

STUZZICHINI

TABLE BITES, ENTREES & NIBBLES

ZUPPA soup of the day, tuscan bread	14
OSTRICHE daily fresh Sydney Rock Oysters Natural, Lime & Tabasco	6 for 19 12 for 36
ANTIPASTO BOARD (For 2) selection of Italian cured meats, premium cheeses and house pickled baby vegetables	28
FOCACCIA garlic and rosemary thin crust house focaccia	9
BRUSCHETTA CLASSICA tomato, fresh basil, oregano, garlic, parmigiano, balsamic (v)	14
BEEF TENDERLOIN CARPACCIO shaved parmigiano, rocket, lemon citronette (gf)	16
SALMON & LOBSTER CARPACCIO cucumber and tomato salsa, saffron citronette (s)(gf)	18
VITELLO TONNATO poached veal, mousse of tuna, egg, anchovy and capers (s)	18
INVOLTINI DI MELANZANA eggplant rolls, ricotta, sun dried tomato (v)	11
ARANCINI AL FORMAGGIO gorgonzola, mozzarella, arborio rice (v)	12
GNOCCHI AL FORNO handmade, pan fried gnocchi, mushroom, chilli, garlic, parsley (v)	14
WOOD FIRED KING PRAWNS shell on, mustard and farragon butter glaze (s)	20
CALAMARI polenta dusted squid, garlic, chilli (s)(h)	18
PATATE FRITTE lightly crumbed potato chips	10

SALTATI IN PADELLA

PAN TOSSED IN EXTRA VIRGIN OLIVE OIL

VERDE broccoli, kale, mushroom, lemon, chilli, jasmine rice (v)	18
MISTA mixed vegetables, almond, rosemary, garlic, jasmine rice (v)	20
ITALIA broccoli, snow peas, capsicum, shallots, ginger, jasmine rice (v)	18
ROSSA potatoes, mushroom, spinach, chilli, sugo al pomodoro, jasmine rice (v)	20
MAROCCO zucchini, onion, dates, coriander, tomato, jasmine rice (v)	19

add a chargrilled.

premium free range lean protein

CHICKEN	\$7	BEEF	\$10
LAMB RAGU	\$10	PRAWNS	\$10

PASTA & RISOTTO

Hand Made Pasta

PAPPARDELLE AL RAGU' DI AGNELLO 8 hour wood fired Junee spring lamb ragu', vino rosso, sugo al pomodoro	25
RAVIOLI RICOTTA E SPINACI sage butter, parmigiano	25
LASAGNE pasta layers, bechamel, free range beef ragu', parmigiano	25
LINGUINE ALLE VONGOLE baby clams, parsley, garlic, chilli(s)(h)	24
SPAGHETTI AI GAMBERI & 'NDUJA prawns, pork pate', squid ink, cherry tomato, garlic, parsley (s)	26
SPAGHETTI ALLA CARBONARA smoked pancetta, egg, ground pepper, pecorino cheese	21
PENNE ALL'AMATRICIANA pancetta, chilli, confit shallot, slow cooked sugo al pomodoro, pecorino cheese (h)	19
ORECCHIETTE PUGLIESI broccolini, kale, chilli, onion flakes (v)	19
SPAGHETTI E POLPETTE free range beef meat balls, basil, oregano, sugo di pomodoro	23
PENNE POLLO E PANCETTA chicken, pancetta, mushroom, garlic, cream, white wine	22
RISOTTO ALLA MARINARA arborio rice, prawns, mussels, squid, scallops, ground pepper, white wine (s)(gf)	28
RISOTTO POLLO E ZUCCA arborio rice, chicken, pumpkin, a dash of cream (gf)	22
RISOTTO AI FUNGHI arborio rice, mixed mushroom, garlic, parsley, white wine, pecorino cheese, truffle oil (v)(gf)	24

GLUTEN FREE PASTA ALSO AVAILABLE

INSALATE

SALADS

PEAR & GORGONZOLA SALAD rocket, pear, gorgonzola, honey mustard dressing (v)	15
SPINACI spinach, onion, diced tomato, feta, quinoa, italian dressing (v)	14
CAESAR cos lettuce, shaved parmigiano, bacon, poached egg, pane croccante, caesar dressing	14
RUCOLA rocket, mozzarella di bufala, basil pesto & lemon citronette (v)	14
AVOCADO mixed leaf, avocado, lemon, coriander, chilli flakes (v)	15

ADD BBQ CHICKEN, BRESAOLA OR PROSCIUTTO	7
ADD SMOKED SALMON OR BBQ PRAWNS	10

DAL PESCATORE

FROM THE FISHERMAN

BARRAMUNDI FILLET barramundi fillet, eggplant ragu'	34
SALMONE AI FERRI Tasmanian salmon steak, beurre blanc risotto	34

DAL MACELLAIO

FROM THE BUTCHER

All our meats are pasture fed, responsibly farmed and hand picked.

CHAR GRILLED EYE FILLET 250g \$39 W/ SAUTEED VEGETABLES	4 HRS ROASTED BEEF CHEEKS \$32 W/ SAUTEED VEGETABLES
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PAN FRIED VEAL & PROSCIUTTO \$32 W/ ROASTED POTATOES SALTIMBOCCA	PORK RIBS \$35 W/ SLAW & POTATOES HALF RACK
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WOOD FIRED POLLO ALLA CACCIATORA \$32 W/ MASHED POTATOES & NAP SAUCE ALLOW 28 MINS	CHAR GRILLED CHICKEN \$32 W/ SALAD & FOCACCIA
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add a sauce

table sides \$9

+CREAMY MUSHROOM	+EGGPLANT RAGU'
+CREAMY GORGONZOLA	+SEASONAL VEGETABLES
+PEPPERCORN	+SPINACH & QUINOA
+DIANNE	+RICE & ALMONDS
+RED WINE JUS	

BURGERS & WRAPS

Gluten Free Available

MACCHIATO BURGER 1/2 pound Angus beef, crispy speck, fontina cheese, pickled zucchini, smashed tomato, chilli jam, radicchio, fries	22
POLLO BURGER grilled chicken breast, sautéed kale, tomato, roasted sweet potato, goats cheese, fries	21
PESCE BURGER grilled barramundi fillet, fennel and dill slaw aioli, fries	21
GRAN PANINO pizza pane, prosciutto, salame, double smoked ham, rocket, roasted capsicum, semi dried tomato, provolone, chilli, fries	22
PORCHETTA wood baked free range pork, berry & onion compote, shredded cabbage, fries	22
SMOKED SALMON WRAP tomato, goat's cheese, roasted capsicum, capers, rocket, dill, sweet chilli, fries	19
FILLET STEAK WRAP beef, halloumi, grilled onion, tomato, cos, garlic & pepper mayo, fries	19
CHICKEN WRAP chicken, cucumber, tomato, rocket, fresh oregano, aioli, fries	20

WOOD FIRED PIZZA

GARLIC & CHEESE garlic, basil, Fior di Lattemozzarella (v)	17
MARGHERITA parmigiano, sugo di pomodoro, fresh herbs, Fior di Latte mozzarella (v)	19
TEDESCA crispy potato, shaved parmigiano, rosemary, Fior di Latte mozzarella (v)	21
ZUCCA pumpkin, goat cheese, diced tomato, rocket, Fior di Latte mozzarella (v)	21
FORMAGGI gorgonzola, goat cheese, parmigiano, Fior di Latte mozzarella (v)	22
ORTOLANA broccoli, mushroom, onion, pumpkin, tomato, sugo di pomodoro, Fior di Latte mozzarella (v)	22
CAVOLI sauteed kale, caramelised onion, pecorino cheese, Fior di Latte mozzarella	23
CAPRICCIOSA ham, mushroom, artichoke, olives, Fior di Latte mozzarella, sugo al pomodoro	23
PEPPERONI hot salame, chilli, basil, Fior di Latte mozzarella, sugo al pomodoro (h)	23
PROSCIUTTO prosciutto, rocket, parmigiano, Fior di Latte mozzarella, sugo al pomodoro	25
BOSCAIOLA prosciutto, Italian porcini mushroom, gorgonzola cheese, parmigiano, Fior di Latte mozzarella	25
BRESAOLA cured beef, truffle mascarpone, diced tomato, Fior di Latte mozzarella	25
CARNE smoked ham, spicy salame, mascarpone, parmigiano, Fior di Latte mozzarella, sugo al pomodoro	24
'NDUJA cured pork, chilli, sugo al pomodoro, eggplant, smoked provolone, Fior di Latte mozzarella (h)	26
CARNIVORA chicken, smoked ham, Fior di Latte mozzarella, free range meat balls, spicy salame, sugo al pomodoro	25
BISTECCA grilled beef fillet, mushroom, capsicum, onion, peppercorn, Fior di Latte mozzarella	27
PESTO & POLLO chicken breast, basil pesto, pine nuts, tomato, parmigiano, Fior di Latte mozzarella	24
ROSMARINO chicken, pumpkin, fresh oregano, pumpkin seeds, Fior di Latte mozzarella	24
CAPRESE figs, prosciutto, fresh Mozzarella di Bufala, diced tomato, rocket, balsamic glaze	28
SALAME E POLPETTE organic beef meat-balls, salame, basil, parmigiano, Fior di Latte mozzarella (h)	25
RAGU' DI AGNELLO roasted lamb ragu, yoghurt, garlic, lemon, Fior di Latte mozzarella	26
NAPOLETANA anchovy, olives, capers, oregano, Fior di Latte mozzarella, sugo di pomodoro (s)	24
MARINARA prawn, squid, octopus, garlic, chilli, Fior di Latte mozzarella, sugo di pomodoro (s)(h)	26
GAMBERI garlic prawn, rocket, Fior di Latte mozzarella, sugo di pomodoro (s)	25
ROMA prawn, mushroom, ham, capsicum, pesto, Fior di Latte mozzarella, sugo di pomodoro (s)	25

GLUTEN FREE BASE ALSO AVAILABLE

CAFFE' *Freshly Roasted*

V60 FILTER SINGLE ORIGIN COFFEE \$5.5

ESPRESSO RISTRETTO 3.50
 CAPPUCCINO }
 FLAT WHITE LATTE } 3.90
 MACCHIATO PICCOLO }
 LONG MACCHIATO LONG BLACK }
 HOT CHOCOLATE CHAI }

LARGE +80c

SOY RICE +\$1
 ALMOND ZYMIL

MOCHA 4.20

EXTRA SHOT +50c

ORGANIC LEAF TEA \$4

ICED \$7.5
W/ICE CREAM AND CREAM

EARL GREY ENGLISH BREAKFAST
 HONEYDEW GREEN ORANGE RUBY
 JASMINE GREEN VERY RASPBERRY
 KYOTO SEN CHA CHERRY ROSE
CHAMOMILE BLOSSOM MEDITERRANEAN PEPPERMINT
 GINGER PEACH DOLONG LYCHEE

COFFEE LATTE LONG BLACK
 MOCHA CHOCOLATE
 AFFOGATO

FIZZY DRINKS & JUICES

SAN PELLEGRINO SPARKLING WATER 4, 7.50
 ACQUA PANNA STILL WATER 4, 7.50
 FIZZY Coke, Diet Coke, Coke Zero, Fanta, Sprite, Lift, Soda Water, Lemon Lime & Bitters 4
 SAN PELLEGRINO SPARKLING JUICES Chinotto, Aranciata Rossa, Limonata 4

BODY BOOSTERS

WARRIOR Banana, protein powder, coconut, chia seeds 10
 WPI ORGANIC PROTEIN FRAPPE' blended with milk or filtered water - SOY MILK, ALMOND MILK +1.50 8
 MEAL SHAKER protein powder, oats, honey, yoghurt, poppy seeds, rice milk 10

MOCKTAILS\$9

BLONDE apple juice, sparkling water, fresh lime juice
 PEACHY MANGO mango nectar, peach slices, blended
 LYCHEE BLOSSOM lychee & lemon juice, rose water, sparkling water
 MANGO GINGER mango nectar, ginger ale, lemon juice
 ELDERFLOWER LEMONADE fresh lime, elderflower syrup, mint, sparkling water
 RISING SUN Aranciata Rossa, sparkling water, mint, fresh lime

FOOTHIES & WHOLE FRUIT JUICES\$9

FRESHLY SQUEEZED
FROM THE ORGANIC MARKET

PICK FOUR INGREDIENTS AND MAKE YOUR OWN JUICE OR SMOOTHIE

Red Apple	Watermelon	Lemon
Green Apple	Carrot	Lime
Pineapple	Spinach	Celery
Orange	Kale	Broccoli
Melon	Ginger	Wheat Grass
Strawberry	Chia Seeds	Mint
Banana	Mixed Berries	Greek Yoghurt

Items subject to market availability

ADD SOY MILK, RICE MILK, ALMOND MILK, COCONUT WATER 1.5
 ADD PROTEIN SHOT 3

BIRRA & SIDRO

BEER & CIDER

ON TAP.....

BIRRA MORETTI Lager (Italy) 10
 ONE FIFTY LASHES Pale Ale (Australia) 8
 ORCHARD CRUSHED Apple Cider (Australia) 9

BY THE BOTTLE

PERONI NASTRO AZZURRO Lager (Italy) 9
 PERONI LEGGERA Low alcohol (Italy) 8
 BIRRA DELL'EREMO 'FIERA' IPA (Italy) 12
 CORONA Lager (Mexico) 9
 ANCHOR STEAM Pale Ale (USA) 10
 ANCHOR PORTER Dark Ale (USA) 10
 HEINEKEN Lager (Netherlands) 9
 HAHN SUPER DRY Low Carb (Australia) 8

VINO WINE

BOLLICINE BUBBLES

CRAIGMOOR NV Sparkling (SE NSW) 9 35
 CRAIGMOOR MINI (200 ML) NV Sparkling (SE NSW) 11
 LA GIOIOSA NV Prosecco (Veneto, Italy) 12 42
 PIPER HEIDSIECK Champagne (France) 92

BIANCO WHITE

BAREFOOT Chardonnay (SEA) 8 34
 ROBERT OATLEY Chardonnay (Margaret River, WA) 9 39
 MONTELIMO Catarratto-Chardonnay (Sicilia, Italy) 40
 FIORE Moscato (Mudgee, NSW) 9 36
 LUNA ROSA Bianco (Central Ranges, NSW) 8 34
 WILD OATS Sav. Blanc Sem. (Margaret River, WA) 36
 POCKETWATCH Sav. Blanc (Western Australia) 8 34
 THE LANE BLOCK 10 Sav. Blanc (Adelaide Hills, SA) 38
 PIKORUA Sav. Blanc (Marlborough, NZ) 9 37
 GIESEN Pinot Gris (Marlborough, NZ) 9 37
 ROLLING Pinot Grigio (Central Ranges, NSW) 8 35
 DUE TORRI Pinot Grigio (Veneto, Italy) 37
 WALLFLOWER Riesling (Great Southern, WA) 10 40
 MANERO Trebbiano-Chardonnay (Toscana, Italy) 10 40

ROSSO RED

LUNA ROSA Rose' (Central Ranges, NSW) 36
 POCKETWATCH Pinot Noir (Central Ranges, NSW) 8 34
 CRUEL MISTRESS Pinot Noir (Great Southern, WA) 40
 LEVANTINO Montepulciano (Abruzzo, Italy) 9 39
 MANERO Sangiovese Merlot (Toscana, Italy) 10 40
 CLIMBING Merlot (Orange, NSW) 8 34
 ROBERT OATLEY Gr.Sh.Mourvedre (McLaren Vale, SA) 39
 COPIA Cab. Merlot (WA) 8 35
 BAREFOOT Cab. Sauvignon (SEA) 36
 HANCOCK & HANCOCK Cab. Sav. (McLaren Vale, SA) 40
 ROBERT OATLEY Cab. Sav. (Margaret River, WA) 9 39
 WILD OATS Cab. Shiraz (Mudgee, NSW) 8 36
 MIDDLE OF EVERYWHERE Shiraz (Frankland River, WA) 42
 FOUR IN HAND Shiraz (Barossa, SA) 10 43

VINO DA DOLCE DESSERT WINE

CRAIGMOOR BOTRYTIS Sav Blanc Sem. (Mudgee, NSW) 7 28
 PENFOLDS TAWNY PORT 60ml 9
 PENFOLDS GRANDFATHER PORT 60ml 16



9 35
11
12 42
92

8 34
9 39
40
9 36
8 34
36
8 34
38
9 37
9 37
8 35
37
10 40
10 40

COCKTAILS\$15

PADRINO JW Black Label, Amaretto di Saronno
 STRADA Campari, Maker's Mark, Antica Formula
 MAMMA MIA Sailor Jerry, tabasco, mango puree, fresh lime
 ROSARIO Hendricks, raspberry puree, lemon, ginger
 CESARE Grey Goose, clamato juice, spices (s)
 SPRITZ Aperol or Campari, Prosecco, orange slice
 NEGRONI Campari, Hendricks, Cinzano Rosso, orange slice
 SBAGLIATO Campari, Cinzano Rosso, Prosecco, orange slice
 TRENTA Frangelico, lime juice, splash of soda
 ESPRESSO MARTINI Grey Goose, Kahlua, Frangelico, espresso
 DOLCE VITA Baileys, Tia Maria, cacao liqueur, cookies, cream

JUGS\$28

SANGRIA red, white or rose wine, fresh fruit, spices
 VENETIAN SPRITZ Aperol, Prosecco, soda water, orange slices
 MOJITO (CLASSIC, LYCHEE OR BERRY) Bacardi, lime juice, mint, brown sugar
 LONG ISLAND ICED TEA Bacardi, Jose Cuervo, Smirnoff, Beefeater, Cointreau, lemon juice, coke, sugar syrup
 BLUE LAGOON Smirnoff, Blue Curaçao, Malibu, lemonade

DIGESTIVI\$8

LIMONCELLO
 FRANGELICO - TIA MARIA - KALHUA - BAILEYS
 GALLIANO SAMBUCA / BLACK / VANILLA - GRAPPA
 FERNET BRANCA\$14
 HENNESSY VSOP
 PATRON XO CAFE
 RON ZACAPA

SPIRITS

Wide range of local and international brands. Ask your waiter for your preferred choice.



10% SURCHARGE APPLIES ON SUNDAY'S AND PUBLIC HOLIDAYS
 & 5% SURCHARGE MAY APPLY FOR GROUPS OF 15 OR MORE

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 02 9262 9525

DAL SALUMIERE

TRADITIONAL CURED MEATS & CHEESE

PROSCIUTTO DI PARMA	cured pork, burrata cheese	14
COPPA (FROM THE NECK)	cured pork, house pickled pear	12
BRESADLA	cured beef, house chilli jam & goat's cheese	10
GIARDINETTO	pickled beetroot, zucchini, carrot radish, chilli, beetroot, goats cheese	9
BREAD	warm focaccia or sourdough	7

STUZZICHINI

TABLE BITES, ENTREES & NIBBLES

ZUPPA	soup of the day, tuscan bread	14
OSTRICHE	daily fresh Sydney Rock Oysters Natural, Lime & Tabasco	6 for 19 12 for 36
FOCACCIA	garlic and rosemary thin crust house focaccia	9
BRUSCHETTA CLASSICA	tomato, fresh basil, oregano, garlic, parmigiano, balsamic (v)	14
BEEF TENDERLOIN CARPACCIO	shaved parmigiano, rocket, lemon citronette (gf)	16
SALMON & LOBSTER CARPACCIO	cucumber and tomato salsa, saffron citronette (s)(gf)	18
VITELLO TONNATO	poached veal, mousse of tuna, egg, anchovy and capers (s)	18
INVOLTINI DI MELANZANA	eggplant rolls, ricotta, sun dried tomato (v)	11
ARANCINI AL FORMAGGIO	gorgonzola, mozzarella, arborio rice (v)	12
GNOCCHI AL FORNO	handmade pan fried gnocchi, mushroom, chilli, garlic, parsley (v)	14
WOOD FIRED KING PRAWNS	shell on, mustard and tarragon butter glaze (s)	20
CALAMARI	polenta dusted squid, garlic, chilli (s)(h)	18
PATATE FRITTE	lightly crumbed potato chips	10

BURGERS

Gluten Free Available

MACCHIATO BURGER	1/2 pound Angus beef, crispy speck, fontina cheese, pickled zucchini, smashed tomato, chilli jam, radicchio, fries	22
POLLO BURGER	grilled chicken breast, sautéed kale, tomato, roasted sweet potato, goats cheese, fries	21

PASTA & RISOTTO

Hand Made Pasta

PAPPARDELLE AL RAGU' DI AGNELLO	8 hour wood fired Junee spring lamb ragu', vino rosso, sugo al pomodoro	25
RAVIOLI RICOTTA E SPINACI	sage butter, parmigiano	25
LASAGNE	pasta layers, bechamel, free range beef ragu', parmigiano	25
LINGUINE ALLE VONGOLE	baby clams, parsley, garlic, chilli(s) (h)	24

SPAGHETTI AI GAMBERI	prawns, 'nduja, squid ink, cherry tomato, garlic, parsley (s)	26
SPAGHETTI ALLA CARBONARA	smoked pancetta, egg, ground pepper, pecorino cheese	21
PENNE ALL'AMATRICIANA	pancetta, chilli, confit shallot, slow cooked sugo al pomodoro, pecorino cheese (h)	19
ORECCHIETTE PUGLIESI	broccolini, kale, chilli, onion flakes (v)	19
SPAGHETTI E POLPETTE	free range beef meat balls, basil, oregano, sugo di pomodoro	23
PENNE POLLO E PANCETTA	chicken, pancetta, mushroom, garlic, cream, white wine	22
RISOTTO ALLA MARINARA	arborio rice, prawns, mussels, squid, scallops, ground pepper, white wine (s)(gf)	28
RISOTTO POLLO E ZUCCA	arborio rice, chicken, pumpkin, a dash of cream (gf)	22
RISOTTO AI FUNGHI	arborio rice, mixed mushroom, garlic, parsley, white wine, pecorino cheese, truffle oil (v)(gf)	24

GLUTEN FREE PASTA ALSO AVAILABLE

INSALATE

SALADS

TOSCANA	rocket, sun dried tomato, spanish onion, pane croccante, capers and tomato salsa (v)	14
RADICCHIO	red cabbage, caramelised onion, orange pulp, fennel, balsamic glaze, EVOO (v)	14
PEAR & GORGONZOLA SALAD	rocket, pear, gorgonzola, honey mustard dressing (v)	15
MACCHIATO SALAD	leafy greens, chick peas, pickled cucumber, fresh oregano, parsley, red onion, lemon citronette (v)	15

DAL PESCATORE

FROM THE FISHERMAN

BARRAMUNDI FILLET	barramundi fillet, eggplant ragu'	34
SALMONE AI FERRI	Tasmanian salmon steak, beurre blanc risotto	34
SEAFOOD PLATTER (FOR TWO)	king prawns, calamari, barramundi fillet, fresh oysters, mussels, salad, fries	90

DAL MACELLAIO

FROM THE BUTCHER

All our meats are pasture fed, responsibly farmed and hand picked.

CHAR GRILLED EYE FILLET	250g	\$39
	W/ SAUTEED VEGETABLES	

4 HRS ROASTED BEEF CHEEKS	\$32
	W/ SAUTEED VEGETABLES

PAN FRIED VEAL & PROSCIUTTO SALTIMBOCCA	\$32
	W/ ROASTED POTATOES

PORK RIBS HALF RACK	\$35
	W/ SLAW & POTATOES

WOOD FIRED POLLO ALLA CACCIATORA	\$32
	ALLOW 28 MINS
	W/ MASHED POTATOES & NAP SAUCE

CHAR GRILLED CHICKEN SKEWERS	\$32
	W/ SALAD & FOCACCIA

WOOD BAKED LAMB SHOULDER	\$55
	FOR TWO
	W/ RICE & ALMONDS

GRIGLIATA MISTA	\$65
	FOR TWO
	ITALIAN BBQ STEAK, CHEEKS, CHICKEN, PORK

add a sauce

- +CREAMY MUSHROOM
- +CREAMY GORGONZOLA
- +PEPPERCORN
- +DIANNE
- +RED WINE JUS

table sides \$9

- +EGGPLANT RAGU'
- +SEASONAL VEGETABLES
- +SPINACH & QUINOA
- +RICE & ALMONDS

WOOD FIRED PIZZA

GARLIC & CHEESE	garlic, basil, Fior di Latte mozzarella (v)	17
MARGHERITA	parmigiano, sugo di pomodoro, fresh herbs, Fior di Latte mozzarella (v)	19
TEDESCA	crispy potato, shaved parmigiano, rosemary, Fior di Latte mozzarella (v)	21
ZUCCA	pumpkin, goat cheese, diced tomato, rocket, Fior di Latte mozzarella (v)	21
FORMAGGI	gorgonzola, goat cheese, parmigiano, Fior di Latte mozzarella (v)	22
ORTOLANA	broccoli, mushroom, onion, pumpkin, tomato, sugo di pomodoro, Fior di Latte mozzarella (v)	22
CAVOLI	sauteed kale, caramelised onion, pecorino cheese, Fior di Latte mozzarella	23
CAPRICCIOSA	ham, mushroom, artichoke, olives, Fior di Latte mozzarella, sugo al pomodoro	23
PEPPERONI	hot salame, chilli, basil, Fior di Latte mozzarella, sugo al pomodoro (h)	23
PROSCIUTTO	prosciutto, rocket, parmigiano, Fior di Latte mozzarella, sugo al pomodoro	25
BOSCAIOLA	prosciutto, Italian porcini mushroom, gorgonzola cheese, parmigiano, Fior di Latte mozzarella	25
BRESADLA	cured beef, truffle mascarpone, diced tomato, Fior di Latte mozzarella	25
CARNE	smoked ham, spicy salame, mascarpone, parmigiano, Fior di Latte mozzarella, sugo al pomodoro	24
'NDUJA	cured pork, chilli, sugo al pomodoro, eggplant, smoked provolone, Fior di Latte mozzarella (h)	26
CARNIVORA	chicken, smoked ham, Fior di Latte mozzarella, free range meat balls, spicy salame, sugo al pomodoro	25
BISTECCA	grilled beef fillet, mushroom, capsicum, onion, peppercorn, Fior di Latte mozzarella	27
PESTO & POLLO	chicken breast, basil pesto, pine nuts, tomato, parmigiano, Fior di Latte mozzarella	24
ROSMARINO	chicken, pumpkin, fresh oregano, pumpkin seeds, Fior di Latte mozzarella	24
CAPRESE	figs, prosciutto, fresh Mozzarella di Bufala, diced tomato, rocket, balsamic glaze	28
SALAME E POLPETTE	organic beef meat-balls, salame, basil, parmigiano, Fior di Latte mozzarella (h)	25
RAGU' DI AGNELLO	roasted lamb ragu, yoghurt, garlic, lemon, Fior di Latte mozzarella	26
NAPOLETANA	anchovy, olives, capers, oregano, Fior di Latte mozzarella, sugo di pomodoro (s)	24
MARINARA	prawn, squid, octopus, garlic, chilli, Fior di Latte mozzarella, sugo di pomodoro (s)(h)	26
GAMBERI	garlic prawn, rocket, Fior di Latte mozzarella, sugo di pomodoro (s)	25
ROMA	prawn, mushroom, ham, capsicum, pesto, Fior di Latte mozzarella, sugo di pomodoro (s)	25

GLUTEN FREE BASE ALSO AVAILABLE

CAFFE' *Freshly Roasted*

V60 FILTER SINGLE ORIGIN COFFEE \$5.5

ESPRESSO RISTRETTO 3.50
 CAPPUCCINO }
 FLAT WHITE LATTE } 3.90
 MACCHIATO PICCOLO }
 LONG MACCHIATO LONG BLACK }
 HOT CHOCOLATE CHAI }
 MOCHA 4.20
 EXTRA SHOT +50c

ORGANIC LEAF TEA \$4
 ICED \$7.5
 W/ICE CREAM AND CREAM

EARL GREY ENGLISH BREAKFAST
 HONEYDEW GREEN ORANGE RUBY
 JASMINE GREEN VERY RASPBERRY
 KYOTO SEN CHA CHERRY ROSE
 CHAMOMILE BLOSSOM MEDITERRANEAN PEPPERMINT
 GINGER PEACH DOLONG LYCHEE
 COFFEE LATTE LONG BLACK
 MOCHA CHOCOLATE
 AFFOGATO

MOCKTAILS \$9

BLONDE apple juice, sparkling water, fresh lime juice
 PEACHY MANGO mango nectar, peach slices, blended
 LYCHEE BLOSSOM lychee & lemon juice, rose water, sparkling water
 MANGO GINGER mango nectar, ginger ale, lemon juice
 ELDERFLOWER LEMONADE fresh lime, elderflower syrup, mint, sparkling water
 RISING SUN Aranciata Rossa, sparkling water, mint, fresh lime

FOOTHIES & WHOLE FRUIT JUICES \$9

FRESHLY SQUEEZED
 FROM THE ORGANIC MARKET

PICK FOUR INGREDIENTS AND MAKE YOUR OWN JUICE OR SMOOTHIE

Red Apple	Watermelon	Lemon
Green Apple	Carrot	Lime
Pineapple	Spinach	Celery
Orange	Kale	Broccoli
Melon	Ginger	Wheat Grass
Strawberry	Chia Seeds	Mint
Banana	Mixed Berries	Greek Ytoghurt

Items subject to market availability

ADD SOY MILK, RICE MILK, ALMOND MILK, COCONUT WATER 1.5
 ADD PROTEIN SHOT 3

BIRRA & SIDRO

BEER & CIDER

ON TAP

BIRRA MORETTI Lager (Italy) 10
 ONE FIFTY LASHES Pale Ale (Australia) 8
 ORCHARD CRUSHED Apple Cider (Australia) 9

BY THE BOTTLE

PERONI NASTRO AZZURRO Lager (Italy) 9
 PERONI LEGGERA Low alcohol (Italy) 8
 BIRRA DELL'EREMO 'FIERA' IPA (Italy) 12
 CORONA Lager (Mexico) 9
 ANCHOR STEAM Pale Ale (USA) 10
 ANCHOR PORTER Dark Ale (USA) 10
 HEINEKEN Lager (Netherlands) 9
 HAHN SUPER DRY Low Carb (Australia) 8

VINO WINE

BOLLICINE BUBBLES

CRAIGMOOR NV Sparkling (SE NSW) 9 35
 CRAIGMOOR MINI (200 ML) NV Sparkling (SE NSW) 7
 LA GIOIOSA NV Prosecco (Veneto, Italy) 12 42
 PIPER HEIDSIECK Champagne (France) 92

BIANCO WHITE

BAREFOOT Chardonnay (SEA) 8 34
 ROBERT OATLEY Chardonnay (Margaret River, WA) 9 39
 MONTELIBO Catarratto-Chardonnay (Sicilia, Italy) 40
 FIDRE Moscato (Mudgee, NSW) 9 36
 LUNA ROSA Bianco (Central Ranges, NSW) 8 34
 WILD OATS Sav. Blanc Sem. (Margaret River, WA) 36
 POCKETWATCH Sav. Blanc (Western Australia) 8 34
 THE LANE BLOCK 10 Sav. Blanc (Adelaide Hills, SA) 38
 PIKORUA Sav. Blanc (Marlborough, NZ) 9 37
 GIESEN Pinot Gris (Marlborough, NZ) 9 37
 ROLLING Pinot Grigio (Central Ranges, NSW) 8 35
 DUE TORRI Pinot Grigio (Veneto, Italy) 37
 WALLFLOWER Riesling (Great Southern, WA) 10 40
 MANERO Trebbiano-Chardonnay (Toscana, Italy) 10 40

ROSSO RED

LUNA ROSA Rose' (Central Ranges, NSW) 36
 POCKETWATCH Pinot Noir (Central Ranges, NSW) 8 34
 CRUEL MISTRESS Pinot Noir (Great Southern, WA) 40
 LEVANTINO Montepulciano (Abruzzo, Italy) 9 39
 MANERO Sangiovese Merlot (Toscana, Italy) 10 40
 CLIMBING Merlot (Orange, NSW) 8 34
 ROBERT OATLEY Gr.Sh.Mourvedre (McLaren Vale, SA) 39
 COPIA Cab. Merlot (WA) 8 35
 BAREFOOT Cab. Sauvignon (SEA) 36
 HANCOCK & HANCOCK Cab. Sav. (McLaren Vale, SA) 40
 ROBERT OATLEY Cab. Sav. (Margaret River, WA) 9 39
 WILD OATS Cab. Shiraz (Mudgee, NSW) 8 36
 MIDDLE OF EVERYWHERE Shiraz (Frankland River, WA) 42
 FOUR IN HAND Shiraz (Barossa, SA) 10 43

VINO DA DOLCE DESSERT WINE

CRAIGMOOR BOTRYTIS Sav Blanc Sem. (Mudgee, NSW) 7 28
 PENFOLDS TAWNY PORT 60ml 9
 PENFOLDS GRANDFATHER PORT 60ml 16



COCKTAILS \$15

PADRINO JW Black Label, Amaretto di Saronno
 STRADA Campari, Maker's Mark, Antica Formula
 MAMMA MIA Sailor Jerry, tabasco, mango puree, fresh lime
 ROSARIO Hendricks, raspberry puree, lemon, ginger
 CESARE Grey Goose, clamato juice, spices (s)
 SPRITZ Aperol or Campari, Prosecco, orange slice
 NEGRONI Campari, Hendricks, Cinzano Rosso, orange slice
 SBAGLIATO Campari, Cinzano Rosso, Prosecco, orange slice
 TRENTA Frangelico, lime juice, splash of soda
 ESPRESSO MARTINI Grey Goose, Kahlua, Frangelico, espresso
 DOLCE VITA Baileys, Tia Maria, cacao liqueur, cookies, cream

JUGS \$28

SANGRIA red, white or rose wine, fresh fruit, spices
 VENETIAN SPRITZ Aperol, Prosecco, soda water, orange slices
 MOJITO (CLASSIC, LYCHEE OR BERRY) Bacardi, lime juice, mint, brown sugar
 LONG ISLAND ICED TEA Bacardi, Jose Cuervo, Smirnoff, Beefeater, Cointreau, lemon juice, coke, sugar syrup
 BLUE LAGOON Smirnoff, Blue Curaçao, Malibu, lemonade

DIGESTIVI \$8

LIMONCELLO
 FRANGELICO - TIA MARIA - KALHUA - BAILEYS
 GALLIANO SAMBUCA / BLACK / VANILLA - GRAPPA
 FERNET BRANCA \$14
 HENNESSY VSOP
 PATRON XO CAFE
 RON ZACAPA

SPIRITS

Wide range of local and international brands. Ask your waiter for your preferred choice.

FIZZY DRINKS & JUICES

SAN PELLEGRINO SPARKLING WATER 4, 7.50
 ACQUA PANNA STILL WATER 4, 7.50
 FIZZY Coke, Diet Coke, Coke Zero, Fanta, Sprite, Lift, Soda Water, Lemon Lime & Bitters 4
 SAN PELLEGRINO SPARKLING JUICES Chinotto, Aranciata Rossa, Limonata 4

BODY BOOSTERS

WARRIOR Banana, protein powder, coconut, chia seeds 10
 WPI ORGANIC PROTEIN FRAPPE blended with milk or filtered water - SOY MILK, ALMOND MILK +1.50 8
 MEAL SHAKER protein powder, oats, honey, yoghurt, poppy seeds, rice milk 10



10% SURCHARGE APPLIES ON SUNDAY'S AND PUBLIC HOLIDAYS
 & 5% SURCHARGE MAY APPLY FOR GROUPS OF 15 OR MORE

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