

## Northbeach Pavilion

### TO DRINK | DA BERE

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

#### Prosecco

##### Astoria Prosecco DOC

Veneto-Italy, Grape Variety – Prosecco Superiore  
Elegant, clean cut & slightly fruity dry Prosecco. A great aperitivo.

##### Jarrett's Prosecco

Orange – NSW, Grape Variety – Prosecco  
Food Pairing: vegetables, cheeses, seafood  
Refreshing acidity w/ hints of green apple & pear

#### Rose'

##### 2019 Varvaglione 12emezzo Rosato,

Puglia – Italy, Grape Variety – Negroamare del Salento  
Rose & white violet notes w/ a crisp & refreshing finish.

##### Skuttlebutt Rose'

Margaret River WA, Grape Variety – Shiraz, Malbec, Pinot Noir  
Crisp, juicy & vibrant w/ rich tropical flavours

#### White

##### Ca'Marcanda by GAJA Vistamare IGP

Toscana Italy, Grape Variety – Fiano, Vermentino, Viognier  
Opens w/ intense floral notes of acacia & linden flowers w/ a palate of lemon, minerals, stone fruit & hints of honey. The palate is spicy. A delight to drink.  
Food Pairing: Antipasti, cured meats, pasta, fish

##### Villa Sparina Gavi di Gavi

Piemonte – Italy, Grape Variety – Cortese *Note: Gavi Cortese is a premium ranking Italian dry white wine produced in the province of Alessandria.*  
Bouquet of flowers & fruit the palate is full & rich w/ fine aromatic flavours Food Pairing: gnocchi, seafood

##### Sardus Pater Terre di Fenice Vermentino DOC

Sardegna Italy, Grape Variety – Vermentino Lavender & pineapple on the nose the palate has citrus & rich mineral persistence on the palate. Stimulating & Refreshing. Food Pairing: light pasta dishes, fish crustaceans, white based pizza

##### Garofoli Verdicchio Castelli di Jesi DOC

Marche Italy, Grape Variety – Verdicchio Ripe rich peaches & apples, lead to firmly structured & persistent finish. A clean & invigorating drop.  
Food Pairing: crustaceans, fish

##### Knapstein Insider Riesling

Clare Valley SA, Grape Variety – Riesling  
Exceptional flavours of lemon & mandarin the palate is crisp w/ flavours of marzipan & long finish Food Pairing: crustaceans, fish

##### Lloyd Brothers Estate Picpoul

Adelaide Hills SA, Grape Variety – Picopoul, is a variety of wine grape grown primarily in the Rhone Valley & Languedoc regions of France as well as Catalonia, Spain a dry white w/ citrus & herbal flavors & strong minerality. Food Pairing: seafood, cream based pasta & white based pizza

##### Stella Bella Sauvignon Blanc

Margaret River - WA, Grape Variety – Sauvignon Blanc  
Refreshing wine, medium acidity & well balanced. Notes of citrus, lemon & lime w/ a hint of apple, pear & melon. Food Pairing: crustaceans, fish

##### Astoria Alisia Pinot Grigio

Veneto – Italy, Grape Variety – Pinot Grigio Aromas of intense summer fruit the finish is harmonious & elegant. Food Pairing: seafood, light pasta, light pizza

##### Otro Vino Chardonnay Organic & Natural

Margaret River, WA – Australia, Grape Variety – Chardonnay  
Pale straw colour w/ lemon, grapefruit, pear aroma. Balanced w/ honey & vanilla. Lovely light minerality. Food Pairing: Pizza, vegetables, fried fish

#### Red

##### Marchesi Di Barolo 'Barolo' Tradizione

Piemonte – Italy, Grape Variety – Barolo Nebbiolo *Note: Barolo is a one of Italy's finest red wine made strictly from Nebbiolo grapes & is aromatic w/ rich tannins & characteristics of old oak.* The aroma is intense & spicy w/ traces of cinnamon & tabacco the palate is elegant & full. A beautifully gentle Barolo.  
Food Pairing: red meat, pasta, rich pizza with meats

##### Cascina Chicco Langhe Nebbiolo

Piemonte – Italy, Grape Variety – Nebbiolo *Note: Nebbiolo is a premium grape, lightly coloured, full bodied & tannic red.* Fruity & generous flavour w/ cherry, red fruits, strawberries, oak, chocolate & vanilla & earthy tones. A beautiful velvety wine. Food Pairing: meat, sausage, pork, rich pizza

##### Sardus Pater Il Foras Cannonau

Sardinia Italy, Grape Variety – Cannonau  
Rich savoury fruit aromas lead to a dry & elegant finish w/ fine tannins. A magical drop. Food Pairing: pasta, beef, poultry, rich pizza

##### Querceto Chianti

Toscana – Italy, Grape Variety – Sangiovese 92%, Canaiolo, Colorino, Mammolo, Ciliegiolo 8%  
Sweet-edged red & black fruit flavours w/ spice & leather. A delightful authentic Chianti. Food Pairing: creamy based pasta, red meats, rich pizza

##### Stumpy Gully Pinot Noir

Mornington Peninsula Vic, Grape Variety – Pinot Noir A gentle aromatic nose, the palate is subtle & fine w/ complex berry flavours  
Food Pairing: beef pizza, salumi, red meats, poultry

##### Collefrisio Montepulciano

Abruzzo Italy, Grape Variety Montepulciano Full bodied w/ aromatic notes of liquorice, wild berries, plum & cherries. Very enjoyable.  
Spice & fruit on the palate, good body & acidity. Food Pairing: beef, pasta, veal, pork

##### Varvaglione Primitivo di Salento

Puglia Italy, Grape Variety – Primitivo Fruity & generous flavour w/ fresh hints of herbs & cherry jam w/ an elegant & long finish. A pleasure to drink.  
Food Pairing: versatile w/ all dishes including pizza

##### Tait Ball Buster Shiraz/Cabernet Sauvignon

Barossa Valley SA, Grape Variety – Shiraz / Cabernet Sauvignon Intense dark berry w/ chocolate & mocha lead to great length & velvety finish  
Food Pairing: beef, pasta, poultry

##### 2018 Lloyd Brothers Presshouse Shiraz

McLaren Vale - SA, Grape Variety – Shiraz Bold, pepper, spice, nice rounded full tannin w/ a long lingering finish  
Food Pairing: versatile w/ all dishes including pizza