



the top 50 **nutella® dishes**

ACROSS AUSTRALIA & NEW ZEALAND FOR 2026

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nutella
FOODSERVICE



Celebrate World Nutella® Day on Feb 5th! Explore our Top 50 list to find local venues creating incredible Nutella® dishes.

The History of World Nutella® Day

World Nutella® Day began in 2007 when blogger Sara Rosso decided that Nutella® deserved its own worldwide celebration. What started as a simple idea quickly became a global phenomenon, with fans sharing recipes, creations and Nutella® moments across social media.

In 2015, Sara passed the torch to Ferrero, ensuring that World Nutella® Day would continue to grow and inspire for generations to come. Today, it's a day when creativity and deliciousness collide – and an opportunity for everyone to join the celebration.



**Look for the official
Nutella® Top 50 signage
at participating venues**

nutella
FOODSERVICE

celebrating the top 50

The Top 50 Nutella® Dishes of Australia and New Zealand is back for 2026. Now in its second year, this initiative celebrates the creativity and skill of kitchens across the region using Nutella® in exciting ways.

From cafes and bakeries to restaurants and retail outlets, these dishes show how Nutella® can inspire everything

from breakfast favourites to inventive menu creations. It celebrates the talent of chefs, bakers, baristas and food artisans, while recognising the partners who help keep Nutella® a trusted foodservice staple.

We hope the Top 50 Nutella® Dishes inspires your next menu idea and encourages you to explore how Nutella® can delight your customers.



Pain Au Suisse
with Nutella®
LUNA ALL DAY
New Zealand

what's inside?

Celebrate the creativity of chefs across Australia and New Zealand with the Top 50 Nutella® Dishes of 2026. Explore fresh ideas or visit these venues to experience Nutella® at its best.

50

Venues showcasing their unique ways of bringing Nutella® to life.

4

Four official Nutella® recipes to try in your own kitchen.



This icon identifies venues that placed in last year's Top 50, earning them a spot in our Hall of Fame!

DISHES ARE LISTED BY REGION, IN NO PARTICULAR ORDER

official recipe

sweet focaccia with nutella®

Yields 10 Serves

REQUIRED
9x13in pan



ingredients

500g Type "O" Flour (12.5% Protein)
7g Instant Dry Yeast
60g Caster Sugar
1 Jumbo Egg (70g), Lightly Beaten
110g Full Cream Milk, Warm
1 tsp Vanilla Bean Paste

Finely Grated Peel of 1 Orange
60g Butter, Softened
8g Fine Sea Salt
40g Sunflower Oil
24g Demerara Sugar
150g Nutella®, to Serve

**Optional,
to Serve:**
Stracciatella
Thinly Sliced Fresh Pear
Toasted Hazelnuts

method

1. In the bowl of a stand mixer combine flour, yeast and sugar with 110g room temperature water. Stir to combine then add egg and milk. Attach a dough hook to the mixer and mix on low setting until the dough comes together.
2. Add vanilla and orange peel, continue to mix on the lowest setting for 7-8 mins until the dough is smooth.
3. Add 1 tbsp of butter and increase speed of the mixer to the next speed higher. Mix until the butter is incorporated, add salt and remaining butter and knead until combined.
4. Transfer dough to a dusted, clean work bench. Roll into a ball, cover and rest for 10 mins.
5. Use clean fingers to flatten the dough into a square, then fold the top corners into the centre and the bottom corners over the top of that.
6. Lightly grease a glass bowl with sunflower oil and transfer the dough to the bowl. Cover with plastic wrap, place somewhere warm (around 26°C is ideal) and prove for 1 hour.
7. Brush a 9x13 inch pan with the remaining oil. Flatten the dough into a rectangular shape using a rolling pin to roll dough out to the rough size of the pan.
8. Gently transfer to the pan, pushing the dough into the edges so that the entire pan is covered. Cover with plastic wrap and prove for a further hour.
9. Sprinkle the dough surface with a little extra flour then use fingertips to dimple the surface of the focaccia all over.
10. Pour 100ml room temperature water into the centre of the dough and tilt the pan so that the water flows into the dimples. Prove, uncovered, for a further hour and a half.
11. Preheat a conventional oven to 180°C. Sprinkle the surface of the focaccia dough with demerara sugar then transfer to the preheated oven, on the lowest shelf, and bake for 20 mins until golden.
12. Allow to cool slightly then cut into 10 portions.
13. Spread with stracciatella and top with sliced pear, toasted hazelnuts and dollop 1 tbsp Nutella® to serve.

the top 50 nutella® dishes of 2026

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victoria

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queensland



 **the top 50
HALL OF FAME**

new south wales

the top 50
HALL OF FAME

CLIFTON COFFEE HOUSE ★

Raspberry Ispahan Macaron with Nutella®

Crisp shell, fresh raspberries, rich Nutella®.
This Ispahan macaron is love at first bite.

Port Macquarie
NSW

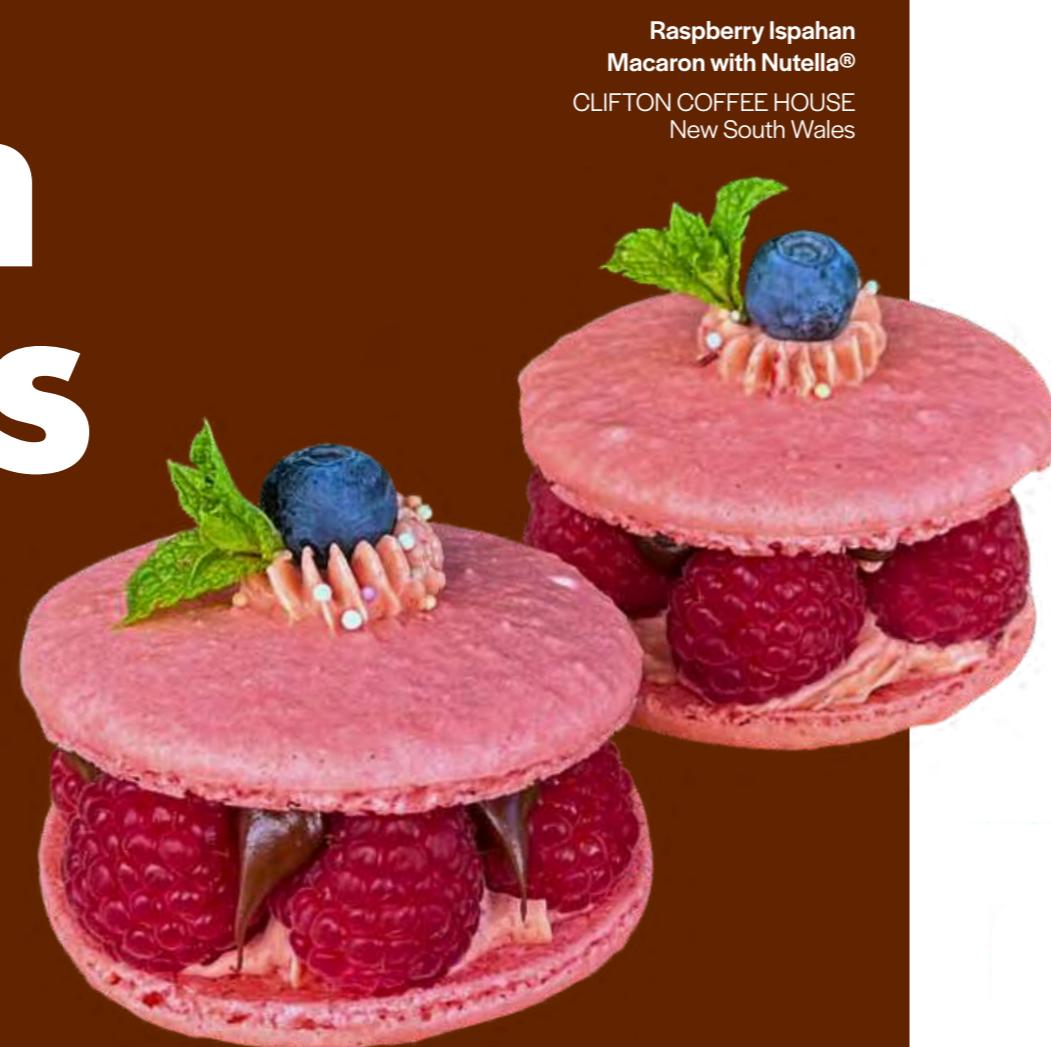
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CRÊPES BY HEART

Fresh Crêpe served with Nutella® & Strawberries

Erina
NSW

crepesbyheart



Raspberry Ispahan
Macaron with Nutella®
CLIFTON COFFEE HOUSE
New South Wales

BUREK HOUSE ★

Burek Cigar with Pistachio & Nutella®

Inspired by the legendary Dubai Chocolate, the Sweet Burek Cigar is made with house-made fresh, paper-thin filo pastry and filled with a creamy pistachio mixture before carefully rolling into a cigar shape. Once baked, it is drizzled with Nutella® and topped with crushed pistachios.

Warrawong
NSW

burekhouse1

YUMMY YAKO

Knafeh Fried Ice Cream with Nutella®

Ice cream wrapped with deep fried kataifi, served with Nutella® and topped with a Nutella® biscuit.

Carnes Hill
NSW

YUMMYYAKO_AU

CRÊPES AUBRAS

Crêpe with Nutella®, Banana & Strawberries

A traditional French crêpe topped with Nutella®, banana and strawberries.

Bondi & Manly
NSW

crepes_aubras



Layered Cake
with Nutella®
KURUMBA
New South Wales

KURUMBA

Layered Cake with Nutella®

A soft chocolate sponge with hints of hazelnut through and layered with Nutella®, ganache and vanilla cream.

Surry Hills
NSW

KURUMBA.SYD



FOUR FROGS CRÊPERIE ★

Crêpe served with Strawberries & Nutella®

A delicious, authentically prepared Crêpe topped with Nutella®, fresh strawberries and ice cream.

 Circular Quay, Randwick, Lane Cove & Mosman, NSW

 FOURFROGSCREPERIE

PASTICCERIA PAPA ★

Maritzozzi with Nutella®

A decadent brioche bun with fresh cream and Nutella® filling.

 Haberfield, Five Dock NSW

 PAPAKNOWSBEST



SENSEI SUSHI SYDNEY

 Rosebery NSW

Sushi with Nutella® with Strawberry

Strawberry "sushi" rolls with sweet rice and fresh strawberry, deep-fried and topped with Nutella® and a strawberry garnish.

 SENSEISUSHISYDNEY

SWEET STREET

Nutellow Lukma

Fried Crunchy donut balls with Nutella®, hazelnuts and marshmallows.

 Food Truck Sydney NSW

 SWEETSTREET_FOOD_TRUCK

FRUIT EZY

Tiramisu with Nutella®

Traditional tiramisu using real espresso and layered and topped with Nutella®.

 Pyrmont, Miranda & Maroubra NSW

 FRUITEZY

tasmania



HONEY BADGER DESSERT CAFE

Dutch Puff with Nutella®

Dutch Puff Pancake with Nutella® and caramelised banana, peanut caramel and Valhalla chocolate ice cream.



Hobart
TAS



HBDESSERTCAFE

australian capital territory

HOUSE OF DESSERTS

Waffle with Nutella®

A crisp, airy waffle layered with a drizzle of Nutella®, adorned with crunchy malted chocolate pearls, and finished with fresh strawberries and banana slices. A delightful harmony of textures and flavours that celebrates Nutella® at its finest.



MacGregor
ACT



HOUSEOFDESSERTSCBR

WAFFLO

Nutella

Nutella® drizzled over a freshly baked waffle with fresh, sliced strawberries and vanilla ice cream.



Food Truck
ACT & NSW



WAFFLO_



official recipe

crumpet bread + butter pudding with nutella®

Yields 4 Serves

REQUIRED
4 x 250ml Round Ramekins



ingredients

5 Eggs
300g Thickened Cream
300ml Full Cream Milk
55g Caster Sugar
1 tsp Vanilla Bean Paste
½ tsp Ground Cinnamon

8 Round Crumpets, cut in half
60g Butter, softened
2 tbsp Demerara Sugar
Nutella®, to serve
Fresh raspberries, to serve

method

1. Preheat a fan forced oven to 180°C.
2. Combine eggs, cream, milk, caster sugar, vanilla bean paste and ground cinnamon in a large bowl. Whisk vigorously to combine.
3. Spread the holey side of the crumpets with butter then pop into the custard mixture, pressing down to submerge. Soak for 30 mins.
4. Arrange 4 crumpet halves into each ramekin and pour remaining custard evenly between the ramekins.
5. Scatter demerara sugar over pudding and bake for 25-30 mins or until golden and the custard is firm.
6. Serve each pudding topped with 1 tbsp Nutella® and fresh raspberries.

new zealand

the top 50
HALL OF FAME

CRAFT AT ARABICA

Stuffed Roti with Nutella®

A Sri Lankan Roti stuffed with toasted coconut and Nutella® served with French vanilla ice cream, plus Nutella® for dipping.

Methven
NZ

ARABICAMETHVEN

WAFFLICIOUS

Belgian Waffle Bites with Nutella®

The popular Belgian waffle bites showcase a Nutella® drizzle, house chocolate paired with ice cream, cream, banana and hazelnuts.

Tauranga
NZ

WAFFLICIOUSNZ

ALI'S TURKISH BAKERY ★

Baklava with Nutella®

Auckland
NZ

ALISTURKISHBAKERY



LITTLE SWEET PATISSERIE

Ruby Chocolate Eggs

Delicate ruby chocolate shells cradle a luscious heart of Nutella®, a silky white chocolate ganache, layered with a vibrant coulis of summer berries.

Each bite is a symphony of creamy, tart, and nutty notes; a celebration of colour, contrast and craftsmanship.

Tauranga
NZ

PAULA_LITTLESWEET



LE RENDEZ-VOUS CREPERIE

Waffle with Nutella®

A golden Belgian waffle topped with Nutella®, one fresh banana and whipped cream.

Hamilton
NZ

LERENDEZVOUSCREPERIECAFE



THE GRAND TAVERN

Tiramisu Cheesecake

Layered savoiardi soaked in espresso-infused Old Monk rum, with Dutch cocoa over a chocolate brownie base, topped with Nutella®. Served with Kowhai Creamery Jersey Cow gelato, hazelnut-kaffir lime crumble and chocolate shards.

Te Aroha
NZ

GRANDTAVERNTAROHA81

SHARKEY ST BAKERY

Cream Donut with Nutella®

A soft, fluffy donut fried to perfection, filled with Nutella® and piped with whipped fresh cream. Finished with icing sugar and a drizzle of Nutella®.



[SHARKEYSTBAKERY](#)

SWIRLY

Cinnamon Scroll Crunch with Nutella®

A fluffy cinnamon scroll topped with a layer of Nutella®, sprinkled with roasted hazelnuts for a nutty crunch.



[SWIRLY.NZ](#)



THE TEASPOON

Choux Craquelin Hazelnut Bomb

Dark chocolate choux bun filled with Nutella®.



[THETEASPOONAKL](#)

LUNA ALL DAY

Pain Au Suisse with Nutella®

Flaky croissant with a Pain Au Suisse-style lamination, filled with Nutella®.



[LUNAALLDAYNZ](#)



northern territory



KARMA CAFE

Naughty Smoothie Bowls with Nutella®

Made with frozen banana, coconut flesh and coconut milk topped with granola, banana, strawberries, shredded coconut and Nutella®.



MEOW WAFFEE

Banatella Soufflé Pancakes

Soufflé pancakes with sliced bananas, topped with house cream cheese, Nutella® and toasted coconut crumble.



south australia

EIS HAUS

Spaghetti Eis with Nutella®

Hazlenut and chocolate gelati topped with Nutella® and hazelnuts.



Hahndorf
SA



EIS.HAUS.HAHNDORF



ZEPPOLE & CO AUSTRALIA

Zeppole with Nutella®

Airy, crunchy Zeppole filled with Nutella®.



Findon
SA



ZEPPOLE.CO



OUR FIFTH SEASON

French Toast with Nutella®

Golden, gooey and a little cheeky. Traditional French toast stuffed with Nutella®, paired with whipped cream, and laced with fresh strawberries berries.



Loxton
NZ



OUR.FIFTHSEASON

official recipe

croissant toast with nutella®

Yields 6 Serves

ingredients

80g Butter, softened
160g Brown Sugar
2 tbsp Plain Flour
4 Egg Whites
200g Hazelnut Meal
6 x Slices Day-Old Brioche

3 tbsp Apricot Jam
35g Flaked Almonds
Icing Sugar, to serve
6 x Nutella® 15g Portions

method

1. Preheat a fan forced oven to 180°C.
2. Combine butter and brown sugar in a medium bowl and stir until smooth. Add flour and egg whites and stir until combined, then add hazelnut meal and stir until smooth. Transfer mixture to a piping bag with a large, round nozzle.
3. Dollop ½ tbsp apricot jam onto each brioche slice and spread to the edges. Pipe the hazelnut filling evenly over the brioche slices then transfer to a baking tray. Scatter the slices with flaked almonds then bake for 18-20 mins or until golden on top. Stand at room temperature for 10 mins before dusting with icing sugar.
4. Serve each slice with a 15g Nutella® portion.

western australia

the top 50
HALL OF FAME

DA NAPOLI PIZZERIA

Calzone with Nutella®

Puffy folded pizza with custard cream base, strawberries, crispy banana chips and Nutella®. Topped with mint and Icing sugar.

📍 Como,
Leederville
& Fremantle
WA

📍 DANAPOLI.AU

ORADOUGH

Sweet Nut Affair

A light and airy pizza base filled with sweet ricotta cream, topped with toasted hazelnuts and finished with Nutella®.

📍 Perth
WA

📍 ORADOUGH

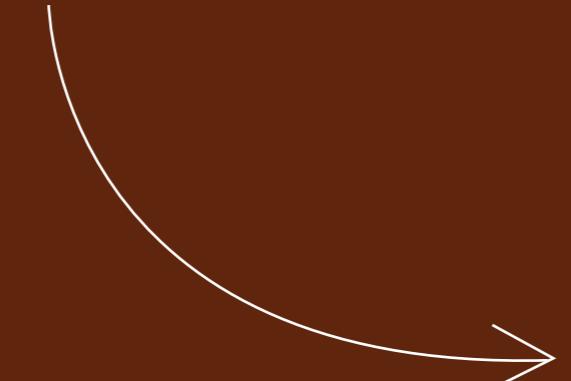
ZEUS STREET GREEK

Loukoumades with Nutella®

Available at 46 locations across Australia, these traditional golden Greek donut balls come topped with Nutella® and crushed walnuts.

📍 Karrinyup
WA

📍 ZEUSSTREETGREEK



victoria

SELENE'S CHOCOLATE CAFE

Lava Cake with Nutella®

Warm lava cake with Nutella® topped with fresh strawberries, paired with chocolate mint gelato.



SELENESCHOCOLATE

INDULGE WAFFLES

The Indulge Belgian Waffle

A perfectly crisp Belgian waffle topped with thick-cut strawberries, Nutella®, and finished with a scoop of vanilla ice cream. It's simple, powerful and undefeated. Indulge's signature classic.



INDULGEWAFFLES

Ô MY CRÊPE

La Chandeleur

A traditional french crepe topped with Nutella®, crepe dentelle and homemade whipped cream.



OMYCREPEMELBOURNE

LUKUMAMA

Lukoumades with Nutella®

Fresh crispy greek doughnuts topped with Nutella® and sprinkled with crushed hazelnuts.



LUKUMAMA.AUSTRALIA



BEAN SMUGGLER

Sweet Potato Waffle

Belgian-style sweet potato waffles topped with natural maple syrup, raspberry compote, Nutella®, chocolate and seasonal fruits.



BEAN_SMUGGLER

COOKIE BOX

Cookie with Nutella®

Vanilla dough with hazelnuts, filled with Nutella®.



THECOOKIEBOXAUSTRALIA

ALBION PIZZA BRUNSWICK WEST

Pizza with Nutella®

A heavenly dessert pizza topped with Nutella®, fresh strawberries, sliced bananas and a dusting of icing sugar. Finished with a drizzle of chocolate sauce for the ultimate dessert.



ALBIONPIZZA_BRUNSWICK

CICCIO'S WOODFIRE PIZZA

Dessert Gnocchi with Nutella®

Golden pan-fried gnocchi tossed with icing sugar, served on a swirl of Nutella® and topped with creamy vanilla ice cream.

 Murrumbeena VIC

 CICCIO'S WOODFIRE PIZZERIA

IL PANZEROTTO TASTE OF PUGLIA

Panzerotto with Nutella®

Handmade fried pastry filled with Nutella® and icing sugar.

 Melbourne VIC

 IL PANZEROTTO TASTE OF PUGLIA_

ROLLO POLLI

Choc Roc

Home made chocolate butter Cinnamon Roll topped with Nutella® and roasted hazelnuts.

 Townsville QLD

 ROLLIPOLLI_OFFICIAL



DANDEE DONUTS

Hot Donut with Nutella®

Hot yeast donut filled with Nutella®, served with your choice of caster sugar or cinnamon sugar.

 Food Trucks in Hallam, Berwick Dandenong & Cranbourne VIC

 DANDEEDONUTSMELB



queensland

JOE'S DELI

Two Tone Cheesecake

Hollywood two tone cheesecake with Nutella® and a brulee marshmallow.

 Brisbane & Pac Fair QLD

 JOESDELI OFFICIAL



THE CONFECTIONIST BAKERY

S'mores Cookie with Nutella®

A half-baked, brown cookie dough, stuffed with Belgian milk chocolate chips, filled with vanilla marshmallow and a dollop of Nutella®.

 Melbourne VIC

 THECONFECTIONISTAU

SASSAFRAS OF PADDINGTON

Affogatto with Nutella®

A base of Nutella® is layered with creamy soft-serve ice cream, a double espresso shot, and a sprinkle of toasted hazelnuts to finish. Coffee meets dessert perfection.



[SASSAFRAS_OF_PADDINGTON](#)



TORQUE JUICY & CO

Hot Stick Waffles with Nutella®



[TORQUE_JUICY](#)

PASTA & PLENTY

Pinsa Romana with Nutella®

Nutella® spread over hot crunchy pinsa Romana base, topped with fresh strawberries, icing sugar and crushed hazelnuts.



[PASTAANDPLENTY](#)

MONDAZE BURGERS & SHAKES

All Choc Everything

Loaded Shake with premium ice cream, chocolate biscuits, rimmed with Nutella®, whipped cream and a choc brownie.



[MONDAZEUS](#)

THE WHISK FINE PATISSERIE

Wheel Croissant with Nutella®

Flaky, golden croissant twisted into a wheel shape, topped with Nutella®.



[THEWHISKFINEPATISSERIE](#)



official recipe

knafeh waffle with nutella®

Yields 4 Serves

Begin prep for this recipe the day before



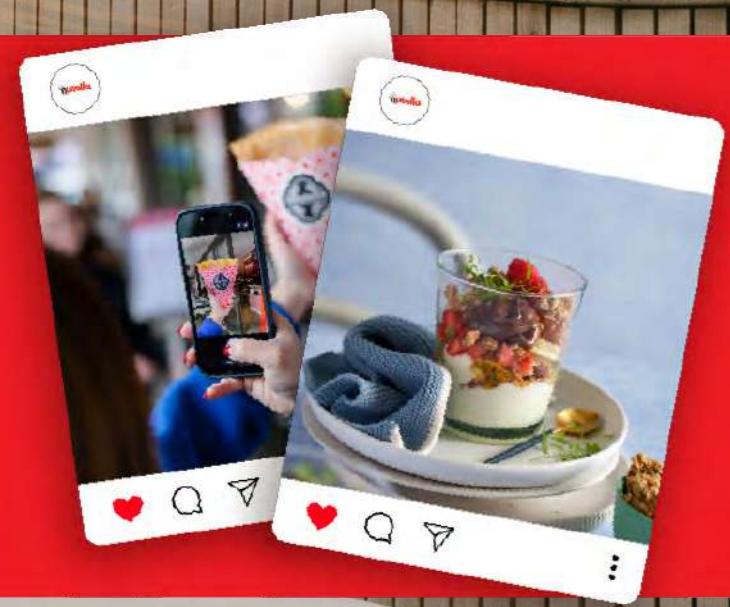
ingredients

100g Haloumi, coarsely grated
100g Mozzarella, coarsely grated
370g Kataifi Pastry
250g Unsalted Butter
1 tsp Imitation saffron Powder
1kg Nutella® Piping Bag, to decorate

Diced fresh fruit, to serve
Edible flowers, to garnish
Chopped hazelnuts, to garnish

method

1. In a bowl, cover haloumi with water and refrigerate overnight to soak. The next day, drain the haloumi (discard water) and dry between paper towel.
2. Mix together haloumi and mozzarella.
3. In a separate bowl, shred the kataifi pastry ensuring there are no large clumps. Melt butter and whisk in the saffron powder, then pour over the pastry and use clean hands to evenly coat the pastry with butter.
4. Divide the pastry mixture into 8 equal portions. Preheat a waffle iron. Place one portion of pastry onto the waffle iron, spreading to coat. Top with $\frac{1}{4}$ of the cheese mixture and another portion of the pastry, spreading the pastry again to cover the cheese. Close the waffle iron and toast until golden and crispy.
5. Place 1 waffle into a serving dish. Use a 1kg Nutella® Piping Bag to drizzle Nutella® over the waffle. Top with fresh fruit, garnish with edible flowers and chopped hazelnuts to serve.



**TAG US IN
YOUR PHOTOS!**

@nutellafoodservice

nutella
FOODSERVICE

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**This year's Top 50
might be complete,
but the inspiration
doesn't stop here.**

**Keep creating.
Keep sharing.
Keep tagging.**

Love,
nutella
FOODSERVICE