

# Paradiso

## TO SHARE

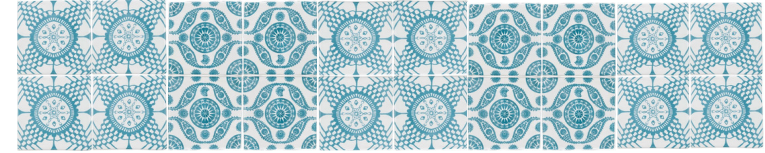
<b>Coriolo Olives</b> VG	5
<b>Garlic Baguette</b> V	5
<b>Shoe String Fries</b> with aioli or tomato sauce DF	9
<b>Croquettes</b> serrano ham, manchego cheese, pimenton	10
<b>Trio of Dips</b> with toasted flat bread	12
<b>Crispy Fried Calamari</b> served with chips & aioli DF	14
<b>Cheese Plate</b> 2 cheeses, quince, nuts & lavosh V, GFA	14
<b>Mini Cheeseburgers</b> (x3) served with fries	16
<b>Charcuterie Board</b> selection of cured meats, pickles & toast DF, GFA	16
<b>Tasting Plate</b> pickled calamari, octopus served with tzatziki	18

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191 Reservoir Road, Modbury SA 5092

V= VEGETARIAN GF = GLUTEN FREE DF = DAIRY FREE VG = VEGAN A= AVAILABLE

## BAR MENU

<b>Broccoli Salad</b> with chilli, parsley & almonds VG, GF	10
<b>Tomato Panzanella Salad</b> VG, GFA with spanish onion, parsley, cucumber & roasted croutons <i>Add Tuna +4</i>	10
<b>Paradiso Panini</b> serrano ham, roast peppers, manchego cheese, pesto <b>OR</b> roasted portabello mushroom & goats cheese V	12
<b>Quiche Florentine</b> egg, leg ham, spinach, cheese with rocket & sun-dried tomato	14
<b>Chicken &amp; Baby Spinach Salad</b> with hazelnuts, raisins & pedro ximenez DF	15
<b>Chicken Breast</b> filled with ricotta & spinach served on potato chaps with honey mustard sauce	19
<b>Veal or Chicken Parmigiana</b> Veal or Chicken schnitzel topped with napoletana sauce & cheese served with fries & salad <i>*plain schnitzel &amp; gravy available</i>	19
<b>Fish &amp; Chips</b> lightly crumbed fish with chips & tartare sauce DF	19
<b>PASTA</b>	
<b>Pasta Puttanesca</b> short pasta served with black olive, onion, capsicum & spicy tomato sauce V, DF	15
<b>Fusilli Bolognese</b> homemade fusilli with our bolognese sauce DF	16
<b>Pasta Shells</b> filled with ricotta, spinach, mozzarella served with napoletana sauce V	16
<b>Gnocchi Ragù</b> homestyle gnocchi with our slow cooked ragù DF	18



## FOOD AVAILABLE FROM

FRI - SAT | 12pm - 2:30pm + 5pm - 8.30pm

SUN | 12pm - 2.30pm

## DESSERT

<b>Churros</b> served with chocolate ganache V	12
<b>Sicilian Lemon Tart</b> served with double cream V	12
<b>Chocolate Fondant</b> with vanilla bean ice cream V	12
<b>Coconut Pannacotta</b> with toasted coconut & white chocolate ganache V	12
<b>Affogato Paradiso</b> mini espresso martini & vanilla bean ice cream V, GF	14

## WEEKLY SPECIALS

<b>FRIDAY</b> ANY COCKTAIL OR DESSERT	9
<b>SATURDAY</b> ANY PASTA + GLASS OF WINE	15
<b>SUNDAY</b> PARMIGIANA SCHNITZEL + SCHOONER OF HAHN SUPER DRY OR GLASS OF SANGRIA	15



## SPARKLING WINE

La Gioiosa Prosecco Superiore, DOCG, <a href="#">Veneto, Italy</a>	11 / 42
Taltarni 'T Series' Pinot Noir Chardonnay Pinot Meunier, <a href="#">Moonabel, VIC</a>	12 / 44
The Lane 'Lois' Blanc de Blancs NV, <a href="#">Adelaide Hills, SA</a>	48
Bird in Hand Sparkling Pinot Noir (pink), <a href="#">Adelaide Hills, SA</a>	14 / 52
NV Vallformosa Cava Brut, <a href="#">Cava, Spain</a>	39
G.H Mumm Cordon Rouge Brut, <a href="#">Reims, France</a>	98

## WHITE WINE

Barefoot Moscato, <a href="#">Blend of Regions, S.E Aust.</a>	9 / 37
Fiore Moscato, <a href="#">Mudgee, NSW</a>	40
Hentley Farm Riesling, <a href="#">Eden Valley, SA</a>	9 / 34
Hahndorf Hill Pinot Grigio, <a href="#">Adelaide Hills, SA</a>	40
The Lane 'Block 2' Pinot Gris, <a href="#">Adelaide Hills, SA</a>	13 / 48
Eidosela Charquino Albarino, <a href="#">Rais Baixas, Spain</a>	42
Giesen Sauvignon Blanc, <a href="#">Marlborough, NZ</a>	11 / 42
Nepenthe Sauvignon Blanc, <a href="#">Adelaide Hills, SA</a>	43
Wolf Blass Chardonnay, <a href="#">Blend of Regions, Aust.</a>	8 / 32

## RED WINE

Rockford Alicante Bouchet Rose, <a href="#">Barossa Valley, SA</a>	13 / 48
La Purisima 'Estio' Rosado, <a href="#">Yecla, Spain</a>	44
Josef Chromy 'Pepik' Pinot Noir, <a href="#">Relbia, TAS</a>	11 / 43
Robert Oately G-18 Grenache, <a href="#">McLaren Vale, SA</a>	42
Honoro Vera Garnacha, <a href="#">Calatayud, Spain</a>	39
Dowie Doole (G&T) Grenache Tempranillo, <a href="#">McLaren Vale SA</a>	39
Robert Oatley Signature Series GSM, <a href="#">McLaren Vale, SA</a>	12 / 49
Fox Creek 'JSM' Shz Cab Sauv Cab Franc, <a href="#">McLaren Vale, SA</a>	49
Rymill 'The Yearling' Cabernet Sauvignon, <a href="#">Coonawarra, SA</a>	11 / 42
Zema Estate Cabernet Sauvignon, <a href="#">Coonawarra, SA</a>	48
The Lane 'Block 5' Shiraz, <a href="#">Adelaide Hills, SA</a>	13 / 48
Hentley Farm 'Villian & Vixen' Shiraz, <a href="#">Barossa Valley, SA</a>	43

## DESSERT WINE

Brown Brothers Orange Muscat & Flora	7 / 19
De Bortoli 'Noble One' Botrytis Semillon	43

## BEER / CIDER

### SCHOONER / PINT

West End Draught	8 / 10
Hahn Super Dry	9 / 12
Peroni	11 / 14
Heineken	10 / 29
Asahi	12 / 15

### BOTTLE

Hahn Premium Light	7
Guinness Stout	8
Coopers Pale Ale	9
Corona	9
Estrella	10
Somersby Apple Cider	9



## TEA / COFFEE

### Aromatic Tea

English Breakfast	All 4
Green tea	
Peppermint Tea	
Chamomile	

### Espresso Coffee

Latte	All 4
Cappuccino	
Flat White	
Mocha	
Chai Latte	
Long Black	
Espresso	
Short Macchiato	
Long Macchiato	
Piccolo	

# Paradiso

## COCKTAILS

<b>Sangria</b>	9 / 19
<b>Aperol Spritz</b>	14
<b>Mediterranean Mule</b>	18
vodka, limoncello, ginger beer topped with a thyme sprig	
<b>Pomegranate Gimlet</b>	18
gin, lime juice, pomegranate molasses, sugar syrup	
<b>Medi-Mosa</b>	18
grapefruit juice, elderflower liqueur, campari, sparkling wine	
<b>Horchata</b>	18
frangelico, vanilla extract, cinnamon syrup, milk, nutmeg	
<b>Frose</b>	12
dry rose, lemon juice, sugar syrup, watermelon	
<b>Espresso Martini</b>	18
espresso coffee, vodka, coffee liqueur, topped with coffee beans	
<b>Contessa</b>	18
twist on a negroni - gin, dry vermouth, aperol	
<b>Fresh Chica</b>	18
vodka, lemon sorbet, sparkling wine	
<b>Bellini Paradiso</b>	18
midori, blue curacao, petit cordon sparkling wine	
<b>Blue Lagoon Fishbowl</b>	18
blue curacao, vodka, lemonade, maraschino cherry	
<b>Hidden Treasure</b>	20
arrsk at the bar	