

ITALIAN COCKTAILS

APEROL SPRITZ \$19

Aperol, Prosecco & Orange Slices

BELLINI \$19

Prosecco, Peach Juice & Frozen peach slices

CLASSIC NEGRONI \$20

Gin, Vermouth, Campari

PALOMA \$20

Campari, Grapefruit, Lemon & Lime Juice

DIRTY MARTINI \$21

Gin or Vodka, Vermouth, Green Olive

PUCCINI \$21

Mandarin Neapolitan Liqueur & Prosecco

GARIBALDI \$19

Campari & Orange Juice

ANGELO DZZURRO \$22

Gin, Triple Sec & Blue Curacao

VESPARINO \$22

Gin, Vodka, Aperol, Prosecco & Orange Juice

APERTINI \$22

Tequila, Aperol, Campari, Orange Juice, Bitters & Prosecco

ITALIAN MULE \$19

Amaretto, Limoncello, Ginger Beer

TUSCANY MARGHARITA \$22

Triple sec, Orange Juice, Sour mix with a shot of Amaretto

VENETIAN PUNCH \$20

Sour mix, Amaretto, Straw/passion syrup, Bacardi & Lime wedge

AMALFI LIMONCELLO MARTINI \$21

Limoncello, Gin & Vermouth

HUGOS \$21

Elderflower Cordial, Gin, Prosecco, Soda Water

AMARETTO SOUR \$19

Amaretto & Lemon Juice

SICILIAN KISS \$20

Amaretto, Southern Comfort

PEACH SANGRIA \$17 / \$55

White Wine, Peach Schnapps, Peach Slices

MOJITO CELLO \$19

Limoncello, White Rum, Lime, Mint & Soda

WINE LIST

SPARKLING

Glass | Bottle

Trentham River Retreat Brut, NSW 7 | 29

Hope Estate Pinot Chardonnay, Hunter Valley, NSW 9 | 38

La Zona Prosecco, King Valley, VIC 46

Riviana Prosecco Extra Dry – Veneto, Italy 60

WHITES

2021 Hope Estate Signature Reisling, HV, NSW 11 | 40

2019 Hope Sauvignon Blanc, Hunter Valley, NSW 9 | 38

Il Casato Pinot Grigio, Valdadige, Italy 52

Trentham Family Vermentino, Murray Darling, NSW 10 | 42

Hope Estate Moscato 9 | 38

REDS

2018 Macedon Ranges Tower Malbec 50

2021 Hope Signature Pinot 40

2018 Hope Estate Shiraz, Hunter Valley, NSW 9 | 38

Tor Del Colle Sangiovese Riserva, Romagna, Italy 62

Coppiere Chianti – Tuscany, Italy 48

ROSE

Masso Primitivo Rose, Puglia, Italy 54

Angas & Bremer Sangiovese, Langhorn Creek SA 10 | 42

BEER

Peroni \$10

Birra Moreti \$11

Hope Pale Ale \$10

Newy Pacific Lager \$10

West Coast IPA \$10

Hope Ginger Beer \$11

Tower Apple Cider \$11

NON-ALCOHOLIC

ZENZERO MOCKTAIL \$13

Passionfruit puree, Orange Juice, Lime Juice & Ginger Ale

FOR THE LOVE OF LYCHEE \$13

Lychee syrup, Apple Juice, Passionfruit & Soda

ARANCIA ROSSA \$13

Blood Orange Syrup, Lemon, Lime Juice & Soda

SAN PELLEGRINO \$7

Chinotto, Limonata, Melograno & Arancia, Aranciata Rossa

SAN PELLEGRINO SPARKLING Water 500ml/750ml \$7 | \$11



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MARIAS

BREADS / PANE

GARLIC, PESTO, CHEESY BREAD \$9 V

GARLIC, CHILLI PIZZA BREAD \$15

ITALIAN BRUSCHETTA \$18 V/GFO

on a Sea Salt & Rosemary Pizza Base topped with Tomato, Onion, Basil, Drizzled with Balsamic & Extra Virgin Olive Oil

ENTREES / PRIMI

ARANCINI – (3) OF THE DAY \$18 V

Served with Pomodoro Sauce & Pecorino. (Sweet Potato & Date, Roasted Pumpkin & Thyme)

WHOLE GARLIC KING PRAWNS (4) \$22

White Wine, Confit Garlic, On Ciabatta Herbed Bread

POLPETTE (3) \$18

Pancetta, Parmigiana & Rosemary Meatballs with Pomodoro Sauce

CALAMARI FRITTI \$22 GF

Crispy Salt & Pepper Squid On a Bed Of Rocket With Lemon & Caper Aioli

EGGPLANT CAPONATA \$18 V/GF

Eggplant , Tomato, Capsicum, Olives, Caper Ragu, Toasted Ciabatta Bread

OVEN ROASTED FIELD MUSHROOMS \$18 V/GF

Stuffed with Italian Sausage, Spinach, Goats Cheese Or Eggplant Ratatouille topped with Goats Cheese Served on Rocket, Polenta & Balsamic Glaze

Ask our team about our

CHEF'S DAILY BLACKBOARD SPECIALS

GF-Gluten Free, V - Vegetarian, GFO - Gluten Free option

MAINS / SECONDI

CHICKEN SCALLOPINI \$30 GF

Creamy Mash Potato, Broccolini & Mushroom or Florentina Sauce

PORK SALTIMBOCCA \$34 GF

with Sage, Crispy Prosciutto, Creamy Mash and Buttered Greens & Jus

FRESH LOCAL FISH OF THE DAY \$32 GF

Crispy Chat Potatoes, Buttered Asparagus, Caper Cream Sauce & Roasted Roma Tomatoes

BEEF BRACIOLE \$34 GF

Thinly sliced Beef stuffed with Basil, Pancetta & Pecorino served with Creamy Mashed Potato, Broccolini & Red Wine Jus

FRESH PASTA

PAPPARDELLE LAMB RAGU \$29

Tomato, Red Wine, Mint Gremolata & Pecorino

FUSILLI FAGIOLI RIGATONI \$26 V

Pomodoro Sauce, Garlic, Pumpkin, Baby Spinach, Pine Nuts & Cannellini beans

CARBONARA PAPPARDELLE \$26

Pancetta, Shallots, Garlic, Cream, Parsley & White Wine

FLORENTINA SPAGHETTI \$27

Chicken, Cashews, Parsley, Garlic, Avocado & Florentina Sauce

PESTO GNOCCHI \$26 V

Homemade Pesto, Garlic & Cream Sauce

MARINARA RISOTTO \$36

King Prawns, Mussels, Calamari, Scallops & Basil in a Pomodoro & Red wine sauce topped with freshly grated Pecorino

FUNGI RISOTTO \$26 V

Wild Button, Swiss Brown & Field Mushroom, Rocket, Fresh Herbs, Parmesan, Cream & White Wine

15% surcharge applies on public holidays. Sorry, no split bills.

MARIAS PIZZA

Fresh Hand Rolled 12 inch
(Gluten Free Base Add \$2)

PESTO POLLO FUNGI \$27

Basil Pesto Base, Red Onion, Chicken Breast, Mushrooms, Pancetta, Feta

FUNGI OLIO \$26

Button & Swiss Brown Mushrooms, Baby Spinach, Parmesan Cheese, topped with Truffle Oil & Crispy Enoki Mushrooms

ORTOLANA \$26

Chargrilled Eggplant, Zucchini, Capsicum, Artichoke on a pesto base with Bocconcini

SIGNORINA PORCELLINO \$27

Chorizo, Bacon, Pancetta, Red Onion, Capsicum, Basil

AGNELLO \$28

Pulled Lamb, Roast Capsicum, Onion, Cherry Tomatoes, Mint Yogurt

BASILICO DI CARNE \$27

Pulled Beef, Calabrese, Caramelised Onions

DIAVOLA \$26

Sopressata, Roast Capsicum, Chilli, Basil

KIDS MENU

Includes Food, Drink & Dessert

SPAGHETTI BOLOGNAISE \$15

CHEESE PIZZA \$15 GFO

DESSERTS

AFFOGATO FRANGELICO \$18 GF

Double Espresso, Vanilla Bean Ice Cream & Frangelico

DEEP-FRIED VANILLA CREAM CANNOLI \$15

with & Berry Compote

LIMONCELLO TART \$15

Crushed Meringue, Fresh Strawberriues, Passionfruit Coulis & Cream

PANNA COTTA \$16 GF

Fresh Berries Berries with Cointreau Syrup & Honey Comb Shards