

# MACCHIATO

## COFFEE & TEA

<b>Espresso, Ristretto</b>	4.9
<b>Cappuccino, Flat White, Latte, Macchiato, Piccolo, Long Black, Hot Chocolate</b>	5.4
<b>Mocha, Matcha, Tumeric Latte</b>	6.5
<i>Options: Large Size, Extra Shot, Decaf, Soy Milk, Almond Milk, Lactose Free Milk, Oat Milk +1</i>	
<b>Affogato</b>	9.5
Espresso, Vanilla Ice-Cream	
<b>Frangelico Affogato</b>	18.9
Espresso Over Vanilla Ice-Cream, Hazelnut, Frangelico	
<b>Teas by Serenity</b>	6
English Breakfast, Supreme Earl Grey, Darjeeling Green, Chamomile Blossom, Peppermint, Lemongrass Ginger	

## ICED DRINKS

<b>Iced Long Black, Iced Tea</b>	6.5
<b>Iced Latte</b>	9.5
<b>Iced Coffee, Iced Chocolate</b>	11
<b>Iced Mocha, Iced Matcha</b>	13
<b>Milkshake/Thickshake</b>	11/13
<i>Options: Chocolate OR Vanilla OR Strawberry OR Caramel OR Hazelnut</i>	

## SMOOTHIES

<b>Snickers</b>	18
Peanut Butter, Chocolate, Banana, Protein	
<b>Warrior</b>	18
Banana, Chia Seeds, Honey, Protein	
<b>Avo Smash</b>	18
Avocado, Almonds, Banana, Honey, Yoghurt	
<b>Açai</b>	19
Banana, Berries, Chia Seeds <i>Add: Coconut Water, Soy Milk, Almond Milk, Almonds Or Hazelnuts +1 / Protein Boost +2</i>	

## JUICES

<b>Immunity</b>	23
Orange, Apple, Ginger, Mint, Lemon	
<b>Green</b>	13
Apple, Spinach, Cucumber, Celery	
<b>Tropical</b>	13
Mango, Pineapple, Orange, Mint	
<b>Booster</b>	13
Orange, Carrot, Ginger, Lemon	
<b>MYO FRESH JUICE</b>	14
<i>Choose 3: Green Apple / Strawberry / Carrot / Celery Watermelon / Mango / Spinach / Ginger / Pineapple / Lemon / Cucumber / Mint / Orange</i>	

## SOFT DRINKS

<b>San Pellegrino Sparkling Water</b>	5.9/11
<i>Small or Large</i>	
<b>Acqua Panna Still Water</b>	5.9/11
<i>Small or Large</i>	
<b>Coke, Coke NS, Fanta, Sprite, Ginger Beer</b>	5.9
<b>San Pellegrino Sparkling Juices</b>	6.5
Chinotto, Aranciata Rossa, Limonata	

## WHITE WINE

<b>Giesen Sauvignon Blanc (Organic)</b>	17/ 66
Marlborough, NZ	
<b>Pocketwatch Pinot Gris</b>	16/ 62
Central Ranges, NSW	
<b>Young Poets Pinot Grigio</b>	16/ 62
Australia	
<b>Robert Oatley Signature Riesling</b>	75
Great Southern, WA	
<b>Wildflower Chardonnay</b>	16/ 62
Margaret River, WA	
<b>Santi Pinot Grigio</b>	75
Veneto, Italy	
<b>Gordon Ramsay Vibrante Bianco</b>	17/ 66
Abruzzo & Tuscany, Italy	
<b>Mandarossa Vermentino</b>	62
Sicilia, Italy	
<b>Mandarossa Fiano</b>	62
Sicilia, Italy	
<b>LaGioiosa Organic Prosecco</b>	19/ 84
Veneto, Italy	

## RED WINE

<b>Pocketwatch Pinot Noir</b>	16 / 62
Vic	
<b>Gemtree Cinnabar GSM</b>	80
Mc Laren Vale, SA	
<b>Young Poets Cabernet Sauvignon</b>	16/ 62
Australia	
<b>Rymill Dark Horse Cabernet Sauvignon</b>	79
Coonawarra, SA	
<b>Four InHand Shiraz</b>	17/ 66
Barossa, SA	
<b>Gordon Ramsey Intenso Rosso</b>	17 / 66
Tuscany & Abruzzo, Italy	
<b>Mandarossa Nero D'Avola</b>	75
Sicilia, Italy	
<b>Ricasoli Barone Chianti</b>	75
Tuscany Italy	
<b>Tommasi Valpolicella</b>	80
Veneto, Italy	
<b>Barbera d'Alba Belcolle</b>	80
Verduno, Italy	
<b>Di Giorgio Family Montepulciano</b>	18 / 75
Coonawarra, SA	

## BLUSH WINE

<b>Fiore Pink Moscato</b>	62
Mudgee, NSW	
<b>Wildflower Rosé</b>	16 / 62
Margaret River, WA	
<b>Gordon Ramsay 'Elegante' Rosato</b>	65
Abruzzo & Tuscany, Italy	

## BEER & CIDER

<b>James Boag Light Lager</b>	10	<b>Corona Lager</b>	14
<b>White Rabbit Dark Ale</b>	16	<b>One Fifty Lashes Pale Ale</b>	14
<b>Peroni Lager</b>	14	<b>Apple Cider</b>	15

## MOCKTAILS

<b>Rising Sun</b>	15
Pink Grapefruit, Sparkling Water	
<b>Orange Spritz</b>	15
Orange Extract, Lemon, Sparkling Water	
<b>Passion Fruit Delight</b>	15
Passion Fruit Pure, Pineapple Juice, Lime	
<b>Peach Shrub</b>	15
Peach Nectar, Lemon, Apple, Vanilla	
<b>Lychee &amp; Elderflower Slushee</b>	15
Lychee, Elderflower, Mint, Lemon	

## COCKTAILS

<b>Amaretto Sour</b>	24
Amaretto, Lemon Juice, Simple Syrup, Angostura Bitters, Egg White	
<b>Artemisia</b>	22 / 79
Vodka, Strawberries, Rosewater, Lime, Soda	
<b>Aviation</b>	24
Gin, Cointreau, Blue Curaçao, Lime Juice	
<b>Coco Rum</b>	25
White Rum, Coconut, Pineapple Juice, Lime, Mint	
<b>Daiquiri Mango / Strawberry</b>	22
White Rum, Lime Juice	
<b>Espresso Martini</b>	24
House Espresso, Vodka, Kahlua	
<b>Long Island</b>	24 / 89
Gin, Vodka, Tequila, White Rum, Cointreau, Simple, Lemon Juice, Cola	
<b>Martini Classic / Lychee / Passion Fruit</b>	20
<b>Margarita Classic / Spicy / Watermelon</b>	22
Tequila, Cointreau, Lime, Agave	
<b>Midori Spice</b>	25
Midori, Malibu, Pineapple Juice, Cream	
<b>Mojito Classic / Passionfruit</b>	22 / 79
White Rum, Mint, Lime, Soda	
<b>Negroni</b>	22
Sweet Bourbon, Compari, Gin	
<b>Old Fashioned</b>	25
Bourbon, Bitters, Simple Syrup	
<b>Passion Fruit Melone</b>	25
Vodka, Rockmelon Liqueur, Passionfruit & Pineapple Juice	
<b>Spritz Aperol / Campari / Limoncello</b>	21 / 65
<b>Sangria Red Wine / White Wine</b>	69
<b>White Russian</b>	25
Vodka, Khalua, Cream	

## APERITIFS, DIGESTIVES & SPIRITS

<b>Aperitifs &amp; Digestives</b>	From 11
Liqueurs, Amaretto, Limoncello & Others	
<b>House Spirits</b>	From 14
Vodka, Gin, Scotch, Bourbon, Rum & Others	
<b>Top Shelf Spirits</b>	From 18
Vodka, Gin, Scotch, Bourbon, Rum, Cognac, Tequila & Others	



Scan To See The Full List Of Our Spirits On Menus



Scan To See Our Home Roasted Coffee



Scan To See Our Latest Art Exhibition

# MACCHIATO

## STARTERS

<b>Sydney Rock Oysters</b> P S	6/35
<i>Mignonette OR Kilpatrick</i>	12/65
<b>Antipasti</b> G P	56
Italian Cured Meats, Hard & Soft Cheeses, Marinated Vegetables, Garlic Crust	
<b>NEW Wood Baked Puff Bread</b> G P	9
<i>ADD: Porscuito 12 / Burrata 12 / Bufala 12</i>	
<b>House Dips &amp; Stone Focaccia</b> G V	19
Baba ghanoush, Beetroot Hummus, Truffle Goat Cheese	
<b>Macchiato Chips</b> G V	16
Oregano, Fetta	
<b>Sweet Potato Wedges</b> G V E Aioli	17
<b>Garlic &amp; Rosemary Crust</b> G V	14
<b>Garlic &amp; Cheese Pizza</b> G V	23
<b>Bruschetta Pizza</b> G V	25
Tomato, Basil, Red Onion, Garlic, Balsamic Glaze, Parmigiano	
<b>Bruschetta Burrata Pizza</b> V	33
Tomato, Basil, Red Onion, Garlic, Balsamic Glaze, Burrata	

## ENTREE

<b>Caprese Salad</b> G V	25
Bufala Mozzarella, Tomato, Basil, Balsamic Glaze	
<b>Arancini (3)</b> G V	25
Arborio Rice, Truffle Mushroom, Mozzarella, Neapolitana Sauce, Basil	
<b>NEW Cyproit Halloumi</b> V	25
Grilled Cyproit Halloumi, Sliced Tomatoes, Oregano, EVOO	
<b>Pollo Fritto</b> G	25
Buttermilk Crumbed Chicken, Chilli Aioli	
<b>Wood Baked Chicken Wings</b> N	25
BBQ Basting Mild Or Spicy, Sesame Seeds	
<b>Calamari Fritti</b> G S	25
Salt & Pepper, Polenta Dusted, Aioli, Lemon	
<b>BBQ Octopus</b> S	26
Butter Greens, Bruschetta Tomatoes, Onion, Balsamic Glaze	
<b>Creamy Garlic Prawns</b> G S	27
Tomato, Onion, Capsicum, Chilli, Toscano	
<b>Mussels</b> G S	25
Garlic, Onion, Chilli, Lemon, Wine, Parsley, Toscano	
<b>NEW Moreton Bay Bugs</b> S	29
Sweet Soy, Ginger, Coriander	

## SALADS

<b>Pera E Gorgonzola</b> V	22
Rocket, Bartlett Pear, Gorgonzola, Sweet Mustard	
<b>Spinaci E Avocado</b> V	22
Spinach, Green Apple, Avocado, Honey Mustard	
<b>Mediterranean</b> V	22
Leafy Greens, Tomato, Cucumber, Capsicum, Olives, Red Onion, Fetta, Lemon, Oregano	
<b>Caesar</b> G P E	22
Cos Lettuce, Bacon, Croutons, Egg, Parmigiano	

*ADD: Grilled Halloumi 10, Chicken (Grilled Or Schnitzel) 10, Pulled Lamb 11, Prosciutto 12, Smoked Salmon 12, BBQ (Prawns / Calamari / Octopus) 15*

## RIBS G

<b>Beef Ribs</b>	51
1/2 Rack, Sweet Bourbon & BBQ, Chips	
<b>Pork Ribs</b> P	49
1/2 Rack, Sweet Bourbon & BBQ, Chips	
<b>NEW Lamb Ribs</b>	49
1/2 Rack, Sweet Bourbon & BBQ, Chips	

## MAINS / SECONDI

<b>Eye Fillet Steak 250g, 120 Days GF, Darling Downs</b>	54
Roasted Capsicum, Eggplant, Field Mushroom, Mash, Red Wine Jus	
<b>NEW Rib Eye Wagyu Steak 250g, MB5+</b>	79
Steak Chips, Onion Rings	
<b>Flamed Chicken &amp; Mushroom Sauce</b>	36
<i>Choose: Chips or Mash</i>	
<b>Chicken Schnitzel &amp; Salad</b> G	36
<i>Choose: Chips or Mash</i>	
<b>NEW Slow Cooked Beef Cheeks</b> G P	45
8 Hours Slow Roast, Broccoli, Baby Corn, Mash, Rosemary Jus	
<b>Woodbaked Lamb Shanks</b> G	45
8 Hours Slow Roast, Vegetable Ragú, Mash	
<b>NEW BBQ Skewers Trio</b> G	39
Chips, Salad, Tzatziki, Wood Baked Focaccia	
<i>Choose: Chicken or Lamb</i>	
<b>Grilled Atlantic Salmon Fillet</b> N S	44
Asparagus, Mash, Cherry Tomato, Creamy Pesto	
<b>Barramundi Fritti</b> G S	37
Beer battered barramundi, Chips & Salad, Tartare, Lemon	
<b>NEW BBQ Seafood Plate</b> S	65
Balmain Bug, King Prawn, Calamari, Octopus, salmon, Chips, Tartar	
<b>NEW Seafood &amp; Chorizo Flamenca</b> G N S P	65
King Prawns, Moreton Bay Bug, Tiger Prawns, Calamari, Vongole, Chorizo, Fetta, Neapolitana, Saffron Rice	

## PLATTERS FOR 2

<b>Pitt Street BBQ Platter For 2</b> S P	170
<i>Starter of Dips &amp; Stone Focaccia</i>	
Eye Fillet, Lamb Skewers, Chicken Skewers, Pork Ribs, Baby Octopus, King Prawns, Chips, Chimichurri & Tartare	
<b>BBQ Seafood Platter for 2</b> G S	170
<i>Starter of Dips &amp; Stone Focaccia</i>	
Balmain Bugs, Smoked & Grilled Salmon, Sydney Rock Oysters, Tempura Barramundi, BBQ King Prawns, BBQ Octopus, S&P Calamari, Chilli & Salad	
<b>NEW Wood Baked Lamb Shoulder (Allow up to 45 mins)</b>	110
<i>Starter of Dips &amp; Stone Focaccia</i>	
Almond rice, Green Veggies, Fetta, Gravy, Pomegranate	

## PASTA G & RISOTTO

<b>Risotto Funghi E Tartufo</b> V	34
Mixed Mushrooms, Garlic, White Wine, Truffle Paste, Parmigiano	
<b>Penne Alla Siciliana</b> G V	33
Eggplant Ragú, Pomodoro, Cherry Tomato, Olives, Onion, Ricotta	
<b>Gnocchi Al Pomodoro</b> G V	33
Sugo Di Pomodoro, Mozzarella, Basil, Parmigiano,	
<b>Penne Pollo E Pancetta (pork)</b> G P	34
Chicken, Mushroom, Cream, Truffle Oil, Garlic, Parmigiano	
<b>NEW Penne Pollo E Gamberi</b> G N S	36
Prawns, Chicken, Mushroom, Creamy Pesto, Parmigiano	
<b>Lasagna</b> G	34
Beef Bolognese Ragú, Bechamel, Parmigiano	
<b>NEW Risotto Pollo E Zucca</b> G	34
Chicken, Pumpkin, Garlic, Cream Pesto, Parmigiano	
<b>Spaghetti Bolognese</b> G	33
Beef Bolognese Ragú, Parmigiano	
<b>Fettuccine Al Ragú</b> G	39
8 Hours Wood Baked Lamb Ragú, Spinach, Olives, Fetta	
<b>NEW Fettuccine E Salmone</b> G S	42
Salmon, Pink Sauce, Red Onion, Spinach, Cherry Tomato	
<b>Spaghetti Alla Marinara</b> G S	45
Seafood Ragú, Moreton Bay Bug, Prawns, Barramundi, Mussels, Squid, Octopus, Garlic, Chilli	
<b>Spaghetti Amatriciana E Gamberi</b> G P S	42
Prawns, Bacon (Pork), Onions, Garlic, Chilli, Neapolitana	
<b>Spaghetti Alle Vongole E Gamberi</b> G S	42
Pipis, Prawns, Garlic, Wine, Olive Oil, Chilli, Parsley	

*Gluten Free Pasta +5*

## WOODFIRED WRAPS & BURGERS G

<i>All come with chips</i>	
<b>Fillet Steak Wrap</b> G	34
Tenderloin, Halloumi, Cos Lettuce, Onion, Tomato, Chilli Jam	
<b>Grilled Chicken Wrap</b> G	32
Sticky BBQ Basting, Mozzarella, Mushroom, Cos Lettuce	
<b>8 Hours Pulled Lamb Wrap</b> G	32
Halloumi, Spinach, Onion, Sundried Tomato Pesto, Olive Tapenade	
<b>NEW Cypriot Halloumi Wrap</b> G V	32
Zaatar, Cucumber, Capsicum, Onion, Tomato, Olives, Mint, Chilli Jam	
<b>Hot Deli Wrap</b> G P N	32
Salami, Smoked Ham, Prosciutto, Mozzarella, Rocket, Roasted Capsicum, Pesto, Chilli	
<b>Wagyu Beef &amp; Bacon Burger</b> G P E	34
1/2 Pound Flamed Patty, Bacon, Egg, Cheddar, Pickles, Beetroot Relish, Lettuce, Tomato, Onion, BBQ	
<b>NEW Pollo Fritti Burger</b> G P	32
Buttermilk Crumbed Chicken, Lettuce, Guacamole, Chilli, Aioli	
<b>Fish Burger</b> G S	32
Beer Battered Barramundi, Lettuce, Pickles, Cheddar, Tartare	

## WOODFIRED PIZZA G

<b>Margherita</b> G V	25
Red Base, Mozzarella, Basil	
<b>Bufala</b> G V	34
Red Base, Bufalo Mozzarella, Basil	
<b>Quattro Formaggi</b> G V	34
White Base, Mozzarella, Gorgonzola, Smoked Scamorza, Parmigiano	
<b>Ortolana</b> G V N	29
Red Base, Mozzarella, Roasted Pumpkin, Onion, Capsicum, Fetta, Basil, Oregano, Sesame Seeds	
<b>Tartufata</b> G V	32
Truffle Paste, Mozzarella, Mixed Mushroom, Caramelised Onion, Ricotta	
<b>Tedesca</b> G V	32
White Base, Mozzarella, Scamorza, Rosemary Potato, Truffle Oil	
<i>ADD Fennel Sausage 4</i>	
<b>Pepperoni</b> G P	32
Red Base, Mozzarella, Pepperoni, Chilli	
<b>NEW Pecking Duck</b> G	32
Hoisin Base, Mozzarella, Roasted Pecking Duck, Spring Onion, Plum Sauce	
<b>Prosciutto</b> G P	34
Red Base, Mozzarella, Prosciutto Di Parma, Rocket, Parmigiano	
<b>Capricciosa</b> G P	30
Red Base, Mozzarella, Mushrooms, Ham, Olives, Artichokes	
<b>Carnivora</b> G P	34
Red Base, Mozzarella, Ham, Chicken Breast, Fennel Sausage, Pepperoni, Basil	
<b>Chicken Funghi</b> G N	32
Pesto Base, Mozzarella, Chicken Breast, Mushrooms, Olives, Red Onion, Chilli	
<b>Agnello</b> G	32
Ragú Base, Roasted Lamb, Mozzarella, Onion, Tzatziki	
<b>Pulled Beef</b> G	32
Chilli Jam Base, Mozzarella, Wild Mushroom, Onion	
<b>Carne Bolognese</b> G P	32
Red Base, Bolognese Ragú, Pepperoni, Capsicum, Red Onion, Parmigiano	
<b>Boscaiola</b> G P	34
White Base, Mozzarella, Prosciutto, Gorgonzola, Mix Mushroom	
<b>Chorizo Supreme</b> G P	34
Red Base, Mozzarella, Chorizo, Ham, Mushroom, Capsicum, Olives, Onion	
<b>Gamberi</b> G P S	34
Red Base, Mozzarella, Garlic Prawns, Olives, Tomato, Chilli, Basil	
<b>Diavola Gamberi</b> G P S	34
Red Base, Mozzarella, Garlic Prawns, Pepperoni, Capsicum, Onion, Olives, Chilli	
<b>Napoletana</b> G S	28
Red Base, Anchovies, Olives, Capers, Oregano, Chilli	

*Add: Cheese OR Vegan Cheese OR Gluten Free Base +5*

**SAUCES:** Peppercorn | Red Wine Jus | Mushroom | Creamy Pesto **+5.5 each**

**SIDES:** Sauted Greens V | Leafy Greens V | Almond Brown Rice G | Onion Rings G | Baked Potatoes V | Truffle Mash V **+14.9**

- V Vegetarian
- N Contains nuts
- NEW New
- P Pork
- G Contains Gluten
- S Seafood
- E Contains Egg

[www.macchiato.com.au](http://www.macchiato.com.au)  
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*Traces of 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 Sundays and Public Holidays. 5% gratuity fee applies for group of 15 and more.*

**Open Daily**  
**Mon-Fri: 7:00 AM - 10:30 PM**  
**Sat-Sun: 8:00 AM - 11:00 PM**