

MENU

Paradiso
COCKTAIL BAR

WEDNESDAY TO SATURDAY
12PM - 2:30PM & 5PM - 8:30PM
SUNDAY 9:30AM - 1PM

APPETISERS

- | | | | | |
|---|-----------|---|-----------|--|
| Arancini (3)
Served on a tomato salsa, parmesan | 13 | Garlic Bread (2)
Garlic baguette & olives DF
Add grilled mozzarella + \$4 | 10 | Mediterranean Share Platter 24
Mushroom arancini, mini bruschetta with;
tomato & basil; pumpkin & peppers |
| Bruschetta (2)
Tomato & basil DF
Pumpkin, eggplant, zucchini, peppers DF | 12 | Paradiso Wraps with Fries | 16 | Charcuterie Board for 2 25
<i>Only available Friday & Saturday</i>
Cold meats, cheese selection, marinated
vegetables, mini toasts GFA |
| Shoe String Fries or Wedges
With aioli, tomato sauce or sour cream &
sweet chilli GFA | 15 | Paradiso Wraps with Fries | | Paradiso Toastie with fries 16
Veg - grilled eggplant, zucchini, roasted
pumpkin and peppers, provolone cheese |
| Sweet Potato Fries
With aioli, tomato sauce GFA | 10 | Pork Bahn Mi - crispy pork belly, lettuce,
carrot, spring onion, coriander, sweet chili | | Chicken - chicken, pesto, roast peppers,
pumpkin and provolone cheese |
| Pulled Pork Sliders (2)
With Asian slaw and fries | 14 | Chicken Caesar - chicken schnitzel, lettuce,
crispy bacon, parmesan, caesar dressing | | |
| | 16 | Mediterranean Veg - mixed roast
vegetable, lettuce, feta & balsamic glaze | | |

MAINS

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|---|-----------|---|-----------|---|
| Chicken Parmigiana 22
Schnitzel, napolitana sauce, cheese served
with fries (or schnitzel with gravy available) | 25 | Steak Sandwich
Turkish roll, seared scotch fillet, caramelised
onion, tomato, lettuce, capsicum, smoked
BBQ sauce and aioli with fries DFA | 25 | Thai Beef Salad 26
Chargrilled beef, vermicelli rice noodles, Asian
slaw, coconut lime sweet chilli dressing DF |
| Chicken Parmi Burger 24
The above with crispy bacon, lettuce,
tomato sauce, served with fries | 24 | Chicken Souvlaki Plate
Served with chargrilled chicken, greek salad,
tzatziki and pita bread | 24 | Chicken Napoleon 26
Chicken breast wrapped in bacon, filled with
camembert and prosciutto, on fondant
potatoes, hollandaise sauce GF |
| Classic Cheeseburger 22
Double beef meat patty, double cheese,
mustard, pickles, tomato relish with fries | 26 | Pork Belly
Served on creamy mash with Asian slaw GF | 26 | Chicken Salad 23
Chargrilled chicken, avocado, peach, roast
pumpkin, lettuce, Spanish onions, feta, walnuts
with a lime olive oil dressing GF |
| Paradiso Burger 24
Homemade double meat patty, bacon,
tomato, lettuce, caramelised onion, cheese,
spiced relish with fries | 28 | Calamari & Prawns
Crumbed calamari and prawns with fries,
salad and tartare sauce DFA | 28 | Greek Salad 15
Cucumber, tomato, Spanish olives, feta,
capsicums, oregano, pita bread GFA |
| Fried Chicken Burger 22
Crispy chicken fillet, bacon, cheese, lettuce,
tomato, aioli with fries | 26 | Lamb Shank
Slow braised lamb shank, garlic potato mash | 26 | |

PASTA & RISOTTO

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| Farfalle Primavera 21
Butterfly pasta, roast butternut pumpkin, peas, feta and a
creamy basil pesto sauce | 20 | Casarecce Bolognese
Homestyle short pasta, Sferas' bolognese sauce, parmesan DFA | 24 | Gnocchi Ragù
Handmade gnocchi, slow cooked beef ragù, parmesan DFA |
| Rigatoni Pollo e Broccoli 21
Rigatoni, chicken, pesto, cream and broccoli | 23 | Handmade Nidi di Rondini
Roulade of fresh pasta, champagne ham and mozzarella
cheese, oven baked with napolitana sauce | 22 | Mushroom Risotto
Mixed mushroom risotto with porcini and parmesan
DFA, GF |
| Eggplant & Zucchini Caponata 21
Sautéed eggplant, zucchini, tomato, capsicum, onion arborio
rice DF, GF | 27 | Linguini Salmone e Gamberi
Linguini, salmon, prawns, bacon, spring onion, cherry tomatoes
and wine DF | | |

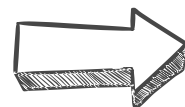
DESSERT

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|--|-----------|---|-----------|---|
| Churros 11
Cinnamon dipped fried doughnuts with chocolate ganache GF | 12 | Sicilian Lemon Tart
Tangy sweet lemon tart with double cream | 11 | Crepes
Filled with vanilla bean ice cream, topped with chocolate
ganache and berries GF |
| Affogato Paradiso 12
Frangelico, espresso, baileys, scorched almond ice cream | 13 | Red Wine Poached Pear
Vanilla ice cream, chocolate ganache, blueberry crumble | 12 | Brandy Snap Basket
Brandy snap filled with white and dark chocolate mousse
topped with Cointreau glazed strawberries |
| Waffles 12
Waffles, chocolate sauce, fresh berries, vanilla ice cream | 12 | French Toast
Served with cinnamon sugar, whipped cream and honey | | |

Please advise staff of any dietaries

GF - Gluten Free DF - Dairy Free DFA - Dairy Free Available GFA - Gluten Free Available

PLEASE FLIP PAGE TO
SEE FULL VEGAN/VEGGIE MENU



DRINKS MENU



WEDNESDAY TO SATURDAY
12PM - 2:30PM & 5PM - 8:30PM
SUNDAY 9:30AM - 1PM

SPARKLING

Tatachilla Sparkling McLaren Vale, SA	11/40
Aurelia Prosecco Multi Regional, Australia	11/43
The Lane "Lois" Blanc de Blanc Adelaide Hills, SA	50
Petaluma Croser Adelaide Hills, SA	54
Bird in Hand Sparkling Pinot Noir Adelaide Hills, SA	13/55
Hancock & Hancock Sparkling Shiraz 200ml McLaren Vale, SA	13

WHITE WINE

Fiore Moscato Mudgee, MSW	10/40
Hentley Farm Riesling Eden Valley, SA	12/49
Pikes Luccio Fiano Clare Valley, SA VG	46
The Lane "Block 2" Pinot Gris Adelaide Hills, SA	12/50
Giesen Sauvignon Blanc Marlborough, SA VG	11/43
Petaluma Sauvignon Blanc Adelaide Hills, SA	48
Wildflower Chardonnay Pemberton and Margaret River, WA	45

RED WINE

Killbinbin Sweet Lips Rose Langhorne Creek, SA	11/45	Dowie Doole Shiraz Grenache McLaren Vale, SA	47
Riposte "The Dagger" Pinot Noir Adelaide Hills, SA	11/47	Hancock & Hancock Cabernet Sauvignon McLaren, SA	13/55
Robert Oatley Signature Series GSM Adelaide Hills, SA	13/54	Hentley Farm "Villain & Vixen" Shiraz McLaren, SA	53
Pikes "Los Companeros" Shiraz Tempranillo Clare Valley, SA VG	45	St. Hallet "Faith" Shiraz Barossa Valley, SA	12/49
		The Lane "Block 5" Shiraz Adelaide Hills, SA	50

BEER / CIDER

	SCHOONER/PINT		BOTTLE
Great Northern	8/12	Hahn Light	11
West End Draught	8/12	Coopers Pale Ale	13
Hahn Super Dry	9/13	Corona	13
Peroni	10/15	Guinness (Stout) 440ml can	15
Byron Bay Hard Lemon Squash	10/15	Cider	12

NON-ALCOHOLIC

Espresso Coffee	ALL 5	Giesen Marlborough Sauvignon Blanc 0.0% ALC/VOL	40
Latte	Long Black	Cappuccino	
Mocha	Flat White	Short/Long	
Piccolo	Chai Latte	Macchiato	
Premium Tea	4	Heineken Zero 0.0% ALC/VOL	11
Mugs & Large Takeaway	6	Soft Drink	6
Almond, Soy, Oat, Lactose Free Milk	+1	Juice Orange, cranberry, apple, and pineapple	6
Italian Sparkling or Still Mineral Water 750ml	8	Green Juice Apple, pineapple, broccoli, cucumber, zucchini, kale, mint, spinach	9



DRINKS MENU



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COCKTAILS

Sangria Red or white available	8 GLASS / 19 JUG	Espresso Martini Espresso coffee, vodka, coffee liqueur topped with coffee beans	20
Rainbow Paradiso Coconut rum, blue curacao, raspberry and pineapple juice	20	Comopolitan Vodka, orange, cranberry	20
Fresh Chica Vodka, lemon sorbet and sparkling wine	20	Blue Lagoon Fishbowl Blue curacao, vodka, lemonade topped with a slice of lemon	20
Mediterranean Mule Vodka, limoncello, dry ginger ale topped with rosemary sprig	20	Classic Southside Red Hen Gin, lime, sugar syrup, mint	20
Lychee & Elderflower Icy-Pole Lychee, elderflower, rum, lime and sorbet	20	Aperol Spritz Aperol, prosecco, orange	16
Hidden Treasure Frangelico, blue curacao, vanilla extract, cinnamon syrup and milk	20	Ultra Violet Spritz Ultra Violet Gin, lemonade, prosecco, fresh raspberries	18
Pomegranate Gimlet Gin, lime juice, pomegranate and sugar syrup	20	Amalfi Spritz Limoncello, prosecco, orange	16
		French 75 Gin, lemon, sugar, sparkling	18

MOCKTAILS

Sunset Special Pineapple, orange and lemon	8	Cranberry Twist Cranberry, orange and lime	8	Raspberry Lemonade Raspberry, lime, lemonade	8
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HAPPY HOUR

\$6 FRIES & WEDGES

**\$6 HOUSE WINE &
BEER**

\$12 COCKTAILS

**WEDNESDAY - FRIDAY
5-6 PM**

SPECIALS

MID-WEEK LUNCH SPECIAL

\$19 PER PERSON

ANY WRAP OR TOASTIE PAIRED WITH A GLASS OR HOUSE WINE OR BEER

MID-WEEK PASTA NIGHT

\$25 PER PERSON

CHOICE OF BRUSCHETTA OR ARANCINI, ANY PASTA DISH WITH A PAIRED GLASS OF HOUSE WINE OR BEER

SATURDAY SPARKLING & SPRITZ

\$49 PER PERSON

2HR BOTTOMLESS SPARKLING COCKTAILS & APEROL SPRITZ + SMALL CHARCUTERIE BOARD PER PERSON

SUNDAY BOTTOMLESS BRUNCH

\$49 PER PERSON

ANY BRUNCH ITEM FROM OUR BOTTOMLESS BRUNCH MENU & 2HR BOTTOMLESS BRUNCH COCKTAILS



MENU



WEDNESDAY TO SATURDAY
12PM - 2:30PM & 5PM - 8:30PM
SUNDAY 9:30AM - 1PM

VEGETARIAN / VEGAN MENU

Garlic Bread	10
Garlic baguette & olives DF Add grilled mozzarella + \$4	
Bruschetta	
choose between	12
• tomato & basil DF	15
• pumpkin, eggplant, zucchini & peppers DF	
Vegetarian Wrap with Fries	16
grilled eggplant, zucchini, roasted pumpkin and peppers, balsamic glaze	
Shoe String Fries or Wedges	10
With aioli, tomato sauce or sour cream & sweet chilli GFA	
Sweet Potato Fries	14
With aioli or tomato sauce GFA	
Crispy Polenta Zucchini Fries	16
Topped with pepper aioli	
Sweet Potato Fries	14
With aioli or tomato sauce GFA	
Mushroom Arancini (3)	14
Served on a tomato salsa GF	
Farfalle Primavera	21
Butterfly pasta, roast butternut pumpkin, peas, fetta and a creamy basil pesto sauce	
Mediterranean Veggie Burger	20
Served with house fries	
Thai Salad	19
Vermicelli rice noodles, Asian slaw and coconut lime dressing DF	
Mediterranean Paradiso Toastie with fries	16
Eggplant, roast peppers, roast pumpkin, zucchini	
Smashed Avo Toasted Bagel	16
Topped with sundried tomatoes	
Mushroom Risotto	22
Mixed mushroom risotto with porcini DFA, GF	
Eggplant & Zucchini Caponata	21
Sautéed eggplant, zucchini, tomato, capsicum, onion on arborio rice	
Vegan Salad	15
Avocado, peach, roast pumpkin, mesclun lettuce, spanish onions, walnuts with a lime and olive oil GF	
Churros	11
Cinnamon dipped fried doughnut with chocolate ganache GF	

