



About Hunter Valley Pasta Co.

Commenced in Beaumont Street Hamilton in 1994.

The Factory and shop has now been located in Bridges Road New Lambton since 2005.

All food is prepared in our commercial kitchen with modern pasta making equipment by our great chef Geoff Cook and his amazing team.

Quality chef prepared take home meals at reasonable prices using the best quality ingredients.

No artificial colours, flavours or preservatives are used in our products. We use the freshest of ingredients sourced locally where possible.

*Remember there is a little bit
of Italian in all of us*

TRADING HOURS

Monday – Friday

8.30am – 6.00pm

Saturday

9.00am – 1.00pm

Sunday

Shop closed but we trade at

The Farmers Markets
Newcastle Showground

Shop 1/126 Bridges Road

New Lambton NSW, 2305

Ph: 02 4952 8022

Fax: 02 4952 8033

Eftpos is available

Easy parking right out front



Freshly Made Gourmet Pasta

NEWCASTLE'S OWN PASTA COMPANY

Visit us at

www.hunintervalleypastaco.com.au

and follow us on facebook and Instagram



www.facebook.com/hunterpastaco



Instagram#hunintervalleypastacompany

Email: hunintervalleypastacompany@gmail.com

“More than just great pasta”

Slow Simmered Sauces

- Napolitana
- Bolognaise
- Creamy Leek & Jarlsberg
- Creamy Thai Coconut & Coriander
- Roasted Eggplant & Red Capsicum

Prepared Meals

- Beef Lasagne
- Vegetable Lasagne

New Flavoured Lasagne

- Butter Chicken Lasagne
- Mexicana Lasagne
- Rump Steak & Mushroom Lasagne
- Spinach Ricotta & Pumpkin Lasagne
- Tandoori Lamb Lasagne
- Thai Chicken & Prawn Lasagne
- Pumpkin & Pinenut Cannelloni
- Spinach & Ricotta Canelloni

Seasonal Dishes

- Casseroles
- Curries
- Desserts
- Salads
- Soups

Catering

Talk to our Head Chef Geoff Cook about your party requirements. We are happy to help.

Gourmet Filled Ravioli

- Asian Style Duck in Black Sesame & Shallot Pasta
- Braised Leg Lamb Minted Peas & Fetta
- Chicken & Leek
- Chorizo & Tomato in Pepper Pasta
- Four Cheeses & Chive
- Gorgonzola Walnut & Pear
- Mushroom Eggplant 7 Roasted Garlic
- Prawn Chilli & Garlic in Saffron Pasta
- Pumpkin & Sage
- Pumpkin Sage & Goat's Cheese
- Roasted Beetroot & Ricotta
- Spinach Ricotta & Parmesan in Red Capsicum & Garlic Pasta
- Wagyu Beef

Seasonal Ravioli

- Smoked Salmon Desiree Potato & Dill

Cooking Instructions for strand pasta

Shake gently to loosen strands before placing into a large pot of boiling salted water. Fettucine, Pappardelle & Spaghetti will be al dente in 3 minutes, Linguine in 2½ minutes Angel Hair in 1 minute. Drain pasta and serve with your favourite sauce.

Fresh Strand Pasta

- Angel Hair
- Fettucine
- Linguine
- Pappardelle
- Spaghetti

Flavours Include:

- Beetroot
- Chilli & Garlic
- Cracked Pepper
- Fresh Egg
- Fresh Spinach
- Olive Oil
- Saffron
- Spelt
- Squid Ink

Gnocchi

- Potato
- Beetroot
- Kumara
- Medley

Cooking instructions for gnocchi

DO NOT DEFROST. Drop frozen gnocchi into boiling salted water. Remove immediately as they rise to the surface. Approx 1 – 1 ½ minutes.