

# 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

Our food is fresh, simple and flavoursome. Our wine list reflects the palates of our Italian and Australian heritage. Our Neapolitan style pizza is cooked in our 100% woodfired oven & is thin, soft and elastic in the middle while blistering on the edges.  
Buon Appetito!

#### Antipasti

**Altamura Bread** | evoo, balsamic & whipped butter (V)

**Gluten free bread** (V)

**Garlic Foccacia** | Foccaccia bread w/ confit garlic & lard\* (DF)

**Parma Foccacia** | Foccaccia bread w/ Parma prosciutto (DF)

**Sydney Rock Oysters** (GF, DF)

- Natural
- Apple granita, basil & pepper

**Warm Sicilian Olives** | w/ rosemary, thyme, garlic, lemon, evoo (V, Ve,GF, DF)

**Salumi Board** | prosciutto, mortadella, salami, bresaola, parmesan, pickled vegetables, Sardinian flat bread

**Calamari** | lightly fried in semolina flour w/ aioli & rocket (DF)

**Vitello Tonnato** | Veal slices w/ tuna mayonnaise & capers

*A delicacy of the Piedmont region in Italy*

#### Pasta GF Pasta – available

**Calamarata allo Scoglio** | pasta w/ calamari, prawns, mussels & San Marzano tomatoes, white wine, garlic & chilli sauce (DF)

**Gnocchi Isalberto** | House made potato pasta pillows with truffle cream, butter sauce & parmesan chip (V)

**Gnocchi Napolitano** | House made potato pasta pillows with San Marzano tomatoes, basil, garlic, olive oil (V, Ve)

**Rigatoni alla Genovese** | Beef ragu sauce w/ lard\*, red wine, nutmeg, pecorino cheese | Pasta by Ciao Fabbrica

#### Main

**Paranza Seafood Plate** | dusted in semolina and lightly fried mixed seafood platter of calamari, prawns, snapper w/ aioli & lemon (DF)

**Pink Snapper Acqua Pazza** | acqua pazza\*, mussels, potato and garlic crush (DF)

*\*Acqua Pazza –poached & steamed fish in sparkling wine & water, tomatoes, onion, fennel, olives and garlic*

**Beef Rump Cap** | potato & garlic crush, salsa verde | served medium rare, allow 20min extra for well done(GF)

#### Sides

Rocket, Pear & Pecorino salad (V)

Heirloom tomatoes, stracciatella salad, pink salt & basil oil (V)

Chips w/ mayo (V) OR w/ mixed herbs & salt (V)

Roasted butternut pumpkin w/ rosemary oil & almond flakes(V)

*\*Lard - a good source of fat that supports a healthy heart, lowering blood cholesterol levels. Healthier than butter.*

#### Pizza

*Charcoal dough base & vegan cheese available*

#### Pizze Bianche | White Base Pizzas (i.e. no red sauce) 25cm

**Il Gambero Bianco** | Fior di latte mozzarella, prawns, shredded chilli, salsa verde, confit garlic, grilled lemon

**Il Toso** | Bresaola, fior di latte mozzarella, stracciatella, basil oil, lemon zest

**La Regina Piemontese** | Black truffle paste, potato, lard\* & Fior di latte mozzarella, rosemary

**La Porchetta** | porchetta, pancetta, Fior di latte mozzarella, & basil pesto

**Robinhood** | Fior di latte mozzarella, truffle paste, porcini & wild mix mushrooms, green chilli, parsley (V)

**Pavilion** | Fior di Latte mozzarella, butternut pumpkin, spinach, almond flakes, rocket & stracciatella (V)

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

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

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

**La Boscaiola** | San Marzano tomato, Fior di latte mozzarella, double smoked ham, mushrooms, parmesan

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

**Calzone Alla Norma** (25cm folded pizza) | San Marzano tomato, Fior di latte mozzarella, ricotta cheese, eggplant, basil (V)

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## TO DRINK | DA BERE

#### Spritz

**Aperol Spritz** | Aperol, Prosecco, soda

**Limoncello Spritz** | Limoncello, Prosecco, soda

**Negroni Spritz** | Italian Bitters, Vermouth, tonic, orange slice

**Hugo** | Prosecco, elderflower liqueur, mint, lime

#### Mocktails

*(+ add your favourite basic spirit for an extra "fizz")*

**Passionfruit Spritz** | Passionfruit syrup, lime, soda, mint

**Watermelon Crave** | Watermelon juice, Coconut water, Sugar, soda

#### Cocktails

**Lemon Kiss** | Gin, limoncello, lemon juice, sugar, orange blossom water

**Pisco Sour** | Pisco, sugar syrup, lemon juice, acqua faba\*, bitters

**Lychee Swoon** | Vodka, passionfruit liqueur, lychee liqueur & juice, lime juice, sugar syrup

**Gin Star** | Gin, watermelon juice, lemon juice, rose water, sugar syrup, almond extract

**Canadian Swagger** | Canadian whiskey, lemon juice, grapefruit bitters, maple syrup

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

#### Classics

Negroni, Margarita, Espresso Martini, Cosmo, Whiskey / Amaretto Sour, Mojito, Old Fashioned

#### Winter Warmer

**Vin Brule'** | **Italian Mulled Wine** | Red wine, Italian liqueur, orange, cloves, lemon, cinnamon, honey, ginger

#### Beer

**Feral Biggie Juice IPA**, Aus

**Yenda Pale Ale**, Aus

**Menabrea**, Italy

**Corona**, Mexico

**Moretti**, Italy

**Peroni Nastro Azzuro**, Italy

**Peroni Light**, Italy

**Heaps Normal Quiet XPA**, ACT

Awards winning non alcoholic beer. Tropical & citrus aroma. Unfiltered w/balanced bitterness and a subtle malt sweetness.

#### Cider

Pressman's Apple, Aus

Bottomless Purezza Sparkling Filtered Water –

Soft Drinks –

*(Ve) Vegan, (V) Vegetarian (GF) Gluten Free (DF) Dairy Free Menu is subject to change Whilst we take every care, there maybe traces of gluten & nuts. | No changes to the dishes - you are welcome to order extras on the side | 8% weekend surcharge | 15% surcharge on public holidays | 1.3% surcharge on all credit card merchant fees transactions | \$2pp cakeage for own cake*