

BAKERY

PIATO bakes all of its own breads at our off-site bakery.

We use all organic flour and grains, concentrating on un-refined sugars and long fermentations

Sourdough

Focaccia

Piano bread

Walnut rye

GF sourdough

Baguette

All Piato breads available to be in restaurant and served with house butter - \$8

RESTAURANT

SNACKS

Wood fired focaccia - with rosemary butter, ricotta & honey	\$8
Wood roasted kalamata olives	\$8
Cannellini bean skordalia - served with piano bread	\$11
Taramasalata with house baked pitta	\$13
Piata dips plate - hummus/ beetroot/ taramasalata - served with pitta	\$13
Kefteda (Mediterranean style fish cakes) - goat yoghurt tatziki	\$13
Crumbed Sicilian olives - goat cheese, oregano & white anchovies	\$12
Shoestring fries and aioli	\$8 - add feta and oregano (greek fries) \$10

SMALL PLATES

PIATO anti pasta board	\$16
Saganaki (fried cheese) - honey & lemon	\$16
Rockmelon salad with caper berry, ricotta, San Danielle prosciutto & basil	\$16
Zucchini flowers - crumbed in polenta with lemon ricotta & mint burnt butter	\$18
Kingfish pastrami - Mediterranean spiced olive oil, endive, pomelo & almond salad	\$18
Burrata - with fire roasted peppers, vincotto, radicchio, house baked rye toast	\$18

FROM THE WOOD GRILL & OVEN

Piata pork and fennel sausages - peppers, oregano, buffalo mozzarella & roast onions	\$28
Blackened Portuguese style chicken - with blond kalamata olives & purple basil	\$28
Octopus - with romesco sauce, pomegranate & chopped Mediterranean herbs	\$28
Aged rump steak - Piata parsley and garlic butter & charred kale, served with lemon	\$32
Kolokithia (char grilled zucchini)- topped with feta, chilli, tomatoes, parsley & mint	\$22
Half shell king prawns - crispy curry leaf butter	\$32
Lamb "kleftiko" (Greek style slow roast meat) - potatoes/ oregano / pine nuts & lemon yoghurt	for 1 - \$28 / for 2 - \$45

For the whole table

FEAST 65pp

Available to tables of 3 guests or more

All credit card payments will incur a 2% processing fee.

10% surcharge applies on public holidays

Whilst we endeavour to meet all dietary requirements we cannot guarantee dishes do not contain traces of nuts, seafood and other allergens.

PIZZA

NAPOLI - tomato / anchovies / capers / olives / chilli - "no cheese"	\$20
MARGHARITA - tomato / buffalo mozzarella / basil	\$20
SAN DANIELLE - tomato / fior di latte / san Danielle prosciutto / chopped rocket	\$26
GAMBERI - tomato / king prawns / garlic / parsley / chilli	\$28
FUNGO - field mushrooms / sweet onions / rosemary / garlic / parmesan / oregano	\$26
BRESAOLA - bresaola / wood fired pumpkin / goat curd / salsa verde / parmesan	\$27
QUATTRO FORMAGGI - fior di latte / tallegio / gorgonzola / parmesan, capers & rocket	\$26
FINOCCHIO - fennel salami / roast peppers, tomatoes, arbequina olives, fior di latte	\$26
CAPRICCIOSA - tomato/ fior di latte / leg ham / roasted mushroom / artichoke	\$24
CARNE ASADA - tomato/ prosciutto/ salami/ bresaola buffalo mozzarella	\$28

PASTA

Fettuccini arrabbiata - tomato, chili, onions, basil	\$22
Penne puttanesca, tomato passatta - anchovies, olives, capers & parsley	\$28
Piata spaghetti beef ragu (bolognese)	\$28
Saffron linguini, spanner crab, mussels, verjuice, chilli and basil	\$36
Beetroot goat cheese ravioli, hazelnuts, pecorino & sage butter	\$32
Daily special - please ask your waiter	

FROM THE GARDEN

Tomatoes tossed with basil & olive oil	\$11
Cannellini bean skordalia	\$11
Chopped rocket with parsley / mint / radicchio / cabbage & red wine vinaigrette	\$12
Piata "Caesar" - Baby gem / fennel / pecorino & anchovy aioli	\$12
Greek village salad of tomatoes / cucumbers / olives / peppers & feta	\$12

FROM THE PATISSERIE

Coffee & Doughnuts - Cinnamon doughnuts, milk gelato, coffee granite	\$16
PIATO "snickers" Bitter chocolate mousse cake, roasted peanut ice-cream, caramel popcorn	\$16
Lemon pana cotta - roasted pear, shortbread biscuit	\$16
Mediterranean baked ricotta kataifi - orange blossom gelato, cinnamon honey	\$16
Piata Tiramisu	\$16

OR try something from the PASTRIES CABINET

Almond croissant	Hazelnut croissant	\$7
Danish	Portuguese tart	\$6.5
Profiteroles	Cannoli	\$6
Backlava	Kourabiethes (Greek shortbread)	\$5

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