

WOODFIRE PIZZA
MACCHIATO
 COFFEE ROASTERY

ENTRÉE

Antipasto (for 2). G	48
Italian cured meats, hard & soft cheeses, marinated vegetables, garlic and rosemary crust.	
Calamari Fritti. S G	23
Salt & pepper, Parmesan aioli, lemon.	
BBQ Octopus. S G	23
Mediterranean marinade, lemon, fries.	
Arancini (3). V G	21
Cheesy rice balls, napoletana sauce, basil, Parmesan.	
Mussels. S G	20
Confit garlic, onion, chilli, lemon, white wine, parsley, EVOO, bread.	
Garlic Prawns. S G	24
Confit garlic, onion, capsicum, chilli, cream, wine, bread.	
Caprese Salad. V	24
Buffalo mozzarella, tomato, basil, balsamic glaze, EVOO.	
Chicken Bites. G	19
Buttermilk crumbed, salt & pepper, chilli aioli.	
Bruschetta Al Pomodoro. V G	24
Tomato, basil, red onion, Parmesan, balsamic glaze.	

WOODFIRE CRUSTS

Garlic V G	13
Olive & Cheese V G	17
Garlic & Cheese V G	18
Za'atar & Cheese V G	18

SALADS

Spinaci E Avocado Salad. V	21
Spinach, green apple, avocado, honey mustard.	
Mediterranean Salad. V	20
Mixed leaves, tomato, capsicum, olives, red onion, cucumber, feta, lemon, oregano dressing.	
Caesar Salad. G P	21
Cos lettuce, bacon, croutons, Parmigiano Reggiano, Parmesan aioli.	
Pera E Gorgonzola Salad. V	20
Rocket, Bartlett pear, Gorgonzola, honey mustard.	
Add: Grilled Chicken \$9, Prosciutto \$10, Smoked Salmon \$11 or BBQ Prawns \$12	

MAINS

Grilled Chicken Breast.	29
Fries, mash or salad, mushroom sauce.	
Chicken Schnitzel. G	29
Fries, mash or salad, mushroom sauce.	
Chicken Panino Sandwich. G	26
Cos lettuce, onion, tomato, provolone, Parmesan aioli, fries.	
Steak Panino Sandwich. G	28
Cos lettuce, onion, tomato, halloumi, chilli jam, fries.	
Halloumi Panino Sandwich. V G	24
Avocado, halloumi, tomato, grilled eggplant, roasted capsicum, olive tapenade, fries.	
Skewers Trio. G	35
Chicken or lamb, chips, salad, wood baked foccacia, tzatziki.	
Kilcoy Eye Fillet.	44
250g grass fed, fried mushrooms, roasted tomato, potato puree, rosemary jus.	
Wood Baked Short Beef Ribs.	44
Braised beef ribs, sweet potatoes wedges, peppercorn sauce.	
Fish 'n' Chips. S G	28
Tempura Barramundi, beer battered chips, coleslaw, tartare sauce.	
Atlantic Salmon Fillet. S	39
Market fresh, sautéed spinach, roasted tomato, chimichurri sauce.	
Seafood Platter for Two. S G	130
Smoked salmon, Sydney Rock oysters, Blue Swimmer crab, BBQ king prawns, grilled salmon, S & P calamari, BBQ octopus, chilli mussels, chips, salad, lemon, tartare.	
Sauces: Peppercorn, Rosemary Jus or Mushroom Sauce \$5	

SIDES

Chips V	10
Sweet Potato Wedges V	13
Truffle Mashed Potatoes V	12
Sautéed Veggie V	12
Roasted Chat Potatoes V	10
Almond Brown Rice V	10

PASTA

Penne Pollo E Pancetta. G P	28
Chicken, mushroom, pancetta, cream, garlic, Parmigiano Reggiano.	
Fettuccine Al Ragu'. G	29
8 hour wood baked lamb ragu', spinach, olives, feta.	
Spaghetti Alla Marinara. G S	36
Our signature seafood ragu' made with crab, prawns, mussels, squid, octopus, garlic, chilli, napoletana sauce, white wine, cracked black pepper, parsley.	
Spaghetti Prawns Amatriciana. G S P	30
Prawns, pancetta, onions, chilli, napoletana sauce, Parmigiano Reggiano.	
Spaghetti Bolognese. G	27
Beef bolognese ragu', Parmigiano Reggiano.	
Gnocchi Al Pomodoro. V G	29
Sugo di pomodoro, Mozzarella, basil, Parmigiano Reggiano.	
Risotto Funghi E Tartufo. V G	29
Mushrooms, garlic, white wine, truffle paste, Parmigiano Reggiano.	
Lasagne Bolognese. G	28
Hand cut pasta sheets, bolognese ragu', bechamel, Parmigiano Reggiano, salad.	

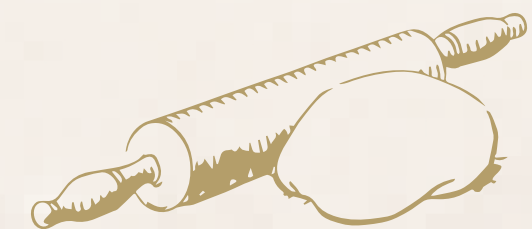
Gluten Free Pasta \$5 Extra (not available for lasagne)



WOODFIRE PIZZA

Margherita. R G V	22
Tomato base, Mozzarella, basil, EVOO.	
Bufala. R G V	27
Tomato base, Mozzarella, Bufala, basil, EVOO.	
Quattro Formaggi. W G V	28
Mozzarella, Gorgonzola, smoked Scamorza, Parmigiano Reggiano.	
Ortolana. W G V	26
Pumpkin base, capsicum, onion, mushroom, spinach, Mozzarella.	
Tartufata. W G V	28
Truffle paste, mixed mushroom, caramelised onion, Mozzarella, ricotta.	
Pulled Beef Ribs Pizza. R G	31
Wild mushroom, onion & chilli jam base, cheddar.	
Pepperoni. R G P	27
Tomato base, Mozzarella, pepperoni, chilli, EVOO.	
Capricciosa. R G P	28
Tomato base, Mozzarella, mushrooms, ham, olives, artichokes, EVOO.	
Prosciutto. R G P	29
Tomato base, Mozzarella, Prosciutto di Parma, rocket, Parmigiano Reggiano, EVOO.	
Carnivora. R G P	29
Tomato base, Mozzarella, ham, chicken breast, fennel sausage, salame, basil, EVOO.	
Chicken Funghi. R G	28
Tomato base, Mozzarella, chicken breast, mushrooms, olives, red onion, chilli, EVOO.	
Gamberi. W G S	29
Mozzarella, garlic prawns, olives, garlic, tomato, chilli, basil, EVOO.	
Diavola Gamberi. R G S P	29
Tomato base, Mozzarella, garlic prawns, pepperoni, olives, onion, capsicum, chilli.	
Napoletana. R G S	25
Tomato base, anchovies, olives, capers, oregano, garlic, chilli.	

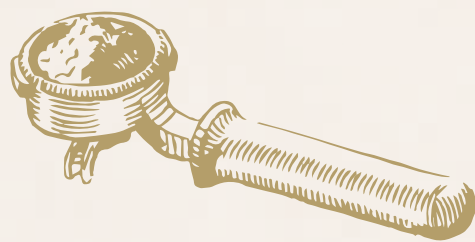
Vegan Cheese / Gluten Free Pizza \$5 Extra



Items subject to availability.
 10% surcharge on Sunday's and Public Holidays.

V Vegetarian **N** Nuts **S** Seafood **W** White Base
G Gluten **P** Pork **R** Red Base

*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.



OPEN FROM
 5am Monday-Friday
 1pm Saturday
 2pm Sunday

COFFEE & TEA

- Espresso, Ristretto** 4
- Cappuccino, Flat White, Latte, Macchiato, Piccolo, Hot Chocolate, Long Black** 4.5
- Mocha, Matcha** 5.5
- Large Size, Extra Shot, Decaf** 1
- Soy Milk, Almond Milk, Lactose Free Milk, Oat Milk** 1
- Teas by Tea Drop** 5
- English Breakfast, Supreme Earl Grey, Darjeeling Green, Chamomile Blossom, Peppermint, Malabar Chai, Lemongrass Ginger, Fruits of Eden.

ICED DRINKS

- Iced Long Black** 5.5
- Iced Latte, Affogato** 7.5
- Iced Coffee, Iced Chocolate** 9
- Iced Mocha** 10
- Milkshake or Thickshake** 10 / 12
- Choose: **Chocolate / Vanilla / Strawberry / Caramel / Hazelnut**

FOOTHIES & SMOOTHIES

- Snickers Foothie.** 15
- Peanut Butter, chocolate, banana, protein.
- Warrior Foothie.** 15
- Banana, chia Seeds, honey, protein.
- Avo Smash Smoothie.** 15
- Avocado, almonds, banana, honey, yoghurt.
- Acai Smoothie.** 18
- Banana, berries, chia seeds.
- Add: **Coconut Water, Soy Milk, Almond Milk, Almonds or Hazelnuts \$1 Extra**
- Add: **Protein boost \$2**

MYO FRESH JUICE

- Fresh Juice** 12
- Pick three ingredients and make your own juice.

Green Apple	Strawberry	Spinach
Watermelon	Celery	Cucumber
Lemon	Ginger	Banana
Carrot	Pineapple	Mango
Orange	Mint	

JUICE FAVES

- Immunity.** Orange, apple, ginger, mint, lemon. 10
- Green.** Apple, spinach, cucumber, celery. 10
- Tropical.** Mango, pineapple, orange, mint. 10
- Booster.** Orange, carrot, ginger, lemon. 10

SOFT DRINKS

- San Pellegrino Sparkling Water, Acqua Panna Still Water.** 5 / 9
- Coke, Coke No Sugar, Fanta, Sprite, Lift, Ginger Beer.** 5
- San Pellegrino Sparkling Juices.** 5
- Chinotto, Aranciata Rossa, Limonata.

MOCKTAILS

- Rising Sun.** 10
- Pink grapefruit, sparkling water.
- Orange Spritz.** 10
- Orange extract, lemon, sparkling water.
- Watermelon & Mint.** 13
- Watermelon, mint, lime, sparkling water.
- Peach Shrub.** 13
- Peach nectar, lemon, apple, vanilla.
- Lychee & Elderflower Slushee.** 15
- Lychee, elderflower, mint, lemon.

COCKTAILS

- Artemisia.** 18 / 45
- Vodka, strawberries, rosewater, lime, soda.
- Negroni.** 18
- Gin, Campari, Vermouth.
- Espresso Martini.** 17
- House espresso, Vodka, Kahlua.
- Aperol Spritz.** 18 / 45
- Aperol, Prosecco, soda.
- Mojito.** 18 / 45
- White Rum, mint, lime, soda.
- Daiquiri.** 18
- White Rum, lime juice, strawberry / mango.

WHITE WINE

- Giesen Sauvignon Blanc (Organic).** 17 / 63
- Marlborough, NZ
- Pocketwatch Pinot Gris.** 12 / 43
- Central Ranges, NSW
- Young Poets Pinot Grigio.** 12 / 35
- Australia
- Santi Pinot Grigio.** 16 / 59
- Veneto, Italy
- Robert Oatley Signature Riesling.** 16 / 59
- Great Southern, WA
- Wildflower Chardonnay.** 12 / 43
- Margaret River, WA
- La Gioiosa Organic Prosecco.** 16 / 59
- Veneto, Italy

RED WINE

- Pocketwatch Pinot Noir.** 12 / 43
- VIC
- Gemtree Cinnabar GSM.** 17 / 63
- McLaren Vale, SA
- Young Poets Cabernet Sauvignon.** 11 / 35
- Australia
- Rymill Dark Horse Cabernet Sauvignon.** 15 / 55
- Coonawarra, S
- Four In Hand Shiraz.** 17 / 63
- Barossa, SA

BLUSH WINE

- Fiore Pink Moscato.** 13 / 47
- Mudgee, NSW
- Wildflower Rosé.** 14 / 51
- Margaret River, WA

BEER & CIDER

- James Boags Light** 9
- White Rabbit** 15
- Peroni** 12
- Coron** 12
- One Fifty Lashes** 13
- Apple Cider** 12



ENJOY OUR IN-HOUSE
 ROASTED COFFEE AT
 HOME! DELIVERY AT
macchiato.com.au

**\$3.00 COFFEE
 WITH ANY CAKE
 PURCHASE**
 Between 3-5pm
 Monday-Friday



STAY CONNECTED ON
 OUR SOCIAL MEDIA!

Scan the QR code or
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/macchiato.sydney



ALL DEALS LISTED ABOVE ARE SUBJECT TO
 AVAILABILITY AND TERMS AND CONDITIONS DO
 APPLY.

10% surcharge on Sunday's and Public Holidays.
 Items subject to availability.

Our team maintains a high standard of hygiene from back of
 house to front of house.