

B U O N A P E T I T O !

STARTERS

- Sydney Rock Oysters** (6)\$30
Mignonette Or Kilpatrick (12)\$56
- Macchiato Chips** \$15
- Sweet Potato Wedges** \$15
- House Dips & Stone Focaccia** \$18
- Garlic & Rosemary Crust** \$12
- Garlic And Cheese Pizza** \$22
- Bruschetta Pizza** \$24
- Bruschetta Burrata Pizza** \$32
- Caprese Salad** \$24
- Antipasti (For 2)** \$54

ENTREE

- Arancini (3)** \$24
- Pollo Fritti** \$24
- Wood Baked Chicken Wings** \$24
- Sticky BBQ Lamb Riblets** \$25
- Calamari Fritti** \$25
- BBQ Octopus** \$25
- Creamy Garlic Prawns** \$27
- Mussels** \$24

SALADS

- Pera E Gorgonzola** \$24
- Spinaci E Avocado** \$26
- Mediterranean** \$26
- Caesar** \$24

Add: Grilled Chicken \$9, Prosciutto(P)\$10, Smoked Salmon(S) \$11 Or BBQ Prawns(S)\$12

- G Gluten
- V Vegetarian
- P Pork
- S Seafood

WOODFIRED PANINOS

- Fillet Steak** \$32
- BBQ Chicken** \$28
- 8 Hour Roasted Lamb** \$27
- Cypriot Halloumi** \$27
- Hot Deli** \$27

PADDOCK TO PLATE

- Flamed Chicken & Mushroom** \$34
- Chicken Schnitzel** \$34
- Wagyu Beef Burger** \$34
- Skewers Trio** \$42
- Beef Ribs** \$47
- Pork Ribs** \$47

- Eye Fillet Steak 250g** \$49
- Scotch Fillet Steak 250g** \$59
- Porterhouse Wagyu Steak 250g, MB3+** \$69

*Traces of these allergens may be contained in food that does not show the allergen indicator in its description. Macchiato takes the utmost care in food handling, but please, proceed with caution when affected by a severe allergy. Items subject to availability. All non-pork products are halal, 10% surcharge on Sunday's and Public Holidays. 5% gratuity fee applies for group of 15 and more.

FROM THE SEA

- Grilled Fish Of The Day** MP
- Grilled Atlantic Salmon Fillet** \$44
- Beer Battered Barramundi** \$36
- BBQ Seafood Salad** \$39
- Sicilian Stir Fry** \$33
- Wood Baked Flamenca** \$37
- BBQ Seafood Plate** \$65

FEATURE PLATTERS

- Wood Roasted Lamb Shoulder** \$99
- Pitt Street BBQ Platter** \$140
- Seafood Platter** \$159

PASTA

- Lasagne** \$32
- Penne Pollo E Pancetta (bacon)** \$32
- Spaghetti Bolognese** \$32
- Fettucine Al Ragù** \$39
- Gnocchi Al Pomodoro** \$33
- Penne Alla Sicilian** \$33
- Risotto Funghi E Tartufo** \$33
- Spaghetti Alla Marinara** \$42
- Spaghetti Gamberi Amatriciana** \$38
- Spaghetti Alle' Vongole E' Gamberi** \$38

SIDES

- Sauted Greens** \$15
- Leafy Greens** \$14
- Almond Brown Rice** \$14
- Onion Rings** \$14
- Baked Potatoes** \$14
- Truffle Mash** \$14

WOODFIRE PIZZA

- Margherita** \$25
- Bufala** \$32
- Quattro Formaggi** \$32
- Ortolana** \$28
- Tartufata** \$30
- Tedesca** \$30
- Pepperoni** \$28
- Prosciutto** \$32
- Capricciosa** \$28
- Carnivora** \$32
- Chicken Funghi** \$29
- Agnello** \$32
- Pulled Beef** \$32
- Carne Bolognese** \$32
- Boscaiola** \$32
- Misto Mare (Seafood)** \$40
- Gamberi** \$32
- Diavola Gamberi** \$32
- Napoletana** \$26

ADD Cheese / Vegan Cheese / Gluten Free Base \$5

Open For
Breakfast, Lunch, Dinner & Dessert:
Window Xpress Monday – Friday 5am – 3pm
Dine In Monday – Friday 6:30am – Late
Dine In Saturday & Sunday 7:30am – Late
Public Holidays & Long Weekend: Times May Vary.

COFFEE & TEA

Espresso, Ristretto	\$4.5
V 60 Filter: Origin Of The Week (STA)	MP
Cappuccino, Flat White, Latte, Macchiato, Piccolo, Hot Chocolate,	
Long Black	\$4.9
Mocha, Matcha	\$5.9

Variations: Large Size, Extra Shot, Decaf Soy Milk, Almond Milk, Lactose Free Milk, Oat Milk \$1

Enjoy our home roasted coffee sold here or delivered to your home! Buy now here:



Teas By TeaDrop	\$5
English Breakfast, Supreme Earl Grey, Darjeeling Green, Chamomile Blossom, Peppermint, Malabar Chai, Lemongrass Ginger, Fruits Of Eden	

SOFT DRINKS

	Small	Large
San Pellegrino Sparkling Water, Acqua Panna Still Water	\$5	\$9
Coke, Coke No Sugar, Fanta,	\$5.5	
Sprite, Lift, Ginger Beer		
San Pellegrino Sparkling Juices	\$5.5	
Chinotto, Aranciata Rossa, Limonata		

SMOOTHIES

Snickers Peanut Butter, Chocolate, Banana, Protein	\$17
Warrior Banana, Chia Seeds, Honey, Protein	\$17
Avo Smash Avocado, Almonds, Banana, Honey, Yoghurt	\$17
Açaí Banana, Berries, Chia Seeds	\$18

Add : Coconut Water, Soy Milk, Almond Milk, Almonds Or Hazelnuts \$1 Extra
Add : Protein Boost \$2

MYO FRESH JUICE

Fresh Juice Pick Three Ingredients And Make Your Own Juice	\$14
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Green Apple	Strawberry	Spinach
Watermelon	Celery	Cucumber
Lemon	Ginger	Banana
Carrot	Pineapple	Mango
Orange	Mint	

ICE DRINKS

Iced Long Black	\$5.5
Iced Latte, Affogato	\$8.5
Ice Coffee, Iced Chocolate	\$11
Ice Mocha	\$12
Milkshake/Thickshake	\$10/\$12

Choose: Chocolate / Vanilla / Strawberry / Caramel / Hazelnut

JUICE FAVS

Immunity Orange, Apple, Ginger, Mint, Lemon	\$13
Green Apple, Spinach, Cucumber, Celery	\$13
Tropical Mango, Pineapple, Orange, Mint	\$13
Booster Orange, Carrot, Ginger, Lemon	\$13

BLUSHWINE

	Glass	Bottle
Fiore Pink Moscato Mudgee, NSW	\$17	\$69
Wildflower Rosé Margaret River, WA	\$16	\$65

WHITE WINE

	Glass	Bottle
Giesen Sauvignon Blanc (Organic) Marlborough, NZ	\$17	\$69
Pocketwatch Pinot Gris Central Ranges, NSW	\$14	\$59
Young Poets Pinot Grigio Australia	\$14	\$59
Santi Pinot Grigio Veneto, Italy	\$18	\$75
Robert Oatley Signature Riesling Great Southern, WA	\$18	\$75
Wildflower Chardonnay Margaret River, WA	\$16	\$65
LaGioiosa Organic Prosecco Veneto, Italy	\$19	\$79

REDWINE

	Glass	Bottle
Pocketwatch Pinot Noir VIC	\$16	\$65
Gordon Ramsey Intenso Roso Italy	\$16	\$65
Gemtree Cinnabar GSM Mc Laren Vale, SA	\$19	\$80
Young Poets Cabernet Sauvignon Australia	\$16	\$59
Rymill Dark Horse Cabernet Sauvignon Coonawarra, SA	\$21	\$79
Four InHand Shiraz Barossa, SA	\$17	\$69

BEER & CIDER

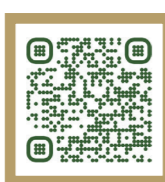
James Boag Light	\$10
White Rabbit	\$16
Peroni	\$14
Corona	\$14
One Fifty Lashes	\$14
Apple Cider	\$15

MOCKTAILS

Rising Sun Pink Grapefruit, Sparkling Water	\$14
Orange Spritz Orange Extract, Lemon, Sparkling Water	\$14
Watermelon & Mint Watermelon, Mint, Lime, Sparkling Water	\$16
Peach Shrub Peach Nectar, Lemon, Apple, Vanilla	\$16
Lychee & Elderflower Slushee	\$15

COCKTAILS

	Glass	Jug
Artemisia Vodka, Strawberries, Rosewater, Lime, Soda	\$21	\$69
Aviation Gin, Cointreau, Blue Curaçao, Lime Juice	\$28	
Negroni Gin, Campari, Vermouth	\$21	
Aperol Spritz Aperol, Prosecco, Soda	\$21	\$65
Mojito White Rum, Mint, Lime, Soda (Classic / Passionfruit)	\$21	\$69
Daiquiri White Rum, Lime Juice, (Strawberry / Mango)	\$21	
Margarita Tequila, Cointreau, Lime, Agave (Classic/ Spicy / Watermelon)	\$21	
Passionfruit Melone Vodka, Rockmelon Liqueur, Passionfruit & Pineapple Juice	\$27	
Espresso Martini House Espresso, Vodka, Kahlua	\$24	
Martini Traditional, Passion Fruit Or Lychee	\$21	
Long Island Iced Tea Gin, Vodka, Tequila, White Rum, Cointreau, Simple, Lemon Juice, Cola	\$69	
Sangria Red / White	\$69	
Amaretto Sour Amaretto, Lemon Juice, Simple Syrup, Angostura Bitters, Egg White	\$25	



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OPEN FROM

5am Monday – Friday
8am Saturday – Sunday

CONTACT US

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