



Northbeach Pavilion

AL A CARTE GROUP MENUS

BOOKING FORM

Buongiorno!

Thank you for your interest in Northbeach Pavilion Pizza Restaurant, Café & Bar. We are delighted to have the opportunity to be your hosts.

Northbeach Pavilion Pizza Restaurant, Bar & Kiosk is located in the iconic and heritage listed 1930's North Beach Bathers Pavilion on beautiful North Wollongong Beach. We are a popular choice for that special celebratory event or corporate event. We showcase simple Italian cuisine made from fresh local quality produce that speaks for itself.

Our Al a Carte menu features a variety of authentic Italian and Mediterranean dishes, along with our specialty signatures dishes which continue to be our guests favorites and most requested. We can also arrange a bespoke set menu if desired or special canape event menus.

The Restaurant

Our restaurant is a warm and inviting setting filled with the wonderful natural light and spectacular water beach views. The space is versatile and has a number of areas that can accommodate all sizes of groups both for lunch or dinner and cocktail style events.

Capacity: 130 cocktail | 80 seated

The Courtyard

Dining under the stars, our courtyard is a lovely private space for any group event. Fabulous Jazz and Bossa Nova music fill the background. Available for exclusive or shared use for both dinner and cocktail events. Note the courtyard does also have a canopy, heaters for those fresher evenings in winter.

Capacity: 50 cocktail | 40 seated

Exclusive Venue Private hire is available for sit down of 120 guests or 160 guests cocktail style. Private venue charges apply .

Please feel free to contact us at any time for should you wish to discuss options or arrange a personalised menu and celebratory special event booking.

Booking your group is easy by simply completing the booking form with the details and forwarding this back to us.



Northbeach Pavilion

AL A CARETE MENU SELECTION

STARTERS

Pane Artiginale | 7.5

Artisan sourdough bread w/EVOO,
balsamic glaze & homemade cultured
butter (V, VG)

Pizza Rosmarino | 13.5

Rosemary, oregano & thyme (V, VG)
(Add mozzarella +\$3.00)

Pizza Aglio | 15.9

garlic & chilli (V, VG)
(Add mozzarella + \$3)

Olive All'Ascolana | 10

Crumbed and deep fried olives from
Ascoli,
stuffed w/beef, pork & chicken

Olive Siciliane | 13.9

Warm green Sicilian olives w/chilli, garlic
& rosemary focaccia (V, VG)

Bruschetta al Pomodoro | 14

Tomato, garlic, basil (V, VG)

Bruschetta Toscana | 18

Italian sausage & creamy
Stracchino cheese

Burrata & Verdure Grigliate | 18

Char-grilled capsicum, zucchini,
eggplant
& mushrooms w/burrata cheese (V, GF)

Sydney Rock Oysters

Natural | ½ Dz 22 | 1 Dz 34

Watermelon balsamic pearls
| ½ Dz 25 | 1 Dz 40 (GF)

Piatto Italiano | 24

Buffalo mozzarella & 18 months aged
Parma prosciutto w/grissini and basil oil

Vitello Tonnato | 22

Traditional Piedmontese dish of thinly sliced
veal in a tuna mayonnaise sauce, served
cool (GF)

Carpaccio di Manzo | 24

Thin slices of raw beef fillet, truffle oil,
pink salt, capers, parsley,
radish & pecorino cheese (GF)

Calamari | 24 / 40

Lightly fried in semolina flour w/mayonnaise

Pavilion Salmone Ceviche | 26

Raw salmon, very thinly sliced w/green
apple, radish, cucumber & avocado
puree. Lemon, lime & pink grapefruit
dressing (GF)

Tagliere di Salumi | 44

Mixed antipasto board of 18 months aged
Parma prosciutto,
salame cacciatore, mortadella,
bocconcini,
Sicilian olives & pane carasau



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Primi | Pasta and Risotto

Fusilli Calabrisella | 25

Nduja (spicy Calabrian salame paste), red onion, cherry tomatoes & basil

Ravioli Isalberto | 28

Filled w/buffalo ricotta & saffron
Cream, butter & truffle sauce (V)

Spaghetti alle Vongole | 32

Baby clams, white wine, garlic, chilli, cherry tomato
& basil, finished w/bottarga

Risotto Carnaroli | 29

Carnaroli rice, guanciale, zucchini,
butter & parmesan (GF)

Calamarata Allo Scoglio | 36

Calamari, prawns, mussels &
San Marzano tomatoes,
tossed in white wine, garlic & chilli sauce

Contorni | Sides/Salads

Pear & Rocket Salad | 12

Nashi pear, pecorino cheese,
lemon dressing (V, GF)

Green Salad | 12

Mixed leaf salad, cherry tomatoes,
parsley, capsicum, crunchy quinoa &
balsamic dressing (V, VG, GF)

Caprese Salad | 16

Truss tomatoes, buffalo mozzarella,
oregano, basil oil & balsamic glaze (V, GF)

Funghi Grigliati | 12

Wild field mushrooms, grilled and
topped w/herbed breadcrumbs (V, VG)

Secondi | Mains

Paranza Fritto Misto | 44

Seafood platter of lightly semolina fried
Calamari & King Prawns w/ mayonnaise

Grigliata di Pesce | 70

Mixed grilled seafood platter of seared
scallops, skewered prawns, baby
octopus & salmon w/tartare sauce (GF)

Salmone Grigliato | 36

Grilled salmon fillet and green beans
w/lemon, capers butter sauce (GF)

John Dory Fish & Chips | 29

Grilled semolina dusted John Dory
w/chips & homemade tartare sauce

Zuppa di Cozze alla Napoletana | 29

Organic mussels w/white wine, garlic
& chilli in a napoletana sauce

Pollo al Forno | 29

Free range roasted half chicken
w/lemon jus, on smashed sweet potato,
dusted with spice salt (GF)

Tagliata di Controfilletto | 48

Oakey Premium Wagyu sirloin steak 250gr
(marble score 6+, 100% HGP free)
w/rocket, cherry tomatoes,
shaved parmesan and balsamic glaze (GF)

Contorni | Sides

Polenta Chips | 16

w/parmesan sauce (V)

Chips | 8

w/mayo (V, VG)

Truffle and Parmesan Chips | 10 (V)



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PIZZA ROSSE | RED SAUCE BASE PIZZA

	25cm	1/2m	1m
Margherita San Marzano tomato, fior di latte Mozzarella, parmesan, basil, EVOO (V)	22.5	50	99
Pizza Ortolina Vegan San Marzano tomato, zucchini, fried eggplant, Olives, potatoes, red capsicum, basil, oregano (VG)	25.5	50	99
Quattro Stagioni Mista Ham, San Marzano tomato, Fior di latte mozzarella, mushrooms, olives & Artichokes	26.5	50	99
Pizza Napule' San Marzano tomato, fior di latte Mozzarella, anchovies, caper, olives, oregano	26.5	50	99
Al Crudo San Marzano tomato, fior di latte mozzarella, Rocket, prosciutto di Parma, shaved parmesan	26.5	50	99
Pizza Regina Margherita San Marzano tomato, Buffalo mozzarella, basil, EVOO (V)	25	50	99
La Pizzicosa (hot & spicy) San Marzano tomato, Fior di latte mozzarella, chilli, Mild salame & Nduja salame paste	28.5	50	99
Gambero Rosso San Marzano tomato, king prawns Fior di latte mozzarella, chilli & parsley	28.5	50	99
Calzone Classico calzone - half moon closed San Marzano tomato, fior di latte mozzarella, ricotta cheese, mild salame & basil	29	NA	NA

For 25cm pizza from 2 types of dough, normal while & black charcoal



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PIZZA BIANCHE | WHITE BASED PIZZA

	25cm	1/2m	1m
La Duchessa Potato, fior di latte mozzarella, Truffle oil (V)	22.5	50	99
Pizza Bresaola Fior di latte mozzarella Wagyu bresaola, cherry tomatoes, rocket, Shaved parmesan	27.5	50	99
Pavilion Fior di latte mozzarella, butternut Pumpkin, spinach, pine nuts, rocket & ricotta (V)	25.5	50	99
Pizza Mario Merola Fior di latte mozzarella, Cherry tomatoes, pesto & parmesan (V)	26	50	99
Pancia di Maiale Roasted pork belly, pancetta, Fior di latte mozzarella & basil pesto	26.5	50	99
La Mela Insana Fior di latte mozzarella, fried Eggplant, spicy sausage, basil, grated parmesan	26.5	50	99
Pizza Romagnola open calzone - half moon w/ chargrilled eggplant, zucchini, capsicum Stracchino, rocket (V)	26.5	N/A	N/A
Norcina Fior di latte mozzarella, ham, mushrooms, Shaved parmesan, truffle oil	26.5	50	99

For 25cm pizza from 2 types of dough, normal while & black charcoal



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BEVERAGE OPTIONS & PACKAGES

Monday to Thursday	Friday to Sunday
<input type="checkbox"/> Cash Bar <input type="checkbox"/> Bar Tab (Amount \$_____)	<input type="checkbox"/> Cash Bar <input type="checkbox"/> Bar Tab (Amount \$_____)
<p>PACKAGES</p> <ul style="list-style-type: none"> <input type="checkbox"/> 2 Hour Std \$37pp / Elite \$45pp <input type="checkbox"/> 3 Hour Std \$39pp / Elite \$47pp <input type="checkbox"/> 4 Hour Std \$42pp / Elite \$50pp <input type="checkbox"/> Basic spirits add \$10pp <p><i>(Russian Standard Vodka, Gordon's London Gin, Bacardi Rum, Johnny Walker Red, Jim Beam Bourbon)</i></p>	<p>PACKAGES</p> <ul style="list-style-type: none"> <input type="checkbox"/> 2 Hour Std \$42pp / Elite \$50pp <input type="checkbox"/> 3 Hour Std \$44pp / Elite \$52pp <input type="checkbox"/> 4 Hour Std \$47pp / Elite \$55pp <input type="checkbox"/> Basic spirits add \$10pp <p><i>(Russian Standard Vodka, Gordon's London Gin, Bacardi Rum, Johnny Walker Red, Jim Beam Bourbon)</i></p>
<p>STANDARD BEVERAGES PACKAGE</p>	<p>ELITE BEVERAGE PACKAGE</p>
<p>Astoria Prosecco Doc Veneto, Italy 2016 Fat Sparrow Chardonnay - Strathbogje, VIC 2016 Fat Sparrow Shiraz Heathcote VIC Light Peroni Italy Yenda Pale Ale (Tap) NSW, Australia Soft Drinks Juices Mineral Water Standard Tea & Coffee</p>	<p>NV Astoria Prosecco Doc Veneto, Italy 2016 Good Catholic Girl Teresa Riesling, Clare Valley, SA 2016 Grillo Parlante , Trapani, Sicily 2016 Messapi Negroamaro Igt, Puglia 2014 Terre Natuzzi Chianti Riserva DOCG, Toscana 2017 Woodvale Soul Garden GSM, Clare Valley, SA Light Peroni Italy Yenda Pale Ale (Tap) NSW, Australia Coors USA Larger Peroni premium lager, Italy Soft Drinks, Juices, Mineral Water Tea & Coffee</p>



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BOOKING TERMS & CONDITIONS

Reservations are tentative until this form is completed, signed and returned to the Pavilion

And deposit payment of \$20 per person is made

- ◇ A credit card number is required to secure the booking. The card is not charged prior to the reservation date unless you have authorised deposit payment of \$20 pp. You may choose to pay via another method of payment after dining.
- ◇ Any no show guests on the night will be charged at \$50 per person unless cancelled 5 days prior, this is at the discretion of the Restaurant Manger.
- ◇ Final guest numbers must be confirmed 72 hours (3 days) prior to the reservation, in writing via email to infor@northbeachpavilion.com.au
- ◇ A fee of \$50 per person will be charged if the booking does not show or if it is cancelled within the last 24 hours notice.
- ◇ Children A la Carte Menu is available, should you prefer this options.
- ◇ The total bill is to be paid in full at the completion of your meal. Please kindly note that split bills are not accepted.
- ◇ All Booking prior to 7.30pm have a 2 hour seating time, unless otherwise arranged
- ◇ There is a 12% surcharge on Public Holidays
- ◇ Menus and beverage lists are subject to change.
- ◇ Cakeage charge of \$2pp is applicable when bringing your own cake.
- ◇ Please advise any decorations or party themes prior to booking date for approval
- ◇ We accept Visa, MasterCard & American express (NB, AMEX attracts a 1.3% surcharge due to higher merchant fees)
- ◇ In order to secure your booking, please return this form completed in person to the manager, or scan email to info@northbeachpavilion.com.au. We will be unable to confirm any bookings until we have receipt of the completed booking form and deposit

Special Requirements / Requests (we try our best to accommodate our customer requests but cannot guarantee)



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BOOKING DETAILS

Name / Company:
Date of Booking:
Time of Booking:
Number of Guests:
Booker Contact Details
Name:
Contact Ph:
Email:

Credit Card Details & Authorisation:

Visa Mastercard Amex EFT Cash

Credit Card Number _____ / _____ / _____ / _____

Expiry Date ____/____ CVS _____ (Number on back of card)

Card holders Name as listed on Card - _____

Card Holders Signature _____

By signing the above you agree that this completed and signed form serves as authorisation for Northbeach Pavilion to debit the credit card number listed, for charges as outlined above. You also adhere to agree to the minimum per head spend. Thank you and we look forward to welcoming you!

Please Note Surcharges apply - 1.2% for Visa and MC and 2% for AMEX

NB. 12% surcharge on public holidays | No changes to the dishes - you are welcome to order extras on the side | Whilst we take every care, our kitchen may have traces of gluten, nuts & rennets | No split bills | \$2pp cake charge | (V) Vegetarian (GF) Gluten Fre