



Osteria il Coccia

snacks

coccia's sourdough bread, smoked butter 8
warm mixed olives, lemon and herbs 7
taramasalata cod roe dip, charcoal lavosh 12
prosciutto di parma, aged for 24 month 18

antipasti

freshly shucked port stephens rock oysters 24/48
tuna, stracciatella, watermelon, puffed rice 24
cotechino, Italian pork sausage, lentils, salsa verde 23
smoked burrata eggplants & capsicum caponata 23

handmade pasta, risotto

aged risotto, calamari, spinach, lime 28 | 41
fettucine, genovese ragout, parmesan 27 | 39
potato gnocchi, mushrooms, parmesan fondue 25 | 37
ravioli, buffalo ricotta, tomato, almonds 23 | 35

Local's Night Wednesdays \$45
2 courses and a glass of wine

le tour de l'osteria chef tasting 70

wine pairing host wine tasting 49

secondi

wild whole caught fish, zucchini, mint garlic 39
black angus o'connor scotch fillet, cauliflower 39
duck breast, french carrots, carotene emulsion 38

contorni

mixed green leaves, aged balsamic 9
wood fired chat potatoes, butter, herbs 12
newcastle greens squash, chilli, pecorino 12
mozzarella, pumpkin, herbs, honey 18

BISTECCA, black angus dry aged rib eye [120 days]
600gr on the bone, marble 3, rangers valley farm,
wood fired potatoes 81
MORETON BUG, citrus butter, finger lime 45
FIorentina, black angus o'connor tbone, dry aged
[5 weeks] 1kg on the bone, mix leaves 98

pre order coccia's sourdough bread 8
we sell our smoked butter 5

dolci

panettone, ruby chocolate mousse 15
classic tiramisu 12
black berry sorbetto, frozen meringue 15

formaggi

three cheese coccia's bread & lavosh 30
one cheese coccia's bread & lavosh 14

Our Book Farm to Flame \$55
Gift Vouchers Available

1.5% surcharge all cards. 10% surcharge Sundays.

We are proud to cook only with fire. We make our pasta and our bread using Australian wholemeal organic stone grain flour. Our butter is smoked with hay. Our seafood is from sustainable fishing. Essentially we cook without rules.