

# TO DRINK | DA BERE

Wine is sunlight held together by water. Galileo Galilei

www.northbeachpavilion.com.au

## Prosecco & Rose

Astoria Prosecco DOC  
Veneto-Italy, Grape Variety -Prosecco Superiore

Glass Bottle

\$12 \$50

Spritz \$15

Aperol Spritz | Aperol, Prosecco, soda  
Hugo | Prosecco, elderflower liqueur, mint, lime

2019 Varvaglione 12emezzo Rosato,  
Puglia - Italy, Grape Variety – Negroamaro

\$11 \$48

## Mocktails \$12

Passionfruit Spritz | Passionfruit syrup, lime, soda, mint  
Grapefruit Fizz | Grapefruit juice, lime, soda, rosemary

## White

2019 Le Caniette Lucrezia Passerina DOC Organic  
Marche – Italy, Grape Variety - Passerina

\$12.5 \$52

## Cocktails \$17

2017 Villa Trasqua Bianco IGT  
Toscana -Italy, Grape Variety – Trebbiano, Malvasia Bianca

\$12 \$50

Mojito | Rum, mint, lime, soda  
Espresso Martini | Vodka, Kahlua, espresso  
Lychee Martini | Lychee liqueur, vodka, elderflower liqueur

2018 Lama di Pietra Chardonnay IGT  
Puglia – Italy, Grape Variety – Chardonnay

\$11 \$48

It's Amaro | Averna, Montenegro, orange juice lemon  
Pavilion Sunset | Aperol, tequila, lemon, acquafaba  
Whiskey Sour | Markers Mark, lemon, acquafaba  
Amaretto Sour | Amaretto, lemon, acquafaba  
Cosmopolitan | Vodka, Cointreau, cranberry, lime  
Margarita | Tequila, Cointreau, lime  
Old Fashioned | Markers Mark, Angostura bitters, brown sugar  
Negroni | Campari, gin, sweet vermouth

2020 Stella Bella Sauvignon Blanc Sem Skuttlebutt  
Margaret River, WA - Australia, G.V – Sav Blanc, Semillon

\$10 \$45

\*acquafaba: water from cooked beans, used instead of egg whites

2018 Woodvale Riesling  
Clare Valley, SA - Australia, Grape Variety – Reisling

\$48

2018 Lunardi Pinot Grigio IGT  
Veneto - Italy, Grape Variety – Pinot Grigio

\$47

## Beer & Cider

## Red

Glass Bottle

2018 Le Caniette Rosso Bello Piceno M-S DOC Organic  
Marche - Italy, Grape Variety – Montepulciano, Sangiovese

\$12.5 \$52

Peroni Light, Italy \$8  
Peroni Nastro Azzuro, Italy \$9  
Peroni Red, Italy \$9  
Moretti, Italy \$9  
Corona, Mexico \$9  
Menabrea, Italy \$9

2018 Astoria Caranto Pinot Noir  
Veneto – Italy, Grape Variety – Pinot Nero

\$52

## Draught Beer

2016 Varvaglione 12emezzo Primitivo Del Salento DOP  
Puglia - Italy, Grape Variety – Negroamaro

\$12 \$50

Yenda Pale Ale, Aus \$8.50  
Blue Moon, Can \$9.50

2018 Nero D'Avola "Terre di Giumara"  
Sicily – Italy, Grape Variety – Nero d'Avola

\$11 \$48

## Cider

Pressman's Apple, Aus \$9.50

2018 Lloyd Brothers Presshouse Shiraz  
McLaren Vale, SA – Australia, Grape Variety - Shiraz

\$10 \$45

## Non alcoholic

Purezza Sparkling Water - \$5 Btl  
Soft Drinks - \$4.50

2017 Fat Sparrow Sangiovese  
Heathcote, VIC – Australia, Grape Variety – Sangiovese

\$10 \$45

## Desserts

Cannoli | ricotta, pistachio crump dust \$6 ea  
Gelato Of The Day (GF-options) \$10.50  
Affogato | vanilla bean ice-cream 'drowned' in espresso coffee \$11  
+ Frangelico or Baileys \$7.00

Tiramisu | coffee soaked savoiardi & mascarpone, Frangelico \$14  
Ugly Duckling Italian Donuts | ricotta donuts & coated in cinnamon  
sugar w/ Nutella dip \$14

Zuppa Inglese | Italian trifle with biscotti soaked in cherry liqueur,  
seasonal fruits, mix berry jelly, vanilla custard \$14

White Chocolate Parfait | poached rhubarb, white chocolate  
ganache, rhubarb meringue \$14

Pizza Nutella 25cm | hazelnuts & strawberries \$22

## Dessert Wines

NV Astoria Fashion Victim Moscato 187 ml Piccolo \$14 gl  
NV Collefrisio Sotto Sopra wine w/sour cherry, Abruzzo, Italy,  
500ml, served with choc nibs, \$15 gl

## Digestives \$9

Amaro Averna, Sicily  
Amaro Montenegro, Bologna  
Amaro del Capo, Calabria  
Limoncello, Sicily  
Grappa, Veneto

## Tea & Coffee

12% surcharge on public holidays | No changes to the dishes - you are welcome to order extras on the side |

Whilst we take every care, there maybe traces of gluten & nuts. Please advise of allergies | (Ve) Vegan, (V) Vegetarian (GF) Gluten Free (DF) Dairy Free