

Grazing Menu

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 & 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

Pasta & Risotto Menu

Spaghetti Marinara

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

Linguini Carbonara

Sautéed 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 (Vegan Version Available)

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

Extras

crusty bread \$5.00

Salad Menu

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

ALL MEALS AVAILABLE FOR TAKEAWAY

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

Dinner Menu

available from 5:00pm

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 \$38.00

Eye Fillet Steak

250 gm Grass fed eye fillet steak, served with beer battered chips, Rocket, Herb, red onion and Parmesan salad with balsamic dressing,
Option of Garlic butter, mushroom or pepper sauce..... \$45.00

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** ... \$28.00

Grilled Octopus

Traditional chargrilled octopus dressed in an olive oil, oregano lemon dressing served with Greek salad, crusty bread and tzatziki **GF** \$30.00

Atlantic Salmon

Pan-seared Atlantic salmon, caramelised sweet potato, charred corn salsa and sautéed asparagus with grilled pepper purée **GF N** \$38.00

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 beer batter chips and aioli **P**..... \$28.00

Southern Fried Chicken Burger

Crispy fried chicken with apple slaw, sliced pickles, sriracha, Kaiserfleisch bacon served with beer batter chips **P** \$27.00

Mussels Two Ways

Steamed mussels served with warm crusty bread, with your choice of two sauces **GF** \$32.00
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

Deluxe Seafood Platter

Atlantic Salmon, grilled octopus, steamed mussels, lemon pepper calamari, creamy garlic prawns & scallops, sitting on a bed of Basmati rice, chips and salad, fresh smoked salmon & moreton bay bug \$118.00

American Style Smoked BBQ Menu

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

450g Pulled Lamb \$37.00

400g Bass Strait Beef Brisket ms3 \$38.00

450g Beef Short Ribs - Half Rack \$36.00 **Full Rack** \$50.00

Pork Spare Ribs - Half Rack \$32.00 **Full Rack** \$50.00

Desserts

see displays for all available offerings

Cakes \$12.00

Grannies Apple Pie	Sticky Date Pudding
Lemon Meringue Pie	Duo Chocolate Mousse
Apple Crumble Pie N	Black Forest Cake
Lychee Blossom GF	Death By Chocolate Cake N
Lemon Tart GF	Chocolate Volcano Cake N
Passionfruit Tart	Tiramisu Slice
Mixed Fruit Tart	Matcha Cherry Slice
Purple Princess Range of Cakes	Coffee Opera Slice N
Mixed Berry Cheesecake	French Vanilla Slice
New York Cheesecake	Fondant Vanilla Slice
Toblerone Cheesecake N	Dark Chocolate Berry Slice N
Passionfruit Mango Cheesecake	Chocolate Vegan Slice GF
White Forest Cake	Flourless Passionfruit Coconut Slice GF
Oreo Cheesecake	Flourless Orange & Almond Slice GF N
Apple Crumble Cheesecake	Flourless Chocolate Cake GF N
Mars Bar Cheesecake	Flourless Chocolate Truffle Cake GF
Pistachio Cheesecake N	Flourless Carrot Cake GF

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

Butterbing Cookie Sandwich **GF** \$5.50

Salted Caramel	Peanut Butter N
Vanilla Bean	Nutella™ N

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

Carrot	Almond Vanilla
Chocolate Cashew	

Mini Macarons **GF N** \$3.00

	2 for \$5.50
	Pack of 9 \$22
Raspberry	Vanilla
Salted Caramel	Chocolate

House Made Crêpes & Waffles

available after 5pm onwards

CRÊPE WAFFLE

Piatella Special Fresh strawberries and banana topped with hazelnut Nutella™ N	\$16.00	\$17.00
Just Strawberries Fresh strawberries topped with hazelnut Nutella™ N	\$16.00	\$17.00
Just Banana Fresh banana topped with hazelnut Nutella™ N	\$16.00	\$17.00
Berry Ripe Berry compote, fresh strawberries, toasted shredded coconut with Nutella™ N	\$16.00	\$17.00
Cookies & Cream Vanilla white chocolate ganache topped with crumbled chocolate cookies	\$16.00	\$17.00
Berry Surprise Berry compote, fresh strawberries, French vanilla crème and maple syrup	\$16.00	\$17.00
Sweet & Sour Sweetened lemon syrup with icing sugar	\$16.00	\$17.00
Bananarama Fresh banana drizzled with our special butterscotch sauce	\$16.00	\$17.00
Apple Pie Spiced apple confit drizzled with our special butterscotch sauce	\$16.00	\$17.00
Milo™ + Oreo™ Drizzled Milo™ sauce with a scoop of chunky Oreo™ mousse and a sprinkle of fresh Milo™ on top	\$16.00	\$17.00
Honey & Walnuts A nod to the traditional Greek sweet, Melomakarona. Ground walnuts, a drizzle of honey and a sprinkle of cinnamon N	\$16.00	\$17.00
Salted Caramel Thick, rich, salted caramel sauce topped with almond crumble N	\$16.00	\$17.00
Matcha Green Tea Matcha green tea mousse served with fresh strawberries, sesame almond nut mix and vanilla white chocolate ganache N	\$16.00	\$17.00
Crêpe and waffles extras		
maple syrup	\$4.00	fresh banana
flaked almonds	\$4.00	fresh strawberries
cookie crumble	\$4.00	spiced apple confit
butterscotch sauce	\$4.00	whipped cream
French vanilla crème	\$4.00	vanilla ice cream
salted caramel sauce	\$4.00	matcha green tea mousse
Nutella™	\$4.00	Milo™ sauce
white chocolate ganache	\$4.00	Oreo™ mousse