

about us



Hunter Valley Pasta Co. commenced in Beaumont Street Hamilton in 1994.

The factory and shop relocated to its current location on Bridges Road, New Lambton in 2005. We started trading in 2010 at the popular Newcastle Farmers Market at Broadmeadow Showground. In 2023 we opened our third location at Nelson Bay – all selling our fresh pasta, sauces and tasty selections of freshly prepared, delicious pre-packaged meals.

All our food is prepared in our commercial kitchen using modern pasta making equipment by our talented head chef, Geoff Cook, supported by his amazing team. Geoff also creates our changing Weekly Menu created and designed around seasonal produce. Geoff's experience and passion for pasta allows us to bring you a great selection of freshly made pasta and meal options.

Choose from a range of Quality Chef-prepared, delicious take-home meals including fresh pasta, soups, sauces or a cheeky Sticky Date Pudding for dessert! Our pasta is made from fresh ingredients sourced locally where possible, 100% Australian Durum wheat flour, free-range eggs and herbs with no artificial colours, flavours or preservatives.

We are open 7 days a week - visit us at one of our Shops or on Sunday's at the Newcastle Farmers Market, Broadmeadow Showground.

**At Hunter Valley Pasta Co.
we know fresh is best**

To keep up with our Chef's Weekly Menu and other specials - head on over to our Facebook or Instagram page every Friday morning to discover what speciality dishes are available for the week.



find us

**Shop: 126 Bridges Rd
New Lambton**
(with easy parking out front)
P. 02 4952 8022

Mon - Fri: 8.30am - 5.30pm
Sat: 9am - 1pm

**Shop: 4/6 Stockton St, Cascade Walk
Nelson Bay**
P. 0438 954 734

Mon & Tues: 9.30am - 2pm
Wed - Fri: 9am - 4pm
Sat: 10am - 2pm

Please see our Instagram or
Facebook Page for
extended hours



**Newcastle Farmers Market
Broadmeadow Showground**
Sun: 7am - 1pm

Don't feel like cooking tonight?

Call in on your way home and pick up a tasty chef prepared meal and a dessert to go!

follow us

Like and follow us on FB and Instagram to be the first to see our Chef's Weekly Menu - speciality seasonal dishes released every Friday morning and available until sold out.

 [huntervalleypastaco](https://www.facebook.com/huntervalleypastaco)

 [huntervalleypastacompany](https://www.instagram.com/huntervalleypastacompany)

E . huntervalleypastacompany@gmail.com
EFTPOS & Gift Vouchers Available

hunter valley pasta co.

*"more than
just great pasta"*

Newcastle's Home of
Freshly Made
GOURMET PASTA



[HunterValleyPastaCo.com.au](https://www.huntervalleypastaco.com.au)



our gourmet menu



Fresh Strand Pasta

- Angel Hair
- Fettuccine
- Linguine
- Pappardelle
- Spaghetti
- Gluten Free Penne **gf**

AVAILABLE FLAVOURS:

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

Cooking Strand Pasta

Shake gently to loosen strands before placing into a large pot of boiling, salted water.

Fettuccine, Pappardelle and Spaghetti will be al dente in 3 minutes, Linguine in 2½ minutes or Angel Hair in 1 minute.

Drain pasta and serve with your favourite sauce.



Gnocchi

AVAILABLE IN:

- Potato**
- Medley**
- Beetroot**
- Kumara**

Cooking Gnocchi DO NOT DEFROST

Drop frozen Gnocchi into boiling, salted water. Remove immediately as they rise to the surface.

Approx. 1 – 1½ minutes.



Gourmet Filled Ravioli

- Asian Style Duck in Black Sesame & Shallot Pasta
- Braised Leg Lamb Minted Peas & Feta
- Chicken & Leek
- Chorizo & Tomato in Pepper Pasta
- Four Cheeses & Chive **vt**
- Gorgonzola Walnut & Pear **vt**
- Prawn Chilli & Garlic in Saffron Pasta
- Pumpkin, Pesto & Pine Nut **vt**
- Pumpkin & Sage **vt**
- Pumpkin Sage & Goat's Cheese **vt**
- Roasted Beetroot & Ricotta **vt**
- Smoked Salmon Desiree Potato & Dill
- Spinach Ricotta & Parmesan in Red Capsicum and Garlic Pasta **vt**
- Wagyu Beef



Gourmet Flavoured Lasagne

- Butter Chicken Lasagne
- Mexicana Lasagne
- Rump Steak & Mushroom Lasagne
- Spinach Ricotta & Pumpkin Lasagne **vt**
- Tandoori Lamb Lasagne
- Thai Chicken & Prawn Lasagne



Slow Simmered Sauces

- Napolitana **vt vg gf**
- Bolognaise
- Creamy Leek & Jarlsberg **vt**
- Creamy Thai Coconut & Coriander **vt gf**
- Roasted Eggplant & Red Capsicum **vt vg gf**
- Carbonara



Prepared Meals

- Beef Lasagne
- Shepherds Pie
- Chicken & Leek Ravioli
- Pumpkin Pesto Linguine
- Vegetable Lasagne **vt**
- Spagetti Bolognaise
- Fettuccine Carbonara
- Spinach & Ricotta Cannelloni

Seasonal Dishes

- Casseroles
- Desserts
- Curries
- Salads
- Soups



Catering

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



Come visit us every Sunday at Newcastle Farmers Market from 7am-1pm
& NOW OPEN IN NELSON BAY!