

BREAKFAST

(SERVED ALL DAY)

BACON AND EGG BURGER	13
Grilled bacon and egg with tomato sauce on a soft milk bun	
BREAKFAST BURRITO (V)	16
Mushroom, eggs, spinach, smashed avocado, roasted capsicum and corn	
MONTAGE PIAZZA BIG BREAKFAST	24
Eggs your way, bacon, mushroom, chorizo, hash brown, smashed avocado, and grilled tomato	
SHAKSHOUKA (V)	16
Two (2) poached eggs on nonna's recipe Napoletana sauce served with sourdough bread ADD: Chorizo +4 Fetta +3	
MUESLI BOWL (V)	15
Chia seeds, yoghurt (Greek or Coconut), fresh seasonal fruit and granola with a drizzle of honey	
TOAST ON YOUR WAY (VGNO)	8.5

BREAD OPTIONS:

Gluten free Baguette | Bagel | Sourdough | Sourdough Multigrain

SPREAD OPTIONS:

Peanut butter | Strawberry Jam | Butter and Nutella

RAISIN TOAST (VGNO)	10
Two (2) pieces of raisin toast with your choice of spread	
SMASHED AVOCADO (VGN)	14.5
Served on sourdough bread	
EGGS ON TOAST YOUR WAY (V)	12
Served with sourdough toast	

ADD YOUR FAVOURITE INGREDIENTS:

Bacon +6 | Avocado +6 | Chorizo +6 | Halloumi +6

Grilled Chicken +6 | Mushroom +5 | Spinach +3

Smoked Salmon +7.5 | Hashbrown +4

SALADS

GRILLED CHICKEN SALAD	20
With mixed leaves, cherry tomato, green beans, sunflower seeds and a balsamic dressing	
POKE BOWL	22
With rice, fresh tuna, avocado, edamame, pickled ginger and sesame soy dressing	
PRAWN SALAD	22
Mixed leaves, cherry tomato, Spanish onion, sliced avocado, grilled prawns and citrus dressing	
GREEN BOWL (VGN)	20
Kale, spinach, broccoli, green beans, avocado, quinoa, toasted almonds and citrus dressing ADD: Grilled Chicken +6 Smoked Salmon +7.5 Poached Egg +3	

** GF = GLUTEN-FREE | DF = DAIRY-FREE | V = VEGETARIAN

VGN = VEGAN | VGNO = VEGAN OPTION AVAILABLE

OUR MENU CONTAINS ALLERGENS AND IS PREPARED IN A KITCHEN WHICH HANDLES SHELLFISH, NUTS, AND GLUTEN. WHILST REASONABLE EFFORTS ARE MADE TO ACCOMMODATE DIETARY NEEDS, WE CANNOT GUARANTEE THE FOOD WILL BE ALLERGEN FREE.

WRAPS AND SANDWICHES

MONTAGE DELI PANINO	15.5
Prosciutto, salami, double smoked ham, Dolce Provolone cheese, fire roasted capsicum with fresh rocket and house made aioli	
BACON AND EGG WRAP	13.5
With spinach, tomato and aioli sauce on a wrap	
CHICKEN AND AVOCADO SANDWICH	15.5
Crumbed chicken with avocado, mayo, baby spinach and Swiss cheese on multigrain sourdough bread	
GRILLED CHICKEN WRAP	13.5
Grilled chicken, spinach, aioli, Swiss cheese, pesto and pumpkin	
SMOKED SALMON BAGEL	15.5
With cream cheese, baby spinach, cucumber, capers and Spanish onions	
VEGGIE WRAP (V)	13.5
Hummus, crumbed eggplant, marinated pumpkin, roasted capsicum, grilled halloumi and spinach	
DOUBLE SMOKED HAM, CHEESE AND TOMATO CROISSANT	9.5

LUNCH

GNOCCHI PRAWN (GF)	24
Pan fried prawns tossed with Nonna's Napoletana sauce	
PENNE BEEF CHEEK RAGU	21
Slow-cooked beef cheek in Nonna's Napoletana sauce	
PENNE MUSHROOM (V)	17.5
Creamy mushroom sauce, drizzled with truffle oil and topped with parmesan cheese ADD: Grilled bacon +4 Grilled Chicken +6	

Gluten-free Pasta Available +2

FAMOUS PIAZZA STEAK SANDWICH	24
200 g scotch fillet, mixed leaves, fresh tomato, mustard, chimichurri sauce with your choice of bread: 1. Panino 2. Sour dough 3. Multigrain	
FISH WRAP (MUST TRY)	15.5
Tempura fish wrap with house made aioli, chilli, lettuce, fresh tomato with a squeeze of lemon	
BAY FISH AND CHIPS	19
Perfectly cooked tempura fish, served with our famous chips, house made aioli and fresh lemon	
PIAZZA BURGER	16.5
Locally sourced house made beef patty, American cheese, lettuce, tomato, pickles, tomato sauce, caramelised onions on a soft milk bun	
CHICKEN BURGER	15.5
Crumbed chicken breast, lettuce, tomato, pickles, caramelised onions, house made aioli on a soft milk bun ADD: Extra patty +6 Extra Fried Chicken +6 Bacon +4 Egg +3 Hot chips +6 American Cheese +1.5	

PIAZZA HOT CHIPS	9
Our famous hot chips seasoned with salt served with tomato sauce	

SEE BLACKBOARD FOR SPECIALS

BAKERY

BAKED DAILY (PLEASE SEE DISPLAY)

FRESH JUICE

SUNSHINE JUICE	9.5
Orange, carrot & ginger	
MELON BALLER	9.5
Watermelon & pineapple	
GREEN MACHINE	9.5
Kale, cucumber, celery & pear	

SHAKES \$9

BANANA | CHOCOLATE | STRAWBERRY | CARAMEL | VANILLA

ADD: Peanut Butter +1.5 | Protein Powder +2 | Vegan Protein +2

SMOOTHIES AND FRAPPÉS

ACAI SHAKE (DF)	9.5
100% organic acai, organic banana, organic guarana, cane sugar and almond milk	
BANANA BAY	9.5
Linseed, sunflower seeds, almonds, banana, yoghurt, honey, almond milk	
BERRY BLAST	9.5
Mixed berries, banana, yoghurt, almond milk	
MANGO MADNESS (DF)	9.5
Mango, banana and almond milk	
TROPICAL FRAPPE (DF)	9.5
Mango, pineapple, passion fruit ADD: Peanut Butter +1.5 Protein Powder +2 Vegan Protein +2	

COCKTAILS

MARGARITA	20
APEROL	18
ESPRESSO MARTINI	20
NEGRONI	20

BEER BY BOTTLE

PERONI	8.5
ALCOHOL FREE BEER	6
SYDNEY BEER	8.5
4 PINES DRAUGHT	8.5
APPLE CIDER	8.5

BEERS BY TAP

YOUNG HENRYS HAZY PALE ALE	9.5
CARLSBERG PILSNER	9.5
COOPERS PACIFIC ALE	9.5

WHITE WINE AND ROSÉ

ZUCCOLO (ITALY), PINOT GRIGIO, ITALY	GLASS 13 BOTTLE 60
LEONARD ROAD SEMILLON SAUVIGNON BLANC, NSW AUSTRALIA	GLASS 9 BOTTLE 45
DAYS OF ROSE, ROSÉ, SA AUSTRALIA	BOTTLE 50
YARRA BURN, PROSECCO, SA AUSTRALIA	CAN 10
THE DROVER, MOSCATO, NSW AUSTRALIA	GLASS 9 BOTTLE 45
PETALUMA 'WHITE LABEL' CHARDONNAY, SA AUSTRALIA	BOTTLE 65

RED WINE

LEONARD ROAD, SHIRAZ, NSW AUSTRALIA	GLASS 10 BOTTLE 50
MADAM SASS, PINOT NOIR, CHILE	BOTTLE 60
GRANT BURGE 'BENCHMARK' CABERNET SAUVIGNON, SA AUSTRALIA	GLASS 12 BOTTLE 55
PETALUMA, SHIRAZ, SA AUSTRALIA	BOTTLE 65

MONTAGE PIAZZA

CAFE • RESTAURANT • BAR

KITCHEN CLOSERS AT 4PM ON WEEKENDS AND 3PM ON WEEKDAYS
15% PUBLIC HOLIDAY SURCHARGE