



EST 1988
Machiavelli
RISTORANTE ITALIANO

ABOUT MACHIARELLI



Come indulge in the irresistible charm of Machiarelli Ristorante Italiano! Immerse yourself in a dining experience that is second to none, where every moment is infused with warmth, passion, and a deep love for exquisite Italian cuisine.

Our story began over three decades ago when Giovanna Toppi opened our doors to the world. A gifted home cook with a lifelong passion for food, Giovanna was on a mission to spread the love for her mother's traditional Neapolitan flavors to the masses. With nothing more than a suitcase of family recipes and an unwavering determination, she set out to create a restaurant that would capture the heart and soul of her Italy.

Today, Machiarelli has become an iconic part of Sydney's culinary landscape, and we couldn't be prouder to have served this vibrant community for so long. Our commitment to excellence has never wavered, and our love for food remains as fierce as ever. We source only the freshest, locally-grown ingredients for our dishes, each bursting with flavor thanks to

our executive chef's Domenico Stefanelli's experience. Our central antipasto table overflows with an array of hand-picked cured meats and fresh vegetables, providing a visual feast before the culinary adventure even begins.

Our menu is a celebration of the finest produce Sydney has to offer, and we prioritize organic wherever possible. Our seafood is delivered twice daily from the Sydney Seafood Markets, ensuring that every bite sings with the flavors of the ocean.

While Giovanna has passed the torch to Nicolae Bicher, an ex-Olympian with a passion for hospitality and international produce, our commitment to tradition remains steadfast. Join us at Machiarelli and become a part of our rich history, where we celebrate the timeless beauty of Italian cuisine and create unforgettable memories, one dish at a time.

EVENTS & GROUP BOOKINGS



Welcome to Machiavelli, where we are delighted to offer a range of flexible packages to ensure your events, parties, and group dining experiences are seamless and unforgettable. With options for anywhere between 10-300 guests, you can choose to hire the restaurant exclusively, a section of the restaurant, or our private dining room, depending on your needs.

Whether it's a birthday celebration, Christmas party, conference, wedding, or any other special occasion, our team at Machiavelli is dedicated to tailoring a package that will impress your guests. We pride ourselves on selecting only the finest produce to prepare our menus, which are complimented by our extensive wine list compiled by our very own Sommelier, Giuseppe.

If you can't find a set menu that suits your requirements, our chefs are happy to create a bespoke menu especially for your event.

CANAPE MENU



SAVOURY

Mini onion relish, goat cheese and pancetta quiches (GFO)

Prosciutto with melone or fig mini skewers (GF,DF)

Grissini and prosciutto (DF)

Polpette soft meat ball served with Napoletana sauce (GF)

Mini witlof salad with walnut and gorgonzola dressing (GF,VG)

Pizzette
Eggplant & dry ricotta
Salami & mushroom
Tuna & red onion

Gnocchi Napoletana or gorgonzola (VEO)

Bruschetta with Sicilian oregano, extra virgin olive oil topped with warm goats cheese (VEO)

Mini cheese filled arancini (VG)

Assorted panini (salami, ham, mortadella)

SEAFOOD

Lightly crumbed prawn cutlets served with tartare sauce

Fish of the day carpaccio served with pomegranate, capers & chilli lemon lime dressing (GF, DF)

Scallop wrapped in speck served with cauliflower purée (GF)

Fresh Sydney rock oysters served with our traditional cocktail sauce and lemon (GF, V)

Lightly fried calamari served with tartare sauce

SWEET

Mini Lemon Tart

Profiterole with hazelnut cream

Tiramisu

Chocolate trifle gateaux

Cannoli with hazelnut or chocolate cream

\$70 PER PERSON

Includes a 1 hour drink package with a selection of red and white wines, beer and soft drinks

\$65 PER PERSON

Includes a selection of 6 different canapés from our savoury and sweet menus.

Please add an additional \$2 per head if choosing from the seafood list



MENU SELECTION

Mach

EMILIA ROMAGNA

\$85 PER PERSON

ENTREE

To share

ANTIPASTO (GFO)

A selection of cured meats and lightly chargrilled seasonal vegetables

INSALATA CAPRESE (GF)

Vine-ripened tomatoes and fresh basil along side creamy Italian bufala mozzarella, and drizzled in a light extra virgin olive oil

MAIN COURSE

Your choice of

PENNE BOLOGNESE (GFO)

Tubular pasta served with our chef's secret ragout bolognese sauce

SPAGHETTI MACHIAVELLI (GFO)

Served with fresh Queensland king prawns and mushrooms finished in a butter, chilli, basil and garlic sauce

SCALOPPINE FUNGHI (GFO)

Scaloppine with mushrooms and our special cream sauce

DESSERT

Your choice of

Tiramisu

Crème Brûlée

COFFEE & TEA



CAMPANIA

\$ 100 PER PERSON

ENTREE

To share

PRAWN CUTLETS (DF)

Large fresh Queensland green king prawns folded in crispy golden bread crumbs served with tartare sauce

ZUCCHINI FLOWERS (VG)

Zucchini flowers stuffed with ricotta & gorgonzola encrusted in a light batter served with a tomato concasse and sweet balsamic glaze

PROSCIUTTO & MELONE (GF,DF)

Rockmelon wrapped with Prosciutto San Daniele

MAIN COURSE

Your choice of

PENNE RAGOUT CAMPANO (DFO)

Served in a Napoletana meat ragout sauce & fresh cherry tomatoes

FISH OF THE DAY (GFO,DFO)

Pesce acqua pazza - Italian poached fish served with cherry tomatoes and our unique white wine sauce

SCALOPPINE PIZZAIOLA (GF,DFO)

Scaloppine with fresh cherry tomatoes, oregano, chilli and garlic sauce

RISOTTO GAMBERI (GF)

Risotto *Arborio rice* served with king prawns, tomato, basil, garlic and chilli

DESSERT

Your choice of

Tiramisu

Crème Brûlée

Chocolate Mousse Slice

COFFEE & TEA



SAN MARINO

\$125 PER PERSON

This package includes a glass of Italian sparkling served on arrival

ENTREE

To share

ANTIPASTO (GFO)

A special selection of cured meat and lightly chargrilled market fresh vegetables

PRAWN CUTLETS (DF)

Large fresh QLD green king prawns folded in crispy golden bread crumbs served with tartare sauce

CALAMARI FRITTI (DF)

Lightly fried baby calamari served with tartare sauce & lemon

CARPACCIO OF THE DAY (DF,GFO)

Ask waiter for daily option marinated and served with micro herbs & crostini

MAIN COURSE

Your choice of

FISH OF THE DAY (GF,DFO)

Pesce acqua pazza - Italian style poached fish served with cherry tomatoes and our unique white wine sauce

PENNE DUCK RAGOUT (DFO)

Served in a rich red tomato based ragout sauce and garnished with fresh thyme & sweet cherry tomatoes

TAGLIATA DI MANZO (GF,DFO)

Thinly sliced beef tenderloin served with a crisp rocket and parmesan salad finished in a sweet balsamic glaze

RAVIOLI ALLA VENEZIANA

Homemade ravioli topped with snapper and NZ scampi, finished in a cherry tomato sauce

DESSERT

Your choice of

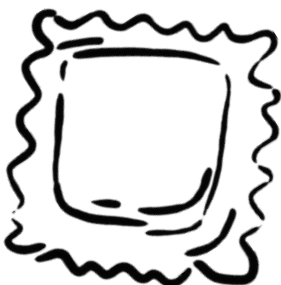
Tiramisu

Crème Brûlée

Chocolate Mousse Slice

Affogato

COFFEE & TEA





CITTA' DEL VATICANO

\$155 PER PERSON

For max 12 people, Includes the cocktail of the week served on arrival

ENTREE

To share

PRAWN CUTLETS (DF)

Large fresh QLD green king prawns folded in crispy golden bread crumbs served with tartare sauce

INSALATA CAPRESE (GF)

Vine-ripened tomatoes and fresh basil along side creamy Italian bufala mozzarella, and drizzled in a light extra virgin olive oil

PROSCIUTTO & MELONE (GF,DF)

Rockmelon wrapped with Prosciutto San Daniele

CALAMARI FRITTI (DF)

Lightly fried baby calamari served with tartare sauce and lemon

CARPACCIO OF THE DAY (DF,GFO)

Ask waiter for daily option marinated and served with micro herbs & crostini

MAIN COURSE

Your choice of

A LA CARTE MENU

DESSERT

Your choice of

Tiramisu

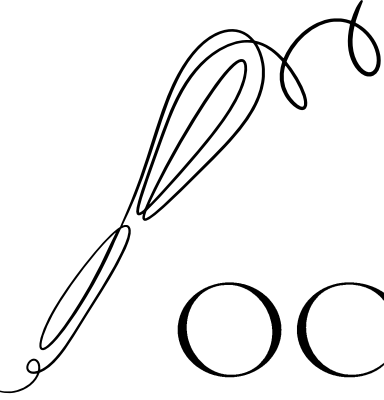
Crème Brûlée

Chocolate Mousse Slice

Affogato

COFFEE & TEA





SPECIAL OCCASION CAKES

Our special occasion cakes freshly made in house for up to 8 guests \$155 (larger cakes price upon request) are the perfect way to celebrate life big moments

Each cake is crafted with premium ingredients from rich mascarpone and delicate sponges to vibrant vegan and gluten Free options ensuring a dessert that caters to all tastes and preferences

Whether youre indulging in the classic elegance of Tiramisu the light and refreshing Raspberry Vegan Cake the decadent Chocolate Mousse or the timeless Baked Cheesecake every cake is thoughtfully designed to bring a touch of luxury to your event Available with advance notice these cakes are guaranteed to leave a lasting impression on your guests

TIRAMISU INFO

24 hour notice required

A luscious blend of mascarpone cheese layered with coffee-soaked sponge, topped with cocoa powder, chocolate, and adorned with fresh strawberries and raspberries.

(Contains Mascarpone cheese, Eggs, Bayles, Rum, Marsala, Almonds, Strawberry, Raspberry, Chocolate, Coffee, Cocoa powder, Edible flower)

RASPBERRY VEGAN CAKE VE DF GF

3 days' notice required

A guilt-free delight with a cashew, almond, and date base, topped with a light, tangy raspberry coconut cream for a cheesecake-like texture.

(Contains Almonds, Coconut Dates, Limes, Coconut oil, Maple syrup, Raspberry, Cashew nuts, Coconut cream, Salt, Edible flower)

CHOCOLATE MOUSSE

3 days' notice required

An indulgent chocolate mousse atop a delicate almond sponge, finished with a smooth chocolate glaze for the ultimate treat.

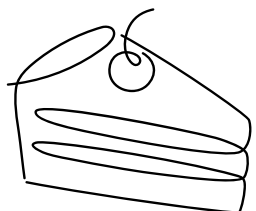
(Contains Jaconde sponge, Almonds, Eggs, Icing sugar, Flour, Butter, Chocolate, Eggs, Cream, Sugar)

BAKED CHEESECAKE

3 days' notice required

A rich and creamy cheesecake, baked to golden perfection with a buttery graham

(Contains Graham cracker, Wholemeal flour, Cinnamon, Brown sugar, baking soda, Butter)



BEVERAGE PACKAGES

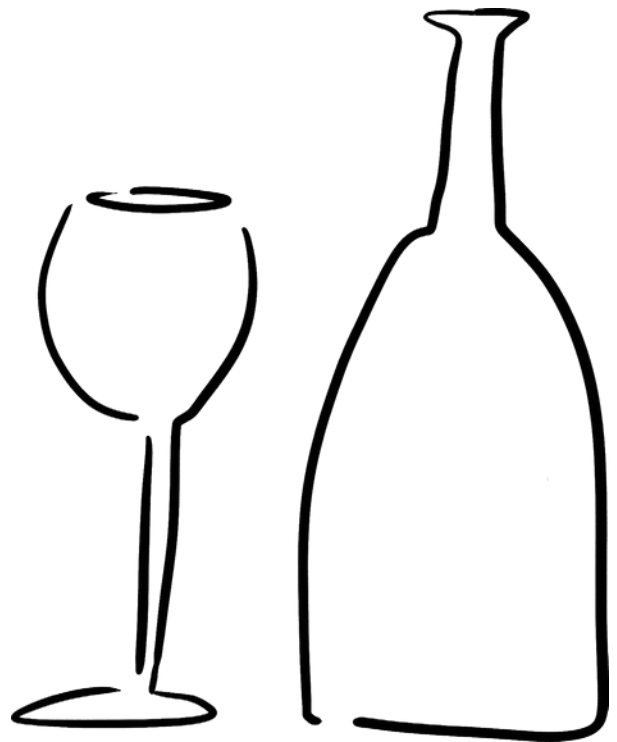
Indulge in a world of exquisite wines with Machiavelli's extensive wine list. But why settle for just wine when you can elevate your dining experience with our exclusive drinks packages?

This all-inclusive package boasts a lavish 2-hour drink service, which includes a selection of soft drinks, juices, and beer. And let's not forget the pièce de résistance - a choice of carefully curated Italian red and white wines.

Our in-house sommelier will be at your service to expertly match the wines to your chosen dishes, enhancing every flavour profile and igniting your taste buds.

If you're feeling extra fancy, you can always order your favourite spirits and cocktails for an additional cost.

Elevate your dining experience with Machiavelli's drinks package - a tantalizing journey of flavors.



PACKAGES LIST

These all inclusive packages boast 2 hour
drink services

PREMIUM PACKAGE \$110 pp

COCKTAILS SELECTION

Aperol / Campari Sprits
Negroni
Cosmopolitan
Tommy's Margarita

WINE SELECTION

Selected Champagne on Arrival
2 White Wines
1 Rose
2 Red Wines

OTHER BEVERAGES

Selection of Beers
Amaro On The Rocks
Soft Drinks

DELUXE PACKAGE \$85 pp

WINE SELECTION

Sparkling on Arrival
2 White Wines
1 Rose
2 Red Wines

OTHER BEVERAGES

Selection of Beers
Amaro On The Rocks
Soft Drinks

BASIC PACKAGE \$50 pp

SELECTION

A selection of Red & White Wines
Beers
Soft Drinks

BOOKING WITH US

Thank you for your enquiry to host your guests at Machiavelli Ristorante Italiano Please find below details of our terms and conditions relating to events and group bookings

We kindly ask that you take the time to read through this message carefully. If our current menus do not meet your specific needs, we are happy to work with you to create a bespoke offering for your event. Please note the following:

For groups of 10 or more, we request that you choose from our function menus or discuss a bespoke menu with us. To secure your booking, please complete the booking form on our website. Please be aware that your booking is not considered secure until we receive this form. In order to secure the booking, we will need your credit card details. A gratuity charge of 10% will be added to the bill for all group bookings of 6 or more. Payments made with credit cards will incur a 2% charge. Please provide a 24-hour cancellation notice. Group bookings cancelled on the day will incur a 50% charge to your credit card, based on the number of guests and menu chosen. Final confirmation of the number of guests is required by 10am on the day of the event. Failure to do so will result in a charge for the full number of guests booked.

Thank you for choosing Machiavelli to cater your event.
We look forward to serving you soon.



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