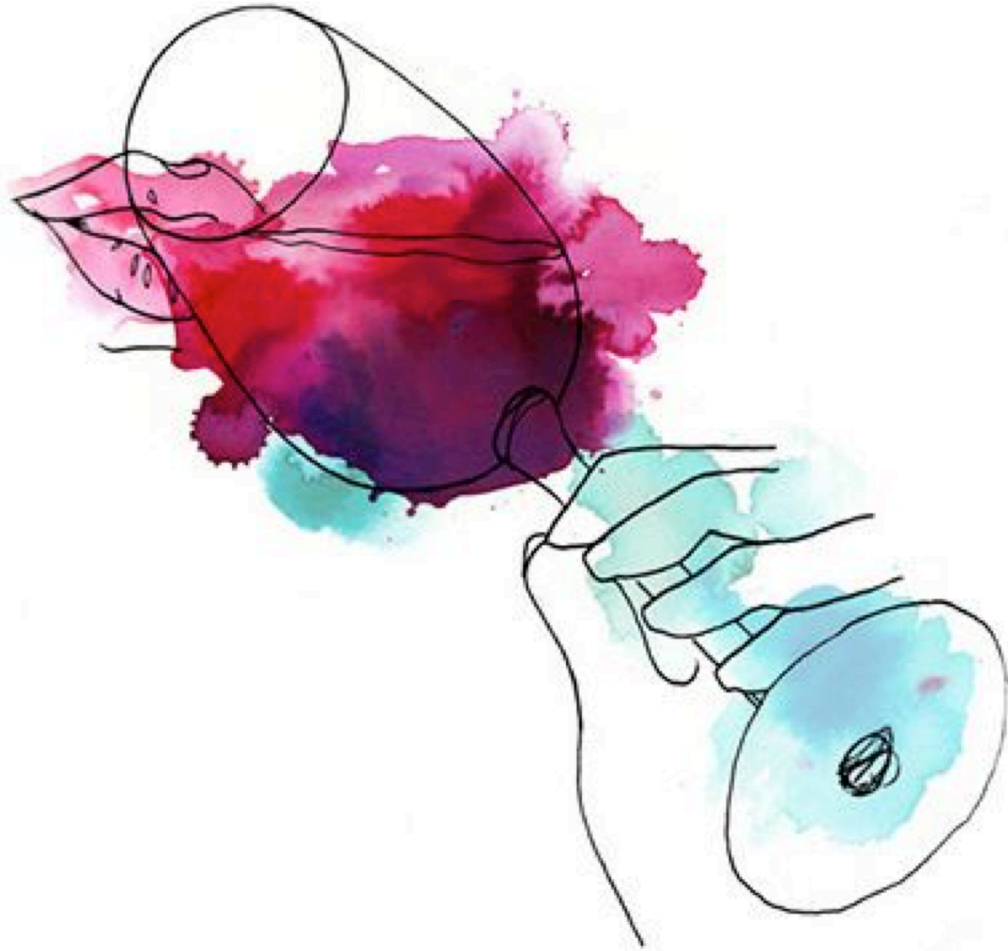
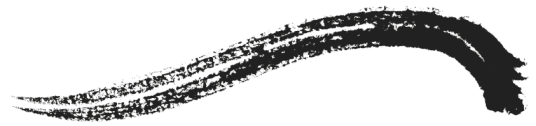




Northbeach Pavilion



“Wine is sunlight, held together by water.”
Galileo, Italian Astronomer, father of modern science



Northbeach Pavilion

Beverage List

Draught Beer

| | |
|----------------------------------------|--------|
| Blue Moon <i>white wheat beer, USA</i> | \$8.50 |
| Yenda Pale Ale <i>NSW, Australia</i> | \$8.00 |

Bottled Beer

| | |
|-------------------------------------------------|--------|
| Hahn <i>light lager, Australia</i> | \$7.00 |
| Tooheys Extra Dry <i>dry lager, Australia</i> | \$7.50 |
| Corona <i>pale lager, Mexico</i> | \$8.00 |
| Peroni <i>premium lager, Italy</i> | \$8.00 |
| Menebrea Birra <i>premium pale lager, Italy</i> | \$9.00 |

Bottled Cider

| | |
|--------------------------------------------------------|--------|
| Rekorderlig <i>strawberry & lime fruit, Sweden</i> | \$9.50 |
|--------------------------------------------------------|--------|

Classic cocktail

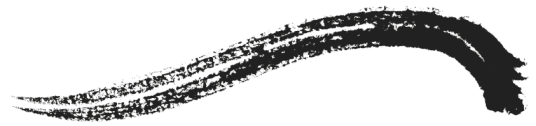
| | |
|-------------------------------------------------------------------------------------------------------------------------|---------|
| Caipirinha <i>cachaça liqueur, lime wedges, brown sugar, bitters</i> | \$15.00 |
| Cosmopolitan <i>vodka, orange liqueur, lime juice, cranberry juice</i> | \$15.00 |
| Japanese Slipper <i>melon liqueur, orange liqueur, lime juice raspberry</i> | \$15.00 |
| Long Island Iced Tea <i>vodka, silver tequila, London gin, white rum, orange liqueur, Coca-Cola & lemon halves</i> | \$18.00 |
| Martini <i>gin, dry vermouth, olive stirrer</i> | \$15.00 |
| Margarita <i>tequila, orange liqueur, lime juice, lime wheel, salt-rimmed margarita glass</i> | \$15.00 |
| Mojito <i>white rum, mint leaves, lime wedges, brown sugar, mint</i> | \$15.00 |
| Moscow Mule <i>vodka, lime juice, ginger beer, cucumber</i> | \$15.00 |
| Negroni <i>gin, herb liqueur, vermouth, soda water and an orange half</i> | \$15.00 |
| Piña Colada <i>white rum, coconut liqueur & cream, pineapple juice</i> | \$16.00 |
| Spritz <i>aperol liqueur, sparkling wine, soda water, orange half</i> | \$15.00 |
| Toblerone <i>Irish cream liqueur, coffee liqueur, hazelnut liqueur, honey, chocolate syrup, light cream, strawberry</i> | \$17.00 |

Signature cocktail

| | |
|----------------------------------------------------------------------|---------|
| Pavilion Pash <i>vodka, lime juice, elderflower, pink grapefruit</i> | \$15.00 |
|----------------------------------------------------------------------|---------|

| | |
|---------------------------------------------------------------------------------------------------------------|---------|
| Northbeach Espresso martini <i>vodka, coffee liqueur, hazelnut liqueur, an espresso shot and coffee beans</i> | \$17.00 |
|---------------------------------------------------------------------------------------------------------------|---------|

Cocktail Special (*changed monthly, please refer to cocktail blackboard*)



Northbeach Pavilion

Cocktail Jugs

Pimms No.1 *cup spice liqueur, orange juice, dry ginger ale*
cucumber halves, strawberry halves and orange halves \$25.00

White Sangria *white wine, apple juice, soda water, orange,*
nashi pear, lime halve and strawberry halves \$25.00

Apéritivi

Aperol *herb liqueur, Italy* \$8.00

Campari *herb liqueur, Italy* \$8.00

Martini *dry vermouth spice liqueur, Italy* \$10.00

Vodka

Russian Standard *Russia* \$8.00

Belvedere *Poland* \$10.00

Gin

Gordon's London Gin, *England* \$8.50

Hendrick's Gin, *Scotland (with cucumber)* \$11.00

Rum

Bacardi *Superior White, America* \$8.50

Bundaberg *Dark, Australia* \$8.50

Tequila

Sierra Tequila Silver, *Mexico* \$9.00

Sauza Hornitos Gold \$10.00

Patrón Gold, *Mexico* \$15.00

Whiskey

Jim Beam *blended, America (bourbon)* \$8.50

Jack Daniel's *blended, Tennessee* \$8.50

Johnnie Walker *red label blended, Scotland (scotch)* \$9.00

Canadian Club *blended, Canada* \$9.00

Laphroaig 10yr, *France* \$12.00

Yamazaki *distiller reserve 20 y.o. single malt, Japan* \$18.00

Brandy

Vecchia Romagna, *Italy* \$11.00

Courvoisier Cognac V.S.O.P, *France* \$15.00

Digestivi

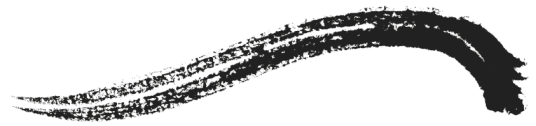
Amaro Averna bitter liqueur, *Italy* \$9.00

Montenegro, bitter liqueur, *Italy* \$9.00

Amaro del Capo, bitter liqueur, *Italy* \$9.00

Limoncello lemon liqueur, *Italy* \$9.00

Grappa Ciociara, *Italy* \$9.00



Northbeach Pavilion

Fortified wine

| | |
|----------------------------------------------------|---------|
| Penfolds Grandfather 20 y.o. rare tawny, Australia | \$15.00 |
|----------------------------------------------------|---------|

Liqueur

| | |
|--------------------------------------------------------|--------|
| Baileys Irish Cream liqueur, Ireland | \$8.00 |
| Bols Crème de Cassis blackcurrant liqueur, Netherlands | \$8.00 |
| Frangelico hazelnut liqueur, Italy | \$8.00 |
| Kahlúa coffee liqueur, Mexico | \$8.00 |
| Malibu coconut liqueur, America | \$8.00 |
| Midori melon liqueur, Japan | \$8.00 |
| Paraiso lychee liqueur, France | \$8.00 |
| Pitú cachaça liqueur, Brazil | \$8.00 |
| Southern Comfort peach liqueur, America | \$8.00 |
| Cointreau orange liqueur, France | \$9.00 |
| Disaronno amaretto almond liqueur, Italy | \$9.00 |
| Drambuie honey liqueur, Scotland | \$9.00 |
| Galliano black sambucca anise liqueur, Italy | \$9.00 |
| Galliano white sambucca anise liqueur, Italy | \$9.00 |

Shooter

| | |
|-------------------------------------------------------------------|--------|
| Jam Doughnut blackcurrant liqueur, irish cream liqueur, sugar rim | \$9.00 |
| Lick, Sip, Suck tequila, lime wedge, salt | \$9.00 |
| B-52 coffee liqueur, irish cream liqueur, orange liqueur | \$9.50 |

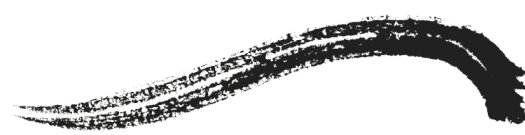
For an additional spirit or liqueur shot please speak to the bartender or waiter to calculate the additional cost. Each spirit varies. RSA applies

Water

| | |
|--------------------------------------------------|--------|
| Lauretana water 750mL sparkling, Piedmont, Italy | \$8.50 |
| Mount Franklin water 350mL sparkling, Australia | \$4.00 |
| Mount Franklin water 600mL spring, Australia | \$4.50 |

Soft drink

| | |
|---------------------------------------------------------------------|--------|
| Cascade dry ginger ale Australia | \$4.50 |
| Cascade ginger beer Australia | \$4.50 |
| Cascade lemon, lime and bitters Australia | \$4.50 |
| Cascade soda water Australia | \$4.50 |
| Cascade tonic water Australia | \$4.50 |
| Coca-Cola, diet, zero America | \$4.50 |
| Fanta, Lift, Sprite America | \$4.50 |
| Fire engine Coca-Cola and raspberry syrup | \$4.50 |
| Lemon, lime and bitters lemon wedges, lime cordial, dash of bitters | \$4.50 |
| Macario Retrò Drink Chinotto carbonated Coca-Cola, Italy | \$4.50 |
| Pink lemonade lemon soda and raspberry syrup | \$4.50 |



Soda and lime *soda water and lime wedges (over the bar)* \$4.50
Tonic and lime *tonic water and lime wedges (over the bar)* \$4.50

North beach \$4.50 lion

Juice

Fresh orange juice *freshly squeezed oranges (lunchtime only)* \$6.00
Spring valley orange, apple or pineapple juice *Australia* \$4.50

Smoothie

Cocogo *coconut milk, mango juice, pineapple juice & vanilla* \$8.00
North Pav Blush *orange juice, apple juice & strawberry halves* \$8.00

Milkshake

Banana \$6.00
Caramel \$6.00
Chocolate \$6.00
Strawberry \$6.00
Vanilla \$6.00

Iced

FUZE tea peach \$4.80
Iced coffee \$7.00
Iced chocolate \$7.00

Coffee

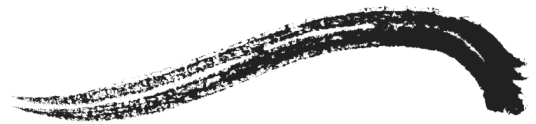
Long black \$3.80
Ristretto | Espresso | Macchiato | Piccolo. \$3.80
Flat white | Latté | Cappuccino Reg \$4.00 | Lg \$4.50
Mocha \$4.50
Coconut \$0.50 | almond \$0.40 | soy \$0.30 | decaf \$0.30 | extra shot \$0.70
Chai latte \$4.50
Hot chocolate *served w/ marshmallow* \$4.50
Bounty hot chocolate *w/ coconut milk, dark chocolate, served w/marshmallow* \$5.50

Tea

English breakfast \$4.00
Earl grey
Chai
Green
Lemongrass Ginger
Chamomile
Peppermint

Listino di Vini | Wine List

Prosecco & Sparkling Glass Bottle



Astoria Prosecco Doc Veneto, Italy

Northbeach Pavilion

\$9.00 \$40.00

Straw yellow colour and persistent perlage. The bouquet is fruity and flowery, evident notes of white flowers.

At the palate, soft texture and delicate

NV Nino Franco Prosecco Di Valdobbiadene
Rustico, DOCG Veneto, Italy 750ml

\$54.00

Straw yellow colour and a fine and persistent perlage. The bouquet is fruity and flowery, evident notes of Williams pear and white flowers. At the palate, soft texture; delicate and crystal-like.

NV Three Ponds Neptune
Sparkling White, Hunter Valley NSW

\$9.00 \$40.00

The Semillon provides great freshness with its citrus acidity, while the chardonnay lends this wine a wonderful balance and fullness on the palate.

Italian White

Glass Bottle

2016 Villa Chiopris Pinot Grigio Doc, Friuli V.G.

\$45.00

A straw yellow color. Its bouquet is fragrant and flowery. Fresh, medium-bodied with a long finish. Suitable with pastas, soups and white meat.

2014 Villa Trasqua Trastella Vermentino Igt, Tuscany

\$9.50 \$45.00

Fresh flowery aroma with secondary hints of exotic fruit. On the palate is fresh and balanced with flowery aftertaste. It matches well appetizers and starters, fish and white meats.

2016 Collefrisio Pecorino Igt Terre di Chieti, Abruzzo-
Organic-

\$10.00 \$48.00

A straw yellow color with golden reflections. A strong green tea and peach scent. A well balanced and lasting taste.

2014 Lava Greco Di Tufo , DOCG Campania

\$9.00 \$42.00

Bright straw yellow with intense aroma. Medium bodied well balanced flavours of fruity flavours

2015 Livon Collio Pinot Grigio "Braide Grande" Single
Vineyard Doc, Friuli V.G.

\$60.00

Intense straw yellow color. It has a bouquet that recalls spices and owers; on the palate it is dry, full bodied, almost rough with an aftertaste recalling nutmeg.



Northbeach Pavilion

Australian and New Zealand White

2015 Fermoy Estate - Semillon, Sauvignon Blanc - Margaret River, WA

Glass

Bottle

\$9.00

\$42.00

Lifted sweet lemon lime aromas with fresh asparagus and hints of toasty oak & nuttiness from a small percentage of barrel fermented Sémillon. The palate is well balanced and lively. The palate is clean with a crisp finish.

2015 Good Catholic Girl Teresa Riesling, Clare Valley, SA

\$10.00

\$43.00

Pale straw colour. Classic lifted citrus fruit characters of lemon blossom, fresh lime and mandarin peel, accompanied by nuances of tropical fruits. The palate has richness, minerality with a long, clean finish

2016 Fat Sparrow Chardonnay - Strathbogie, VIC

\$9.00

\$40.00

The wine has the colour of pale straw with delicate aromas of stone fruit and a hint of floral lime blossom. On the palate it is fresh and well-structured with a refreshing, gently acidic finish.

2016 Auntsfield Sauvignon Blanc Marlborough, NZ Single Vineyard- Organic-

\$45.00

Pale straw, fresh aromas of passion fruit and citrus integrated with ripe tropical fruit. On the palate is powerful, tight and elegant.

2016 House FE White (Chardonnay, Semillon, Sauvignon Blanc) Margaret River WA

\$8.50

\$38.50

Pale green colour. Aromas of green apple, pears, dry stone fruits and pineapple of medium intensity. The palate is dry, with citrus on the front palate.

2016 Zerella La Gita Fiano McLaren Vale, SA

\$46.00

A native variety of Campania Italy, seems to grow exceptionally well in the hills surrounding McLaren Vale. Lifted elderflower, smokey spice and cut lemongrass, all hallmark flavours of this refreshing variety.

2016 Rochford Cerberus Yarra Valley, Vic -Vegan wine- Viognier, Chardonnay, Sauvignon Blanc Gewurztraminer, Sylvaner, Pinot Gris

\$44.00

Light straw. Exotic aromatics of tropical fruits, white flowers and grass. Energetic palate that has a solid core of fruit, natural acid balances the touch of residual sugar. Long and linear palate.



Northbeach Pavilion

The Pink Stuff

Rose` is widely considered as the perfect match to Pizza.

2014 Gianni Masciarelli Cerasuolo D'Abruzzo
Montepulciano, DOC, Abruzzo Italy

Glass

Bottle

\$9.50

\$42.00

This cherry pink rose` has a refined perfume with an intense taste of cherry with hints of rose petals

2016 Lloyd Brothers Grenache Rose' McLaren Vale, SA

\$9.00

\$41.00

Pale salmon in colour, with a bouquet of wild flowers and rose buds with hints of Grenache spice and lingering cherry fruits on the palate.

2016 Rochford Rosè, Yarra Valley, Vic -Vegan wine-
Pinot Noir, Syrah, Cabernet Sauvignon

\$44.00

Salmon pink. Aromatics of red summer fruits. A gastronomic wine, combining healthy acidity, richness and structure without too much colour and tannin. Long and fine.

Australian and New Zealand Red

Glass

Bottle

2013 Fermoy Estate Cabernet Sauvignon - Merlot,
Margaret River, WA

\$9.00

\$41.00

The wine has a lifted aroma of mocha, Christ- mas cake and plums. The palate is medium bodied with layers of chocolate, prunes and red berries, with silky tannins, elegant texture and length.

2013 Zerella Mataro-Shiraz blend McLaren Vale, SA

\$42.00

This wine displays intense black berries on the nose with a combination of mixed spice and plums on the palate. Though initially powerful, the wine finishes delicately with soft lingering tannins.

2014 Block 88 Pinot Noir Marlborough, NZ

\$10.00

\$46.00

Ruby red and full bodied wine that enhances a typical north Italian terroir by its wide and typical bouquet of flowers, black berries, spices and mineral notes. Shows moderate tannins and freshness

2013 Lloyd Bros Shiraz Single Vineyard McLaren Vale, SA

\$50.00

It has a intense red-colour. This Shiraz has a lovely perfumed lift and displays rich, ripe dark berry forest fruits on the palate. Beautifully balanced .

2014 House FE Red Shiraz, Margaret River WA

\$8.50

\$38.50

It has a rich vibrant red with bright purple hues. Aromas of black plum and red cherries. A soft and luscious mid palate of ripe plum and cherry fruit. Subtle spice characters of start anise and vanilla add a complexity to the full fleshy tannins.



Northbeach Pavilion

Italian Red

| | Glass | Bottle |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|----------|
| 2013 Colsanto Ruris Sangiovese - Merlot Igt, Umbria | \$9.00 | \$41.00 |
| An intense ruby red color, with a fruity bouquet, ranging from spices to wild berries. Tannins are soft and the aftertaste is long. | | |
| 2012 Messapi Negroamaro Igt, Puglia | \$9.00 | \$41.00 |
| Complex and elegant on the nose with plums, spices and cherries. Soft tannins, with good acidity and a characteristic black liquorice aftertaste | | |
| 2014 Le Caniette Rosso Bello Montepulciano - Sangiovese DOC, Marche -Organic- | | \$44.00 |
| Ruby red colour with violet reflections. A strong fruity scent, containing hints of slightly spicy cherry plum. A well balanced and lasting taste. | | |
| 2015 Astoria Caranto Pinot Noir Igt, Veneto | \$9.00 | \$40.00 |
| Ruby but not very dark. On the nose intense but pleasant, it reminds of strawberry and raspberry. On the palate is harmonic, savoury, with body without excesses. | | |
| 2013 Varvaglione Primitivo Di Manduria Old Vines "Cosimo Varvaglione" Dop, Puglia Primitivo. | | \$85.00 |
| This intense red wine has purple hints, an enchanting taste and aromas reminiscent of red fruit jam. An elegant wine, that keeps its territory characteristics intact. It perfectly matches with red meat, game and aged cheese. Ideal as a meditation wine, too. | | |
| 2011 Pieve Santa Restituta Brunello Di Montalcino Docg, Tuscany, Sangiovese Grosso. | | \$145.00 |
| Intense colour. Expressive nose with cherry, aromatic herb, flowery and juniper notes. On the palate it reveals mature tannins, balanced acidity, rich structure and lingering finish. | | |
| 2011 Marchesi Di Barolo "Barolo del Comune Di Barolo" Docg, Piemonte, Nebbiolo. | | \$160.00 |
| The color is garnet red with ruby hues. The aroma is intense and persistent with clean scents of spices, cinnamon, absinthe, tobacco and rose bush. The taste is full and elegant and with soft tannins. The spicy and the boisè blend perfectly. | | |



Northbeach Pavilion

Dessert Wine

| | Glass | Bottle |
|--------------------------------------------------------------|---------|---------|
| 2016 Elio Perrone Moscato D'Asti, DOCG Piemonte, Italy 375ml | \$10.00 | \$30.00 |

Sweet and aromatic wine with a natural effervescence. Good freshness and intense aromas of yellow pulp fruit, exotic fruit and aromatic herbs sage and thyme.

| | | |
|------------------------------------------------------------------------|---------|---------|
| NV Collefrisio Sotto Sopra, Wine w/ sour cherry, Abruzzo, Italy 500ml. | \$10.00 | \$43.00 |
|------------------------------------------------------------------------|---------|---------|

Deep ruby colour with amaranth reflections. Very intense nose of red fruits and cocoa hints. Very elegant and smooth, pleasant and fresh with nice acidity and well balanced. Great with pastries, chocolate cakes and fruit pies. Also nice with veined cheeses. it is served chilled.