



MACCOA

DINNER MENU

WELCOME TO MACCOA

Our seasonal changing menu features seasonal produce from local suppliers such as Casanova, Coastal Providores and the Egg Shed. Our menu is simple yet modern with a focus on flavour. Our coffee beans are proudly sourced through The Little Marionette where their team creatively roast the finest beans, creating full-bodied and crowd-pleasing blends, small batch single origins and fresh filter roasts to entertain even the most discerning coffee connoisseurs.

It's not just the produce that's from the region so are our beverages including the Gin from Botanica and wines from James Estate and Hart n Hunter in the Hunter Valley

We can help you make your special occasion, a wonderful memory. Our unique waterfront location is the perfect place to host your upcoming wedding, engagement party, bridal shower or corporate event. Your guests can enjoy pre dinner drinks on the grass, looking out to where the lagoon meets the ocean before venturing back inside where every seat has a view.

Our new outdoor dining is OPEN and ALL are welcome. 🐶 Even your furry best friend can join you for breaky or a late afternoon cocktail and soak up the sun and smell of the salt air.

Maccoa is about offering a dining experience with the freshest local produce that's at the heart of every meal.

Thank you for dining with us x

TO SHARE

Fresh Seafood Platter (Serves 2) 120

local prawns, green lip mussels, blue swimmer crab, balmain bugs, salt and pepper squid and half shell scallops served with house salad and shoestring fries

Share Mains (Serves 4) 90

Choice of One :

- 🍷 12 Hour Slow Roasted Lamb Shoulder
- 🍷 Portuguese Style Butterflied Roast Chicken
- 🍷 Whole Baked Fish of the Day

Served with chef's selection of 3 sides

MAINS

Singapore Chilli Crab 34

with coconut rice

Oven Roasted Cod Fillet 30

finished with jalapeño mango sauce served with young coconut and green mango salad

Berkshire Pork Cutlets 36

based with our own smokey BBQ glaze and served with textures of cauliflower and honey roasted sweet potatoes

Lemon and Za'atar Marinated Chicken 35 GF

with baby herb potatoes and sautéed green beans and toasted almonds

Grilled Snapper Fillet 34

served on a bed of soba noodles with miso broth and Asian greens

250 Day Grain Fed Scotch Fillet 36 GF

brushed with a fragrant salsa verde and served with smashed baby potatoes, heirloom carrots and broccolini

Harissa Heirloom Carrots, Fennel and Lentils 29 GF V

with a lemon yoghurt drizzle

Zucchini and Pea Rag Pasta 25 V

with creamy white wine sauce

+ add parma ham 3

ENTREE

Cob Loaf 9

with compound butters

Oysters 3.5 each

Choice of

- 🍷 Natural garnished with local finger lime pearls
- 🍷 Kilpatrick

Fresh Steamed Green Lip Mussels 21 GF

Choice of White Wine Broth or Provencale (tomato, herb, garlic and olive oil)

served with shoestring fries and freshly baked crusty bread

Grilled Balmain Bugs and Local Prawns 23 GF

served with baby herb salad, topped with gremolata and grilled lemon wedge

Pork Belly 21 GF

twice cooked served with apple slaw and finished with a citrus reduction

Herb Ricotta Ravioli 19 V

finished with a tomato crème and micro herbs

Mediterranean Mezze Plate (Serves 2) 32

grilled and marinated vegetables, marinated olives, cured meats, humous, creamy fetta and house made breads and crackers

SALADS

Fennel Citrus Salad 16 V

roasted fennel, baby spinach, seasonal citrus segments and mustard vinaigrette

Butterfly Salad 18 V

carpaccio of radicchio and savoy cabbage, cannellini bean purée, green leaf cream, carrot purée and red wine reduction

+ add chicken 3

+ add prawns 5

DESSERTS

Chocolate Indulgence Platter 16

dark chocolate mousse, chocolate truffles, chocolate soil, caramelised white chocolate shard and chocolate dipped strawberries

Creme Caramel 15

with homemade biscotti, berries and chantilly cream

Almond Orange Cake 14 GF

with lemon royal icing and cream

Coconut Panna cotta 15

with textures of raspberry

Local Cheese and Fruit Platter (Serves 2) 27

selection of 1 hard cheese, 1 soft cheese and 1 blue cheese (60g each), dried and fresh fruits and quince paste

Affogato 12

vanilla bean ice cream, Kahlua and a shot of Little Marionette coffee

Ask our friendly staff about our dietary options!

Dishes may be prepared on equipment that may contain small traces or residue that may have been in contact with allergenic substances. Therefore we cannot guarantee that any item is free from traces of listed allergens.