

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) \$10

Gluten free bread (V) \$12

Garlic Foccacia | Foccaccia bread w/ confit garlic & lard* (DF) \$18

Parma Foccacia | Foccaccia bread w/ Parma prosciutto (DF) \$18

Sydney Rock Oysters (GF, DF)

- Natural \$4ea
- Apple granita, basil & pepper \$5ea

Warm Sicilian Olives | w/ rosemary, thyme, garlic, lemon, evoo (V, Ve,GF, DF)\$12

Salumi Board | prosciutto, mortadella, salami, bresaola, parmesan, pickled vegetables, pane carasau \$39 (for two) extra person \$19

Calamari | lightly fried in semolina flour w/ aioli & rocket (DF)E \$25 M \$36

Vitello Tonnato | Veal slices w/ tuna mayonnaise & capers \$25

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) \$38

Gnocchi Isalberto | House made potato pasta pillows with truffle cream, butter sauce & parmesan chip (V) \$29

Gnocchi Napolitano | House made potato pasta pillows with San Marzano tomatoes, parsley, garlic, basil olive oil (V)(Ve-option avail) \$25

Rigatoni alla Genovese | Beef ragu sauce w/ lard*, red wine, nutmeg, pecorino cheese | Pasta by Ciao Fabbrica \$29

Main

Paranza Seafood Plate | dusted in semolina and lightly fried mixed seafood platter of calamari, prawns, snapper w/ aioli & lemon (DF) \$41

Pink Snapper Acqua Pazza | acqua pazza*, mussels, potato and garlic crush (DF) \$42

**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) \$42

Sides

Rocket, Pear & Pecorino salad (V) \$12

Heirloom tomatoes, stracciatella salad, pink salt & basil oil (V) \$18

Chips \$9 w/ mayo (V) OR w/ mixed herbs & salt (V)

Roasted butternut pumpkin w/ rosemary oil & almond flakes(V) \$14

**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 \$28

Il Toso | Bresaola, fior di latte mozzarella, stracciatella, basil oil, lemon zest \$27

La Regina Piemontese | Black truffle paste, potato, lard* & Fior di latte mozzarella, rosemary \$28

La Porchetta | porchetta, pancetta, Fior di latte mozzarella, & basil pesto \$28

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

Pavilion | Fior di Latte mozzarella, butternut pumpkin, spinach, almond flakes, rocket & stracciatella (V) \$26

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 \$29

Al Crudo | San Marzano tomato, Fior di latte mozzarella, rocket, Parma ham, shaved parmesan \$26

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

La Margherita | San Marzano tomato, Fior di Latte mozzarella, parmesan, olive oil & basil (V) \$23

Calzone Alla Norma (25cm folded pizza) | San Marzano tomato, Fior di latte mozzarella, ricotta cheese, eggplant, basil (V) \$27

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TO DRINK | DA BERE

Spritz

Aperol Spritz | Aperol, Prosecco, soda \$16

Limoncello Spritz | Limoncello, Prosecco, soda \$16

Negroni Spritz | Italian Bitters, Vermouth, tonic, orange slice \$17

Hugo | Prosecco, elderflower liqueur, mint, lime \$17

Mocktails \$12

(+\$7 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 \$19

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 \$19

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

Winter Warmer \$14

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

Beer

Feral Biggie Juice IPA, Aus \$9.50

Yenda Pale Ale, Aus \$9

Menabrea, Italy \$9.50

Corona, Mexico \$9.50

Moretti, Italy \$9.50

Peroni Nastro Azzuro, Italy \$9.50

Peroni Light, Italy \$8.50

Heaps Normal Quiet XPA, ACT \$9

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

Cider

Pressman's Apple, Aus \$9.50

Bottomless Purezza Sparkling Filtered Water – \$4 per head

Soft Drinks – \$4.50

(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 for electronic payment cards merchant fees transactions | \$2pp cakeage for own cake