

BAR MENU

Cocktails

SPICY MARGARITA / 18

Tequila, Cointreau, chilli syrup and lime juice

MAVERICK / 19

Espresso martini with our signature Maverick coffee blend by Seven Miles

PORNSTAR MARTINI / 19

Passôa, vanilla vodka, pineapple juice and passionfruit pulp

PASSIONFRUIT MOJITO / 19

Bacardi rum, lime, mint and passionfruit

PIÑA COLADA / 20

Bacardi rum, Malibu rum, coconut cream and pineapple juice

LIMONCELLO COLLINS / 18

Limoncello, Malfy Lemon Gin, soda and lemon

APEROL SPRITZ / 17

Aperol, Prosecco and soda

PINK GIN SPRITZ / 17

Pink gin, strawberry syrup, Prosecco and soda

COSMO / 18

cranberry juice, triple sec, vodka and lime

Cocktail Carafes

LYCHEE MOJITO CARAFE / 42

Bacardi rum, lychee liqueur, lime, mint and lychees

PIMM'S CARAFE / 40

Pimm's no.1, gin, seasonal fruit, lemonade and ginger beer

PASSIONFRUIT MARGARITA CARAFE / 40

Passoa, tequila, triple sec and lime

Beer & Cider

Corona / 11

Coopers Green Pale Ale / 11

Young Henrys Newtowner Pale Ale Tin / 12

Light Beer / 8.5

Mid Strength / 9.5

Pure Blonde Low Carb / 9

Apple Cider / 9.5

Peroni / 12

Spirits

House Spirits / 9.50

- Jack Daniel's Tennessee Whiskey
- Jim Beam White Label Bourbon
- Johnny Walker Red Label Scotch
- Bundaberg Rum
- Smirnoff Vodka
- Bacardi Rum
- Jose Cuervo Tequila
- Bombay Sapphire Gin

Top Shelf Spirits / 13

- Grey Goose Vodka
- Hendrick's Gin
- Wild Turkey Bourbon
- Maker's Mark Kentucky Bourbon
- Jameson Irish Whiskey
- Herradura Reposado Tequila

Wine List

sparkling

	STD GL	LRG GL	BTL
Dunes & Greene NV Cuvee <i>(200ml piccolo)</i> <i>South Australia</i>	-	-	15
BTW Prosecco <i>Regional VIC</i>	11	-	41
La Riva Dei Frati Prosecco <i>Veneto, Italy</i>	-	-	60

white

BTW Sauvignon Blanc <i>Regional Victoria</i>	11	15	41
HâHâ Sauvignon Blanc <i>New Zealand</i>	-	-	54
BTW Chardonnay <i>Regional Victoria</i>	11	15	41
BTW Pinot Grigio <i>Regional Victoria</i>	11	15	41
La Piazza Pinot Gris <i>Victoria</i>	-	-	58
Dune & Greene Pink Moscato <i>(200ml piccolo)</i> <i>South Australia</i>	-	-	15

red and rosé

	STG GL	LRG GL	BTL
BTW Shiraz <i>Regional Victoria</i>	11	15	41
Yalumba Galway Shiraz <i>Barossa, South Australia</i>	-	-	58
Tilia Malbec <i>Argentina</i>	-	-	55
Marty's Block Rosé <i>South Australia</i>	11	15	41
BTW Pinot Noir <i>Regional Victoria</i>	11	15	41
Antinori Toscana IGT Sangiovese Merlot Blend <i>Tuscany, Italy</i>	-	-	58

Pavilion
NORTH BEACH



Pavilion
NORTH BEACH
EVENING
MENU

EVENING MENU

lights and share

BRUSCHETTA PIZZA | 22

Confit garlic and mozzarella pizza crust topped with tomato, Spanish onion, fresh basil, balsamic and olive oil V GFA

WOOD FIRED GARLIC PIZZA | 15

confit garlic and mozzarella wood fire pizza crust

CONFIT GARLIC BUTTER PRAWNS | 24

roasted capsicum, crumbled feta, basil and house made focaccia

CHILLI SALTED FRIES | 15

with house made aioli and lemon

salads

ROASTED PUMPKIN SALAD | 24

baby beetroot, cress leaf, crumbled feta, olives, crushed almonds and honey mustard vinaigrette V GFA VEA

ADD PROTEIN

grilled chicken thigh | 8 *prosciutto* | 7 *smashed avocado* | 5 *haloumi* | 6

children

KIDS NAPOLITANA PASTA | 13

napolitana pasta topped with shaved parmesan V GFA

KIDS NUGGETS | 15

chicken nuggets, fries and tomato sauce

PAVILION ANTIPASTO PLATE | 45

shaved cured meats, whipped ricotta, calamari fritti, aioli, bruschetta, semi dried tomato almond pesto, roasted capsicum, olives and toasted breads GFA

CALAMARI FRITTI | 26

house made chilli aioli, lemon and dressed salad greens

BAKED BRIE | 22

caramelised sage and garlic cherry tomatoes, basil chilli, pancetta and house made bread

WARMED OLIVES | 19

marinated in chilli, garlic and fennel oil with whipped ricotta and house made bread V GFA

FRIES | 10

CAESAR SALAD | 23

cos lettuce, bacon, garlic croutons, shaved parmesan, free range fried egg and house made caesar dressing

KIDS PIZZA | 16

your selection of plain cheese, margherita or ham and pineapple GFA

main plates

CHICKEN MARYLAND | 26

Harissa roasted chicken maryland, cherry tomatoes, couscous, orange and mint salad with roasted capsicum, mint yoghurt and lemon

MUSHROOM RISOTTO | 21

crispy garlic, whipped ricotta and parmesan GFA V *add grilled chicken* | 5

PAN FRIED BARRAMUNDI | 32

bacon and pea risotto, fried garlic and crispy capers GFA

SEA SALT & BLACK PEPPER CALAMARI | 29.5

garden salad, lemon, aioli and side of fries

ROASTED PORK BELLY | 28

wood fire onion puree, green peas, chorizo, almond, feta, snow pea leaf and pomegranate vinaigrette GFA

BEER BATTERED FISH & CHIPS | 29.5

garden salad, lemon, aioli and side of fries

pasta

SUNDRIED TOMATO ALMOND PESTO

TAGLIATELLE | 23

cherry tomatoes, basil and crumbled feta V GFA

SPICED PORK BOLOGNESE ORECCHIETTE | 24

confit chilli, fennel, basil and pecorino GFA

CHICKEN & BACON ORECCHIETTE | 27

garlic cream sauce, cherry tomatoes, fresh herbs and almond crumb GFA

PORK BELLY PASTA TAGLIATELLE | 24

garlic cream, baby spinach, cherry tomato, parsley, crispy garlic and parmesan GFA

CHILLI PRAWN TAGLIATELLE | 34

garlic and chilli prawns with cherry tomatoes, basil, pomodoro sauce and pecorino GFA

dessert

AFFOGATO | 17

double shot espresso with Frangelico and vanilla ice cream

CREME BRULEE | 14

torched and served with blueberries

KIDS ICE CREAM TRIO | 8

vanilla, strawberry and chocolate ice cream with sprinkles

CHOCOLATE BROWNIE | 16

Cointreau soaked strawberries, mint and whipped cream

NUTELLA PIZZA | 22

nutella, banana, strawberries and icing sugar

BANOFFEE PIE | 15

dulce de leche and banana with whipped cream and chocolate

Wood Fired Pizza

DIAVOLA | 29

chilli fennel salami | jalapenōs | confit chilli | pomodoro sauce | mozzarella | chilli flakes

POTATO & ROSEMARY | 25

mushroom | potato | rosemary | roasted onion | pecorino | wild roquette | ricotta and confit garlic | mozzarella V VEA

Gluten free pizza bases available | \$4 surcharge

we note, our gluten free bases are fired in the same pizza oven as our standard bases

PAVILION PRAWN | 29

confit garlic and chilli | prawns | marinated olives | pomodoro sauce | basil | mozzarella

PROSCIUTTO | 29

shaved prosciutto | wild roquette | ricotta and confit garlic | pecorino | mushroom | balsamic | mozzarella

MARGHERITA | 24

mozzarella | pomodoro sauce | basil V VEA

BBQ CHICKEN & BACON | 28

mozzarella | pomodoro sauce | cherry tomatoes | bacon | chicken | BBQ sauce

MARINATED OCTOPUS | 29

mozzarella | confit garlic | roasted capsicum | feta | chilli oil | fennel

MEATLOVERS | 29

smoked ham | salami | pancetta | bacon | mozzarella | pomodoro sauce

CAPRICCIOSA | 28

mozzarella | smoked ham | olives | mushrooms | artichoke | pomodoro sauce

TROPICAL | 27

mozzarella | pomodoro sauce | smoked ham | pineapple | jalapenōs | cherry tomato