

FOOD

ENTREES

Toasted Bread with coriole "chefs blend" marinated olives	6
Cheese Plate 2 cheese's, quince, nuts & lavosh	14
Charcuterie Board selection of cured meats, pickles, focaccia	16
Trio of dips with toasted flat bread and focaccia	14
Arancini leek, pea & cheddar served with aioli	12

Greek Salad tomato, cucumber, red onion, olives & feta add chicken	12 19
Baby Spinach with hazelnuts, raisins & predro ximinez add chicken	10 17
Shoestring Fries with aioli	9

SIDES

MAINS

Paradiso Panini jamón, manchego & tomato	12
Focaccia roasted portobello, haloumi & rocket	12
Grilled Haloumi with rocket & sundried tomato	15
Rollette of Pasta with spinach and ricotta on basil tomato salsa	15
Traditional Spaghetti & Meatballs	18
Open Lamb or Chicken souvlaki flat bread, lettuce, tomato & tzatziki	19
Crispy Fried Calamari with rocket, lemon & aioli	18

DESSERT

Sicilian Lemon Tart with double cream	14
Chocolate Fondant with vanilla bean ice cream	14
Greek Yoghurt with macadamia honeycomb & berries	12
Coconut Pannacotta with almond brittle & white chocolate	12
Churros con Cioccolata	10
Affogato Paradiso mini espresso martini & vanilla bean ice cream	12

FOOD AVAILABLE FROM

FRI - SAT | 12pm - 2:30pm + 5pm - 9pm
SUN | 10:15am - 2:30pm

BRUNCH

Available Sunday 10:15am until 2:30pm ONLY

Roasted Portobello Mushroom served on toast with poached eggs	14
Serrano Jamon Benedict jamón, poached egg & hollandaise	14
Bacon & Egg Panini crispy bacon & egg with tomato relish	14
Paradiso Panini jamón, manchego & tomato	10
Focaccia roasted portobello, haloumi & rocket	12
Grilled Haloumi with rocket & sundried tomato	15
Belgian Waffles & Vanilla Ice Cream served with maple syrup & strawberries	14
Fruit Bowl add yoghurt	8 4
add muselli	4

DRINKS

COCKTAILS

Mediterranean Mule vodka, limoncello, ginger beer topped with a thyme sprig	18
Pomegranate Gimlet gin, lime juice, pomegranate molasses, sugar syrup	18
Medi-Mosa grapfruit juice, elderflower liqueur, campari, sparkling wine	18
Horchata frangelico, vanilla extract, cinnamon syrup, milk, nutmeg	18
Frose dry rose, lemon juice, sugar syrup, watermelon	12
Espresso Martini espresso coffee liqueur, vodka, kahlua topped with coffee beans	18
Contessa twist on a negroni gin, dry vermouth, aperol	18
Fresh Chica vodka, lemon sorbet, sparkling wine	18
Hidden Treasure arrrrrsk at the bar	20
Bellini Paradiso midori, blue curacao, petit cordon sparkling by mumm	18
Blue Lagoon Fishbowl blue curacao, vodka, lemonade, maraschino cherry	18

Paradiso

COCKTAIL BAR

WINE

SPARKLING & CHAMPAGNE	
La Gioiosa Prosecco Superiore, DOCG, Veneto, Italy	10/35
Taltarni 'T Series' Pinot Noir Chardonnay Pinot Meunier, Moonabel, VIC	9/30
The Lane 'Lois' Blanc de Blancs NV, Adelaide Hills, SA	40
Bird in Hand Sparkling Pinot Noir (pink), Adelaide Hills, SA	12/48
NV Vallformosa Cava Brut, Cava, Spain	10/39
Maison Mumm Petit Cordon Brut Prestige, Marlborough, NZ	48
G.H Mumm Cordon Rouge Brut, Reims, France	98
WHITE WINE	
Fiore Moscato, Mudgee, NSW	9/34
Annie's Lane Riesling, Clare Valley, SA	35
Hahndorf Hill Pinot Grigio, Adelaide Hills, SA	40
The Lane 'Block 2' Pinot Gris, Adelaide Hills, SA	9/36
Eidosela Charquino Albarino, Rais Baixas, Spain	10/42
Giesen Sauvignon Blanc, Marlborough, NZ	10/38
Nepenthe Sauvignon Blanc, Adelaide Hills, SA	11/43
RED WINE	
Rockford Alicante Bouchet Rose, Barossa Valley, SA	12/46
La Purisima 'Estio' Rosado, Yecla, Spain	11/44
Mirabeau 'La Comtesse' Rose, Provence, France	40
Josef Chromy 'Pepik' Pinot Noir, Relbia, TAS	10/43
Robert Oatley G-17 Grenache, McLaren Vale, SA	42
Honoro Vera Garnacha, Calatayud, Spain	10/39
Dowie Doole (G&T) Grenache Tempranillo, McLaren Vale, SA	39
Nero D'Avola DOC Asmodeus, Sicily, Italy	39
Robert Oatley Signature Series GSM, McLaren Vale, SA	10/42
Fox Creek 'JSM' Shz Cab Sauv Cab Franc, McLaren Vale, SA	43
Zema Estate Cabernet Sauvignon, Coonawarra, SA	12/48
The Lane 'Block 5' Shiraz, Adelaide Hills, SA	11/44
Hentley Farm 'Villian & Vixen' Shiraz, Barossa Valley, SA	43
DESSERT	
Brown Brothers Orange Muscat & Flora	7/19
De Bortoli 'Noble One' Botrytis Semillon	43

SPIRITS & LIQUEURS
AVAILABLE AT THE BAR

BEER

SCHOONER / PINT	
West End Draught	6/9
Hahn Super Dry	8/11
Estrella	10
Peroni	10/12
Heineken	9
Asahi	11/12
BOTTLE	
Hahn Premium Light	6
Cascade Stout	7
Coopers Pale Ale	8
Somersby Apple Cider	8
Corona	8

TEA + COFFEE

COFFEE	
Latte	4
Cappuccino	4
Flat White	4
Mocha	4
Chai Latte	4
Long Black	4
Short Black	4
Espresso	4
Short Macchiato	4
Long Macchiato	4
Piccolo	4
TEA	
English Breakfast	6
Green Tea	7
Peppermint Tea	8
Chamomile Tea	8

BAR OPEN FROM
FRI - SAT | 12pm - late
SUN | 10:15am - 2:30pm