	\$3.00
Salted caramel sauce .....	\$3.00	Matcha green tea mousse .....	\$3.50
Nutella™ .....	\$3.00	Milo™ sauce .....	\$3.50
White chocolate ganache .....	\$3.00	Oreo™ mousse .....	\$3.50

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# Desserts

see displays for all available offerings

## Cakes ..... \$9.50

- |   |  |
|---|--|
| Grannies Apple Pie                        | Sticky Date Pudding                                |
| Lemon Meringue Pie                        | Duo Chocolate Mousse                               |
| Apple Crumble Pie <b>N</b>                | Black Forest Cake                                  |
| Strawberry Tart                           | Death By Chocolate Cake <b>N</b>                   |
| Lemon Tart <b>GF</b>                      | Chocolate Volcano Cake <b>N</b>                    |
| Passionfruit Tart                         | Tiramisu Slice                                     |
| Raspberry Lime Tart                       | Matcha Cherry Slice                                |
| Mixed Fruit Tart                          | Coffee Opera Slice <b>N</b>                        |
| Mixed Berry Cheesecake                    | French Vanilla Slice                               |
| New York Cheesecake                       | Fondant Vanilla Slice                              |
| Toblerone Cheesecake <b>N</b>             | Dark Chocolate Berry Slice <b>N</b>                |
| Mango Cheesecake                          | Flourless Passionfruit Coconut Slice <b>GF</b>     |
| Choc Macadamia Crunch Cheesecake <b>N</b> | Flourless Orange & Almond Slice <b>GF</b> <b>N</b> |
| Oreo Cheesecake                           | Flourless Chocolate Cake <b>GF</b> <b>N</b>        |
| Apple Crumble Cheesecake                  | Flourless Chocolate Truffle Cake <b>GF</b>         |
| Mars Bar Cheesecake                       | Flourless Carrot Cake <b>GF</b>                    |
| Pistachio Cheesecake <b>N</b>             |  |

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

## Butterbaking Cookie Sandwiches **GF** ..... \$5.50

- |                   |                        |
|-------------------|------------------------|
| Salted Caramel    | Peanut Butter <b>N</b> |
| Vanilla Bean      | Nutella™ <b>N</b>      |
| Cookies and Cream | Snickers <b>N</b>      |

## Vegan Balls **GF** **VE** **N** ..... \$3.50

- |                  |                |
|------------------|----------------|
| Carrot           | Almond Vanilla |
| Chocolate Cashew | Matcha         |
| Citrus           |                |

## Macarons **GF** **N** ..... \$3.50

- |                        |                             |
|------------------------|-----------------------------|
| Strawberries & Crème   | Raspberry & White Chocolate |
| Butterscotch Macadamia | Double Belgium Chocolate    |
| Nutella Roché          | Salted Caramel              |
| Original Bubblegum     | Tiramisu                    |

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