

# 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 offer honest and simple flavours Our wine list reflects flavours of Italy, Australia and New Zealand. Our pizza's are made in our Stefano Ferrara 100% wood-fired oven, 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. **Buon appetito!**

### Entrée

**Wood-fired Bread** | evoo, balsamic & whipped butter (V) \$8

**Garlic Bread** (V) \$10

**Warm, mixed olives** | marinated in chilli, garlic, rosemary (Ve, DF) \$7

**Bruschetta** (GF bread available extra \$2)

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

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

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

**Oysters** (GF, DF)

Natural \$4 ea

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

**Mozzarella Fritta** | 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

GF Pasta – extra \$3

**Rigatoni** | kale, pork sausage in a light Gorgonzola 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 e 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 Seafood 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 quinoa, kale, orange segments, orange beurre blanc (GF) \$33

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

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

### Salads & Sides

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

**Mixed leaf & Quinoa Salad** | mixed leaves, radicchio, parsley, quinoa, garlic vinaigrette dressing. (Ve, DF, 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*

*Plant base cheese available extra \$3*

**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

**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*

*Plant base cheese available extra \$3*

**La Marinara** | San Marzano tomato, oregano, confit garlic olive oil (Ve, DF) \$21

**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	\$12.5	\$52
2019 Varvaglione 12emezzo Rosato, Puglia – Italy, Grape Variety – Negroamaro	\$11	\$50

### White

2019 Le Caniette Lucrezia Passerina DOC Organic Marche – Italy, Grape Variety – Passerina	\$12.5	\$54
2017 Villa Trasqua Bianco IGT Toscana – Italy, Grape Variety – Trebiano, Malvasia Bianca	\$12.5	\$52
2018 Lama di Pietra Chardonnay IGT Puglia – Italy, Grape Variety – Chardonnay	\$12	\$49
2020 Stella Bella Sauvignon Blanc Sem Skuttlebutt Margaret River, WA – Australia, G.V – Sav Blanc, Semillon	\$11	\$46
2018 Woodvale Riesling Clare Valley, SA – Australia, Grape Variety – Reising		\$49
2018 Lunardi Pinot Grigio IGT Veneto – Italy, Grape Variety – Pinot Grigio		\$48

### Red

	Glass	Bottle
2018 Le Caniette Rosso Bello Piceno M-S DOC Organic Marche – Italy, Grape Variety – Montepulciano, Sangiovese	\$12.5	\$54
2018 Astoria Caranto Pinot Noir Veneto – Italy, Grape Variety – Pinot Nero		\$53
2016 Varvaglione 12emezzo Negromaro Del Salento DOP Puglia – Italy, Grape Variety – Negroamaro	\$12	\$52
2018 Nero D'Avola "Terre di Giumara" Sicily – Italy, Grape Variety – Nero d'Avola	\$11	\$49
2018 Lloyd Brothers Presshouse Shiraz McLaren Vale, SA – Australia, Grape Variety – Shiraz	\$10	\$46
2017 Fat Sparrow Sangiovese Heathcote, VIC – Australia, Grape Variety – Sangiovese	\$10	\$46

### Spritz \$15

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

### Mocktails \$11

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, acquafaba\*  
Whiskey Sour | Maker's Mark, lemon, acquafaba\*  
Amaretto Sour | Amaretto, lemon, acquafaba\*  
Cosmopolitan | Vodka, Cointreau, cranberry, lime  
Margarita | Tequila, Cointreau, lime  
Old Fashioned | Maker's Mark, Angostura bitters, raw sugar  
Negroni | Campari, gin, sweet vermouth

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

### Beer

Peroni Light, Italy \$9  
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