

Feasting Menus

Dabbling Ducks *share platters for the table*

To Start

Assorted Breads, caper, garlic and herb oil

Marinated Olives, GF/V

Charcuterie Boards, marinated cheeses, charred seasonal vegetables, cured and smoked meats, house made dips

Feast

Coffee and Cardamom Beef Cheeks, pumpkin and feta salad, pan juices GF

Market Seafood Winter Stew, tomato, saffron, chickpeas, herb oil, grilled sourdough

Grilled Field Mushrooms, asparagus, tomato and feta medley, spinach, pesto GF/V

Bowls

Seasoned Fries, aioli
Seasonal Green Vegetables

To Finish

Hunter Valley Cheese Boards, fresh and dried fruits, crackers (GF available)

Bittersweet Chocolate and Coconut Ganache Tart, coconut macaroon ice cream, raspberry mandarin compote, chocolate soil

\$55.00 per person

Flocker's Feast *share platters for the table*

To Start

Garlic Butter Sourdough and Assorted Breads, caper, garlic and herb oil

Freshly Shucked Sydney Rock Oysters, Gin and tonic dressing, grilled with chorizo vinegarett GF

Charcuterie Boards, grilled seasonal vegetables, marinated cheeses, cured and smoked meats, house made dips

Feast

Coffee and Cardamom Beef Cheeks, pumpkin and feta salad, pan juices GF

Twice Cooked Fennel Pork Belly, roasted parsnip and apple, hillbilly cider sauce GF

Market Seafood Winter Stew, tomato, saffron, chickpeas, herb oil, grilled sourdough

Grilled Field Mushrooms, asparagus, tomato and feta medley, spinach, pesto GF/V

Bowls

Seasoned Fries, aioli
Seasonal Green Vegetables
Roasted Butternut Pumpkin, spiced yoghurt, dukkah

To Finish

Hunter Valley Cheese Boards, fresh and dried fruits, lavosh, wafers

Plated desserts served alternately to the table

Chai Spiced Pannacotta, orange almond cake, ginger anglaise, candied orange GF

Bittersweet Chocolate and Coconut Ganache Tart, coconut macaroon ice cream, raspberry mandarin compote, chocolate soil

\$75.00 per person

Group Menus

Book Now

Paddler's Plates

Plated menu selection including a glass of sparkling on arrival

Please select one dish from each course.

Entrees

Prawns Saganaki, lemon infused salad leaves, grilled sourdough

Spiced Ground Lamb, smoky eggplant puree, pomegranate, mint, yoghurt GF

Confit BBQ Chicken Thigh, sweetcorn, coriander and chorizo salsa, lime GF

Mains

Coffee and Cardamom Beef Cheeks, pumpkin and feta salad, pan juices GF

Twice Cooked Fennel Pork Belly, roasted parsnip and apple, hillbilly cider sauce GF

Market Seafood Winter Stew, tomato, saffron, chickpeas, herb oil, grilled sourdough

Desserts

Sticky Date Pudding, earl grey poached pear, mascarpone, salted caramel

Bittersweet Chocolate and Coconut Ganache Tart, coconut macaroon ice cream, raspberry mandarin compote, chocolate soil

Maple Grilled Banana, bacon and pecan crumb, peanut butter mousse, popcorn GF

3 Course \$55.00 per person

2 Course \$45.00 per person

Contact us to book your next function at Maccoa

p: (02) 4385 3855

e: bookings@maccoa.com.au

1 Ocean View Drive, Terrigal NSW 2260



Accommodation



Don't want to drive home?

Maccoa is located at The Clan Terrigal with 32 rooms, 21 of which are on the lakefront, boasting extensive views of Terrigal Lake.

Ask us about our accommodation packages when booking your function at Maccoa today.



MACCOA

BREAKFAST

Bacon & Egg Roll with your choice of BBQ or tomato sauce	\$8.00
Toasted House made Banana Bread V cinnamon butter, berries	\$6.00
Maccoa Brekky Roll 2 pieces of crispy bacon, 2 fried eggs, tomato chutney, baby spinach, avocado	\$12.00
Eggs on toast V Eggs your way served on toast	\$10.50
Buttermilk Pancakes Banana, passionfruit, vanilla bean ice cream V OR Bacon, maple syrup, banana	\$16.50
Zucchini & Corn Fritters GF Poached eggs, bacon, tossed garden leaves, tomato relish	\$17.50
Smashed Avocado GF/V House made corn bread, spinach, semi dried tomato, fetta, chili pistachio	\$17.00
Brekky Bowl GF House made baked beans, avocado, poached eggs, quinoa, spinach, chorizo	\$18.00
Gym Junkie GF Smoked salmon, avocado, quinoa, poached eggs, spinach, tomato	\$19.00
Sautéed Wild Mushrooms V Toasted sourdough, poached eggs, pesto, finished with truffle oil	\$16.00
Eggs Benedict Sourdough, asparagus, baby spinach & your choice of smoked salmon, bacon or field mushrooms with hollandaise sauce	\$18.50
Granola Parfait V Coconut & quinoa granola, vanilla yoghurt, berry compote	\$13.00
Maccoa Big Brekky Bacon, Danish breakfast sausage, hash brown, house made beans, sautéed mushrooms & your choice of eggs	\$22.00
Maccoa Vegie Brekky V House made baked beans, sautéed mushrooms, feta, semi dried tomatoes, garden leaves & your choice of eggs	\$20.00

DUCKLINGS MENU – All kids’ meals come with a small juice or water

Bacon & Egg on toast	\$10.00
Pancakes, maple syrup, fresh fruit V	\$8.00
Soft boiled eggs, toast fingers V	\$7.00
Toast with vegemite, jam, peanut butter or honey V	\$4.50

Add on

Bacon \$4.00 Danish breakfast sausage \$3.00 Forest mushrooms \$3.00 House made beans \$3.00 Hash brown \$2.00 Egg \$2.00
Smoked salmon \$4.00 Hollandaise sauce \$2.00 Sourdough \$2.00 Avocado \$3.00 Ice Cream \$4.00

SMOOTHIES & JUICES

\$8.00

Snickers Smoothie Chocolate ice cream, caramel, milk, peanuts
Bananarama Smoothie Banana, malt, honey, oats with your choice of milk
Pear Promise Smoothie Pear, banana, spinach

Kick Start Apple, Celery, Orange, Ginger juice
Detox Carrot, Apple, Spinach, Beetroot
Sunrise Orange, Pineapple, Passionfruit

COFFEE

	Reg	Lge
Macchiato	\$3.00	
Espresso	\$3.00	
Piccolo	\$3.00	
Flat White	\$3.50	\$4.50
Latte	\$3.50	\$4.50
Cappucino	\$3.50	\$4.50
Hot Chocolate	\$3.50	\$4.50
Chai Latte	\$3.50	\$4.50
Iced Coffee		\$8.00
Iced Chocolate		\$8.00

Syrups available – caramel, hazelnut & vanilla \$0.50
Mocha \$0.50 extra

TEA

		\$4.00			
English Breakfast	French Earl Grey	Chamomile	Peppermint	Green Tea	Chai Tea



MACCOA

LUNCH & DINNER

STARTERS & SHARE PLATES

Garlic Butter Sourdough	\$9.00
Mixed Breads, garlic, caper and herb infused olive oil	\$10.00
Charcuterie, grilled seasonal vegetables, marinated cheese, cured meats, charred sourdough, house made dip (for 2) GF available	\$34.00

ENTREES

Sydney Rock Oysters	1/2 doz	doz
Natural	\$17.00	\$32.00
Grilled with chorizo vinaigrette	\$19.00	\$34.00
Gin and tonic	\$19.00	\$34.00
Prawns Saganaki, lemon infused salad leaves, grilled sourdough	Entree	Main
	\$19.00	\$32.00
Spiced Ground Lamb, smoky eggplant puree, pomegranate, mint, yoghurt GF		\$18.00
Smoked Salmon and Wasabi Mousse, pistachio, pickled cucumber, tendril salad GF		\$19.00
Grilled Haloumi, butternut squash puree, pear, honey thyme syrup, pepitas GF/V		\$18.00
Confit BBQ Chicken Thigh, sweetcorn, coriander and chorizo salsa, lime GF		\$18.00

MAINS

Stout Braised Lamb Shank, roasted root vegetable, green pea and mint, lamb reduction	\$32.00
Coffee and Cardamom Beef Cheeks, pumpkin and feta salad, pan juices GF	\$32.00
Twice Cooked Fennel Pork Belly, roasted parsnip and apple, hillbilly cider sauce GF	\$30.00
Mustard Baked Atlantic Salmon, citrus quinoa, crisp kale, pumpkin puree GF	\$34.00
Prosciutto Wrapped Chicken Breast, mushroom, baby spinach, garlic chive cream GF	\$30.00
Market Seafood Winter Stew, tomato, saffron, chickpeas, herb oil, grilled sourdough	\$34.00
Grilled Field Mushrooms, asparagus, tomato and feta medley, spinach, pesto GF / V	\$28.00

SIDES

\$9.00

Seasoned Fries, aioli V

Pumpkin, Feta, Quinoa and Pepitas Salad GF / V

Roasted Root Vegetables GF / V

Sauteed Truffle Wild Mushrooms GF / V

DESSERTS

\$14.00

Chai Spiced Pannacotta, orange almond cake, ginger anglaise, candied orange GF

Sticky Date Pudding, earl grey poached pear, mascarpone, salted caramel

Bittersweet Chocolate and Coconut Ganache Tart, coconut macaroon ice cream, raspberry mandarin compote, chocolate soil

Maple Grilled Banana, bacon and pecan crumb, peanut butter mousse, popcorn GF

Hunter Valley Cheese, duo of hunter valley cheeses, fresh and dried fruits, lavosh GF available

Affagato, Little Marionette espresso, Frangelico, vanilla bean ice cream GF available

*Cakeage fee of \$3.00 per person applies. Includes fresh cream.



MACCOA

DUCKLINGS MENU

LUNCH & DINNER

\$12.00

Includes juice or water

House Made Beef and Lamb Pie, chips and vegetables

Chicken Tenders, chips and vegetables

Tempura Fish and Chips, aioli, salad

DESSERT

Vanilla ice cream with your choice of topping
chocolate, strawberry, caramel, vanilla

\$6.00

Kids Pancakes, maple syrup, ice cream

\$8.00

Chocolate and Peanut Butter Sundae

\$12.00

Double Chocolate Brownie, vanilla ice cream

\$9.00



WINES

Sparkling

Fern Hill Athyrium Hunter Valley	\$35/7
Chandon Brut NV	\$50
Veuve Cliquot	\$90

White

Fern Hill Elkhorn (Sem Verdelho Chard) Hunter Valley NSW	\$30/9
James Estate Verdelho Hunter Valley NSW	\$35/10
James Estate Sweet Surrender Hunter Valley NSW	\$35/10
Swinging Bridge Sauvignon Blanc Orange NSW	\$42/11
James Estate Reserve Semillon Hunter Valley NSW	\$40
Capercaille Semillon Hunter Valley NSW	\$35
Even Keel Chardonnay Mornington VIC	\$58
Skigh Chardonnay Margaret River WA	\$45
James Estate Reserve Chardonnay Hunter Valley NSW	\$42/11
Gilbert Pinot Grigio Orange NSW	\$52

Rose

James Estate Rose Hunter Valley NSW	\$35/10
Gilbert 'Saignee' Rose Mudgee NSW	\$50

Red

Fern Hill Staghorn (Shiraz Merlot) Hunter Valley NSW	\$30/9
James Estate "The Marque" (Bordeaux) Hunter Valley NSW	\$40
James Estate Petit Verdot Hunter Valley NSW	\$35/10
Charteris Pinot Noir Central Otago NZ	\$55
Yarra Peaks Pinot Noir Yarra Valley VIC	\$50
Inkwell 'Infidels' Primitivo McLaren Vale SA	\$58
Dubstyle 'Preservative Free' Shiraz McLaren Vale SA	\$55
James Estate Shiraz Hunter Valley NSW	\$35/10
David Franz (Lehmann) GSM Barossa Valley SA	\$50
Cappercaille "The Clan" Hunter Valley NSW	\$59



BEERS

Young Henrys Natural Lager	\$10	Crown Lager	\$9
150 Lashes Pale Ale	\$9	The Chancer Golden Ale	\$9
Corona	\$10	Young Henrys Cloudy Cider	\$9
Hahn Premium Light	\$6		

SPIRITS

Moore Gin	\$10	Botanica Gin	\$12
Jose Cuervo Tequila	\$10	Cointreau Liqueur	\$15
Johnny Walker Red Scotch	\$10	Chivas Regal Scotch	\$12
Jim Beam White Label Bourbon	\$10	Makers Mark Bourbon	\$12
Smirnoff Vodka	\$10	Grey Goose Vodka	\$12
Sailor Jerry Spiced Rum	\$12	Kraken Spiced Rum	\$12
Bacardi White Rum	\$10	Jack Daniels Bourbon	\$12
Baileys Liqueur	\$12	Kahlua Liqueur	\$12

COCKTAILS

Maccoa	Local Moore's Gin, Cointreau & orange with dry ginger ale	\$18
French 75	Sparkling Fernhill Athyrium blended with gin & lemon	\$18
Summer Breeze	Bacardi, Vodka & Bourbon, white grape & passionfruit syrup	\$18
Pretty in Pink	Grapefruit, Vodka & Cointreau	\$18
Honey Bee	Baileys, Whiskey & honey	\$18
Espresso Martini	Little Marionette Coffee, Kahlua & Vodka	\$16
Maccoa Mule	Vodka, ginger beer & lime	\$16
Pineapple Mojito	Bacardi, lime, pineapple & mint muddled & served over ice	\$14
Passionfruit Collins	Moore's Gin, passionfruit & soda	\$14
Old Fashioned	Ice, Bitters & Chivas Regal muddled	\$14
Mimosa	Sparkling Fernhill Athyrium - choice of apple, orange or pineapple	\$12
Rose Sangaria	Sparkling Fernhill Athyrium, James Estate Rose, fresh strawberries, mint	\$15/35
White Sangaria	James Estate Semillon, dry ginger ale, citrus blend	\$15/35

NON-ALCOHOLIC

Soft Drinks	Coke, Coke Zero, Diet Coke, Fanta, Lift, Lemonade, Dry Ginger Ale	\$3
Lemon Lime & Bitters		\$4
Mineral Water 250ml		\$3

Something missing from our list, please ask our friendly staff if they can make it for you.