

Breakfast Menu

available until 4pm

Poached Pear Bircher

Saffron infused poached pear, apple, currants and cinnamon bircher with macerated blueberries and strawberries, almond flakes, seeds and toasted granola **VG N**..... \$21.00

Piatella Pancakes

Stack of 3 buttermilk pancakes with your choice of; caramelised walnuts, blueberries, strawberries, banana and butterscotch OR strawberries, banana and Nutella™ **N VG**..... \$17.20
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 VO* GFO** \$23.00

Baked Eggs

Two free-range eggs baked with Spanish pork-chorizo, Danish feta cheese and shakshuka sauce, served in a sizzling paella pan with crusty bread **P VO* GFO** \$24.00

Southern Fried Chicken Waffle

Our Famous Piatella waffles with crispy Southern fried tenderloin chicken, drizzled with 100% Canadian maple syrup, topped with triple smoked Kaiserfleisch bacon sprinkles and strawberries \$24.00

Vegan Zucchini, Corn & Herb Fritters

Fritters served with a tomato, onion and charred corn salsa on a bed of beetroot hummus with snowpeas, red onion and mixed herb salad **GF VEO**..... \$23.00

Piatella Big Breakfast

Two eggs your way with Spanish pork-chorizo, house made potato rosti, garlic white wine thyme mushrooms, kaiserfleisch bacon, smashed avocado and oven-roasted tomatoes, served on cheesy sourdough toast **P** \$25.00

Eggs Benedict

Two free-range poached eggs with smoked apple cider pulled pork, topped with hollandaise and served on sourdough toast **P GFO** \$23.00

Just Smashing

Smashed minted avocado, charred corn, topped with Danish feta cheese, pickled radish, sprinkled with pumpkin seeds, served with one free-range poached egg on multigrain toast **VG GFO VEO**..... \$23.00

King Towers

Two house made potato rosti with sliced avocado, kaiserfleisch bacon, two free-range poached eggs and hollandaise, finished with a sage crumble **P VO* GFO** \$21.00

Build Your Own Breakfast

Two eggs either poached, scrambled or fried on sourdough or multigrain toast..... \$13.00

breakfast extras

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

Grazing Menu

available all day

Trio of Dips

House made dips served with warm crusty bread, olives and Danish feta cheese \$18.00
Extra bread..... add \$5.00

Garlic Bread

Warm garlic and herb loaf with a balsamic olive oil dipping sauce **VG**..... \$12.90

Beer Batter Chips

A bowl of potato goodness, served with aioli dipping sauce **VG**..... \$12.00

Saganaki Cheese

Pan-fried Kefalograviera cheese served the traditional way **VG**..... \$17.00

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 \$28.00

Chorizo & Prawn Saganaki

Sauteed chorizo and tiger prawns, kalamata olives, Danish feta cheese and baby spinach in a rich napoli sauce, served with warm crusty bread \$29.00

Lunch Menu

available from 11:30am to 4:00pm

Southern Fried Chicken Burger

Crispy fried chicken with apple slaw, sliced pickles, sriracha, served with beer batter chips \$24.00
Kaiserfleisch bacon **P** add \$3.00

Piatella Souvlaki (open plate)

Pulled lamb or chicken, Danish feta cheese, home made tzatziki and salad on warm pita bread, served with beer batter chips..... \$24.00

Grilled Octopus

Traditional chargrilled octopus dressed in an olive oil, oregano lemon dressing served with Greek salad, crusty bread and tzatziki **GF** \$26.00

Atlantic Salmon

Atlantic salmon served with asparagus and edamame bean salad, pickled fennel and a creamy tarama purée **GF** \$27.00

Spanakopita

Traditional Greek style baked spinach and feta pie, served with a Greek salad **VG** \$17.00

Lamb Kofta

Char-grilled mint and garlic lamb koftas, tzatziki and roquette quinoa salad served with a side of warm pita bread **GFO** \$27.00

American Style Reuben Sandwich

Smoked BBQ beef brisket with apple slaw, sliced pickles, Swiss cheese, American mustard and house made BBQ sauce, served with beer batter chips and aioli..... \$26.00

The Piatella Beef Burger

House made beef burger patty layered with burger cheese, caramelised onion, sliced pickles, oak lettuce, American mustard and house made BBQ sauce, served with beer batter chips and aioli **P**..... \$25.00
Kaiserfleisch bacon **P** add \$3.00
Fried egg add \$3.00

Piatella Parma

Succulent crumbed chicken breast topped with house made pomodoro sauce, ham and melted cheese, served with beer batter chips, a garden salad and aioli **P** ... \$24.00

Lunch extras

gluten-free bread \$4.00
herb & roquette salad \$8.00
garden salad..... \$8.00

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 **VG GF VEO**..... \$18.00
Grilled chicken add \$6.00
Grilled calamari add \$10.00

Caesar Salad

Crisp baby cos lettuce, garlic croutons, pork -pancetta, parmesan cheese and house made dressing, topped with a free range egg and anchovies **P** \$26.00
Grilled chicken add \$6.00

Pasta & Risotto Menu - available from 11:30am

Spaghetti Marinara

Tiger prawns, scallops, mussels, calamari, tomatoes, chilli, olive oil and garlic, tossed in a white wine sauce \$36.00

Linguini Carbonara

Sauteéd kaiserfleisch bacon, mushrooms, spring onion and garlic tossed through a creamy egg and white wine sauce, topped with parmesan cheese **P VO**... \$34.00

Beef Ragù

Penne pasta served in a traditional European 12-hour slow-cooked beef ragù with braised tomato, red wine and oregano \$33.00

Pan-Fried Gnocchi

Pan-fried potato gnocchi with a touch of Napoli sauce with pulled lamb shoulder, cherry tomatoes, roquette and edamame beans, topped with sage crumble and Danish feta cheese **VO**..... \$33.00

Wild Mushroom Risotto

Shitaki, enoki & oyster mushrooms, roasted pine nuts, caramelised onion, garlic and spinach tossed in a creamy white wine sauce, topped with parmesan cheese **VG GF N** \$34.00
Chicken add \$5.00
Vegan Version Available

ALL MEALS AVAILABLE FOR TAKEAWAY

10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS AND WEEKENDS. 1.5% CARD FEES APPLY