

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 has its roots in our Italian heritage. We offer honest and simple flavours. 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. Our pizzas are premium and 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 (GF bread available extra \$2)

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

Caponata | mixed vegetable slow cooked in sweet tomato & sour sauce - eggplant, peppers, onion, olives, celery, cherry tomatoes, capers, shaved almonds (DF) \$16

Spicy Corn Ribs | paprika glaze, chickpea dip (V, GF) \$16

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

Oysters (GF, DF)

Natural \$4 ea

Mignonette - vinegar, shallots, salt & pepper \$5 ea

Mozzarella Ball | flash fried mozzarella encased in pizza dough, napolitana sauce (V) \$14

The Antipasto Plate for 1 | marinated Prosciutto, salami, mortadella, Bocconcini, olives, sundried tomatoes, pickled artichoke, giardiniera, Sardinian flat bread \$29

**giardiniera - vegetables preserved in vinegar*

Pasta & Risotto

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

Rigatoni | Gorgonzola, kale, Pork sausage in a creamy sauce \$29

Saffron Risotto | pumpkin, Porcini mix mushrooms, truffle oil (GF, Ve-option avail) \$30

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

Prawn Fregola | San Marzano Tomatoes sauce and garlic & chilli \$28

**Fregola - Sardinian toasted semolina pasta, similar to large couscous*

Calamarata allo Scoglio | thick ring pasta w/ calamari, prawns, mussels & San Marzano tomatoes, white wine, garlic & chilli sauce \$36

Mains

Winter Fish Stew | mussels, clams, cannellini beans & potatoes cooked in garlic chilli, parsley and white wine broth w/ bread (GF-option avail) \$29

Barramundi + Chips | grilled semolina dusted Barramundi, mayo \$31

Tuna Steak | fennel puree, burnt butter farro and kale, fresh orange, orange beurre blanc (GF) \$33

Paranza Seafood Plate for 1 | lightly semolina fried mixed seafood platter of calamari, prawns, Barramundi w/ mayo (GF-option avail) \$36

Chicken | slow cooked & grilled chicken, mix leaf & Farro salad w/ garlic vinaigrette dressing. (DF, GF) \$27

**Farro - nutritious ancient grain*

Salads & Sides

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

Mixed leaf & Farro Salad | mixed leaves, radicchio, parsley, Farro, garlic vinaigrette dressing. (Ve, DF, GF) \$16

**Farro - nutritious ancient grain*

Radicchio Salad | creamy mustard dressing, fresh celery, hard boil egg (GF) \$16

Caprese 2021 | buffalo mozzarella cheese, heirloom cherry tomatoes, dukka, crispy kale, vincotto (V) \$21

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

Del Piero | Fiordilatte mozzarella, Potato, Treviso radicchio, Gorgonzola cheese **on a charcoal base** \$22

La Cardinale | Fiordilatte mozzarella, double smoked ham, cream, mashed potato, pepper, parmesan \$23

La Noce | Walnut cream base, grilled eggplant, rocket, walnut crumb (Ve, DF) \$24

Pavilion | Fiordilatte mozzarella, butternut pumpkin, spinach, pine nuts, rocket & ricotta (V) \$26

Robinhood | Fiordilatte mozzarella, truffle paste, porcini & wild mix mushrooms, green chilli, parsley (V) \$26

La Porchetta | Porchetta, pancetta, Fiordilatte mozzarella, & basil pesto \$27

(This is our winter take on our famous Pancia di Maiale replacing pork belly w/ pork loin flavoured with fennel & garlic)

The Brat Pack | Porchetta, nduja, porcini & wild mix mushrooms, Fiordilatte mozzarella \$27

Pizze Rosse | Red Sauce Base Pizzas 25cm

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

La Margherita | San Marzano tomato, Fiordilatte mozzarella, parmesan, olive oil & basil (V) \$22

Pizza Ortolina | San Marzano tomato, zucchini, potatoes, red onion & olives (Ve) \$23

Boscaiola | San Marzano tomato, Fiordilatte mozzarella, double smoked ham, mixed mushrooms & parmesan \$24

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

Il Cacciatore | San Marzano tomato, Fiordilatte mozzarella, pancetta, sausage, double smoked ham, salami \$29

Il Gambero Rosso | San Marzano tomato, Fiordilatte mozzarella prawns, green chilli, fresh parsley \$29

La Pizzicosa (hot & spicy) | San Marzano tomato, Fiordilatte mozzarella, green chilli, mild salami & nduja pork salami \$29

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

TO DRINK | DA BERE

Wine is sunlight held together by water. *Galileo Galilei*

Prosecco & Rose

	Glass	Bottle
Astoria Prosecco DOC Veneto-Italy, Grape Variety – Prosecco Superiore	\$12	\$50
2019 Varvaglione 12emezzo Rosato, Puglia – Italy, Grape Variety – Negroamaro	\$11	\$48

White

2019 Le Caniette Lucrezia Passerina DOC Organic Marche – Italy, Grape Variety – Passerina	\$12.5	\$52
2017 Villa Trasqua Bianco IGT Toscana – Italy, Grape Variety – Trebiano, Malvasia Bianca	\$12	\$50
2018 Lama di Pietra Chardonnay IGT Puglia – Italy, Grape Variety – Chardonnay	\$11	\$48
2020 Stella Bella Sauvignon Blanc Sem Skuttlebutt Margaret River, WA – Australia, G.V – Sav Blanc, Semillon	\$10	\$45
2018 Woodvale Riesling Clare Valley, SA – Australia, Grape Variety – Reising		\$48
2018 Lunardi Pinot Grigio IGT Veneto – Italy, Grape Variety – Pinot Grigio		\$47

Red

	Glass	Bottle
2018 Le Caniette Rosso Bello Piceno M-S DOC Organic Marche – Italy, Grape Variety – Montepulciano, Sangiovese	\$12.5	\$52
2018 Astoria Caranto Pinot Noir Veneto – Italy, Grape Variety – Pinot Nero		\$52
2016 Varvaglione 12emezzo Negromaro Del Salento DOP Puglia – Italy, Grape Variety – Negroamaro	\$12	\$50
2018 Nero D'Avola "Terre di Giumara" Sicily – Italy, Grape Variety – Nero d'Avola	\$11	\$48
2018 Lloyd Brothers Presshouse Shiraz McLaren Vale, SA – Australia, Grape Variety – Shiraz	\$10	\$45
2017 Fat Sparrow Sangiovese Heathcote, VIC – Australia, Grape Variety – Sangiovese	\$10	\$45

Spritz \$15

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

Mocktails \$12

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

Cocktails \$17

Mojito | Rum, mint, lime, soda
Espresso Martini | Vodka, Kahlua, espresso
Lychee Martini | Lychee liqueur, vodka, elderflower liqueur
It's Amaro | Averna, Montenegro, orange juice, lemon
Pavilion Sunset | Aperol, tequila, lemon, aquafaba*
Whiskey Sour | Maker's Mark, lemon, aquafaba*
Amaretto Sour | Amaretto, lemon, aquafaba*
Cosmopolitan | Vodka, Cointreau, cranberry, lime
Margarita | Tequila, Cointreau, lime
Old Fashioned | Maker's Mark, Angostura bitters, raw sugar
Negroni | Campari, gin, sweet vermouth

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

Beer

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

Draught Beer

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

Cider

Pressman's Apple, Aus \$9.50

Non alcoholic

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

Digestives \$9

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

Hot

Tea & Coffee