

# Northbeach Pavilion

## FOOD | CIBO

*One cannot think well, love well, sleep well, if one has not dined well. Virginia Wolf*

**Welcome - Benvenuti! to Northbeach Pavilion, Pizza Restaurant & Bar**

We have been privileged in serving the locals of Wollongong since 2012. Our food is fresh, simple and honest. Our wine list reflects flavours of Italy, Australia and New Zealand. We are located in the iconic and heritage listed 1930's North Beach Bathers Pavilion on beautiful North Wollongong Beach.

**What makes our pizza premium...**

All our pizza's are made in our Stefano Ferrara 100% wood-fired oven, imported direct from Naples, Italy. Our pizza is meant to be thin, soft and elastic in the middle and blistered on the edges. We do ask that no changes are made to the pizzas unless you would like to add a topping that you may order as a side dish as our pizzas have been carefully crafted to give you the amazing flavours of Italy.

**#staysafe #stayhealthy #stayconnected**

Let's keep ourselves and our community safe by adhering to Covid Safe guidelines. Just ask any member of our friendly team for assistance.

**Buon appetito!**

### Entrée

Wood-fired Bread | evoo, balsamic & whipped butter (V) \$7.50

Garlic Bread (V) \$9.50

Warm, mixed olives | marinated in chilli, garlic, rosemary, focaccia (Ve, DF) \$12.50

Bruschetta |

Tomato | garlic, oregano, basil & balsamic glaze (V, DF) \$14

Baby Octopus | chargrilled (DF) \$16

Eggplant Chips | lightly fried in semolina flour, Nduja dipping sauce (Ve-Option, DF) \$16

Calamari | Lightly fried in semolina flour & aioli (DF) \$22

Oysters (GF, DF)

Natural \$4 ea

Watermelon & mint granita \$5 ea

Prosciutto & Peach | thinly sliced 18mth aged Prosciutto, Bufala Mozzarella, charred peaches & fresh herbs (GF) \$26

Salmon Tartare | crispy capers, compressed green apple, radish, lemon & chive mascarpone w/ charcoal bread (GF optional) \$26

### Platters

The Antipasto Plate for 1 | marinated Prosciutto, salami, mortadella, Bocconcini, olives, sundried tomatoes, pickled artichoke, Sardinian flat bread \$27

The Sea Creatures Plate for 1 | cold seafood mix of oysters, prawns, fresh salmon, Balmain bugs, citrus spice dipping sauce (GF, DF) \$70

### Pasta & Risotto

*(cooked the traditional Italian method - 'al dente' meaning 'to the tooth' & firm in the centre) GF Pasta – extra \$3*

Penne Salmone | salmon, cherry tomato, capers, garlic & lemon herb crumb \$29

Risotto | San Marzano tomato, pancetta & burrata cheese (GF) \$28

Gnocchi Isalberto | Potato dumplings, truffle cream & butter sauce (V) \$28

Spaghetti allo Scoglio | calamari, prawns, mussels & San Marzano tomatoes, white wine, garlic & chilli sauce \$35

### Mains

Summer Fish Stew | mussels, clams & cannellini beans cooked in garlic chilli, parsley and white wine broth w/ bread \$27

John Dory Fish + Chips | grilled semolina dusted John Dory, mayo \$31

Barramundi Fillet | pureed and grilled fennel, kale, fresh orange & citrus beurre blanc (GF) \$31

Paranza Seafood Plate for 1 | lightly semolina fried mixed seafood platter of calamari, prawns, John Dory w/ mayo \$36

Beef Sirloin Fillet | potato parsnip puree, salsa verde, grilled cherry tomatoes, charred baby onions (GF) \$38

### Salads & Sides

Pear & Rocket | nashi pear, pecorino, balsamic dressing (V, GF) \$12

Summer Panzanella | w/ mixed leaf, radish, pink grapefruit, croutons, mustard dressing (V) \$14

Caprese d'Estate | truss & cherry tomato, Bocconcini, basil, oregano & smoked vinegar dressing (V, GF) \$16

Potato Chips

w/ mayo (V) \$8

w/ melted Parmesan & Truffle Oil (V) \$10

**Pizze Bianche | White Base Pizzas (i.e. no sauce base) 25cm**

*Choose from 2 types of dough: normal white or black charcoal*

Tre Formaggi | Fior di latte, Parmesan, Gorgonzola (Blue) cheese (V) \$23

Il Campo | Fior di Latte mozzarella, potatoes, sausage & rosemary \$23

L'Estate | Fior di latte mozzarella, smoked salmon, red onion, capers, lemon zest \$26

Pavilion | Fior di Latte mozzarella, butternut pumpkin, spinach, pine nuts, rocket & ricotta (V) \$25.50

La Tintarella | fresh Prosciutto, pickled eggplants, Burrata cheese on a *black charcoal pizza dough base* \$26

Pancia di Maiale | roast pork belly, pancetta, Fior di latte Mozzarella, & basil pesto \$26.50

La Vicentina | Fior di latte Mozzarella, red onions, sopressa salami, & truffle oil \$26.50

**Pizze Rosse | Red Sauce Base Pizzas 25cm**

*Choose from 2 types of dough: normal white or black charcoal*

La Margherita | San Marzano tomato, Fior di Latte mozzarella, parmesan, olive oil & basil (V) \$22.50

Pizza Ortolina | San Marzano tomato, zucchini, potatoes, red onion & olives (Ve) \$22.5

Napule' | San Marzano tomato, Fior di latte mozzarella, anchovies, capers, olives & oregano \$24

Boscaiola | San Marzano tomato, Fior di latte mozzarella, double smoked ham, mushrooms & parmesan \$24

Al Pacino | San Marzano tomato, Fior di latte mozzarella, pancetta, pistachio nuts & fresh basil \$25

Al Crudo | San Marzano tomato, Fior di latte mozzarella, rocket, Parma ham, shaved parmesan \$26.50

La Pizzicosa (hot & spicy) | San Marzano tomato, Fior di latte Mozzarella, green chilli, mild salami & nduja pork salami \$28.50

Calzone Classico (25cm folded pizza) | San Marzano tomato, Fior di latte mozzarella, ricotta cheese, mild salami & basil \$26

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