



### STARTERS

<b>Garlic Bread</b> Garlic baguette & olives <b>VG, DF</b>	8	<b>Paradiso Toasties with fries</b> 1. Roast Vegetables, provolone cheese with aioli <b>V</b>	14
<b>Bruschetta (2)</b> Tomato and Basil <b>VG, DF</b>	9	2. Chicken, pesto, roast peppers, pumpkin, provolone cheese	14
<b>Shoe String Fries or Wedges</b> With aioli, tomato sauce or sour cream + sweet chilli <b>V, GFA</b>	9	<b>Smashed Avo Toasted Bagel</b> Topped with crumbled fetta and sundried tomatoes <b>V</b>	15
<b>Arancini Balls (3)</b> Served on a tomato salsa with parmesan <b>V</b>	12	<b>Charcuterie Board</b> Cold meats and cheese selection, nuts and crackers (Only available Friday to Sunday) <b>GFA</b>	Sml 14 Lrg 22
<b>Pulled Pork Sliders (2)</b> With asian slaw and fries	13	<b>Soup of the day</b>	10
<b>Spicy Wings</b> Deep fried southern style wings with spicy aioli	14		

**HAPPY HOUR**  
Wed to Sat 5-7pm  
Sun 12-1pm

**\$5** Schooner of Great Northern or Hahn Superdry \* Sangria Glass \* Glass of House Wine or Sparkling

**\$9** Cocktails

### MAINS

<b>Quiche Florentine</b> Egg, leg ham, spinach and cheese quiche with a rocket, pear and parmesan salad and a balsamic glaze	17	<b>Paradiso Burger</b> Homemade meat patty, bacon, tomato, lettuce, caramelised onion, cheese, spicy tomato relish and mayo with fries	19	<b>Pork Belly</b> Served on a bed of creamy mash with asian slaw	24
<b>Steak Sandwich</b> Turkish roll, seared steak, caramelised onion, tomato, lettuce, smoked BBQ sauce and aioli with fries <b>DFA</b>	20	<b>Chicken Salad</b> Chargrilled chicken, avocado, peach, roast pumpkin, mesclun lettuce, spanish onions, fetta, walnuts and a lime and olive oil dressing <b>GF, DFA</b>	19	<b>Seafood Basket</b> Lightly crumbed fish, calamari and prawns served with fries and tartare sauce	24
<b>Spinach &amp; Ricotta Chicken</b> On potato chats with honey mustard sauce <b>GF</b>	21	Remove chicken <b>VF</b>	15	<b>Chicken Parmigiana</b> Chicken schnitzel with napoletana sauce and cheese served with fries (OR schnitzel with gravy available)	20
<b>Halloumi Salad</b> Rocket, Pear, Fried Halloumi, shaved parmesan and a lime and olive oil dressing <b>V</b>	16	<b>Oven Baked Atlantic Salmon</b> Rested on wilted baby spinach with, a tomato, capsicum, avocado and pumpkin salsa. <b>GF, DF</b>	24	<b>Eggplant Parmigiana</b> Served with cous cous salad, Mediterranean salsa and shaved parmesan <b>V</b>	18

### PASTA E RISOTTO

<b>Farfalle Primavera</b> Butterfly pasta, roast butternut pumpkin, peas, fetta and a creamy basil pesto sauce <b>V</b>	18
<b>Casarecce Bolognese</b> Homestyle short pasta, Sferas bolognese sauce <b>DFA</b>	17
<b>Gnocchi Ragù</b> Handmade gnocchi, slow cooked beef ragù <b>DFA</b>	19
<b>Mushroom Risotto</b> Mixed mushroom risotto with porcini <b>DFA, V, GF</b>	19
<b>Penne Puttanesca</b> Penne, black olives, onion, capsicum and spicy tomato salsa <b>DFA, V</b>	17
<b>Nidi di Rondini</b> Roulade of fresh pasta, champagne ham and mozzarella cheese, oven baked with napolitana sauce	20



**CHECK OUT**  
Bottomless  
Cocktails Brunch  
A Bubbly Afternoon

Also see **Specials Board**

### DESSERT

<b>Churros</b> Cinnamon dipped fried doughnut with chocolate ganache <b>V, GF</b>	11
<b>Sicilian Lemon Tart</b> Tangy sweet lemon tart with double cream <b>V</b>	11
<b>Crepes</b> Filled with vanilla bean ice cream, topped with chocolate ganache and berries <b>V, GF</b>	11
<b>Affogato Paradiso</b> Frangelico, espresso with baileys + scorched almond ice cream	12
<b>Trio of Profiteroles</b> (See specials board for fillings) <b>V, GFA</b>	12

**V - VEGETERIAN**  
**GF - GLUTEN FREE**  
**DF - DAIRY FREE**

**VF - VEGAN FRIENDLY**  
**DFA - DAIRY FREE AVAILABLE**  
**GFA - GLUTEN FREE AVAILABLE**



## SPARKLING

Wildflower NV Cuvee Brut <i>Pemberton and Margaret River, WA</i>	45
Aurelia Prosecco <i>Multi Regional, Australia</i>	11/42
The Lane 'Lois' Blanc de Blancs <i>Adelaide Hills, SA</i>	48
Bird in Hand Sparkling Pinot Noir <i>Adelaide Hills, SA</i>	13/52
Knappstein Beaumont <i>Adelaide Hills, SA</i>	11/39
Hancock & Hancock Sparkling Shiraz 200ml <i>McLaren vale, SA</i>	13

## WHITE WINE

Grant Burge Moscato <i>Barossa Valley, SA</i>	9/39
Hentley Farm Riesling <i>Eden Valley, SA</i>	11/43
Pikes Luccio Fiano <b>VF</b> <i>Clare Valley, SA</i>	42
The Lane 'Block 2' Pinot Gris <i>Adelaide Hills, SA</i>	12/48
Giesen Sauvignon Blanc <b>VF</b> <i>Marlborough, NZ</i>	11/42
Petaluma Sauvignon Blanc <i>Adelaide Hills, SA</i>	46
Wildflower Chardonnay <i>Pemberton and Margaret River, WA</i>	45

## SPRITZ

Venetian Spritz Aperol, Prosecco, Orange	14
Amalfi Spritz Limoncello, Prosecco, Pinot Grigio	14
Paradiso Spritz Aperol, Prosecco, Grapefruit	14

## TEA/COFFEE

Aromatic Tea	All 4.50	
Espresso Coffee	All 4.50	
LATTE	LONG BLACK	CAPPUCINO
MOCHA	FLAT WHITE	SHORT/LONG
PICCOLO	CHAI LATTE	MACCHIATO
Mugs & Large Takeaway	5.50	

## M E N U

## RED WINE

Wildflower Rose <i>Margaret River, WA</i>	11/45
Mudhouse Pinot Noir <i>South Island, NZ</i>	12/46
De' Vasari Chianti Riserva <i>Tuscany, Italy</i>	49
Pikes 'Los Companeros' <b>VF</b> Shiraz Tempranillo <i>Clare Valley, SA</i>	45
Robert Oatley Signature Series GSM <i>McLaren Vale, SA</i>	12/49
Fox Creek 'JSM' Shiraz Cab Sauv Cab Franc <i>McLaren Vale, SA</i>	50
Hancock & Hancock Cabernet Sauvignon <i>McLaren Vale, SA</i>	12/47
St Hallet 'Faith' Shiraz <i>Barossa Valley, SA</i>	11/44
The Lane 'Block 5' Shiraz <i>Adelaide Hills, SA</i>	48
Hentley Farm 'Villan & Vixen' Shiraz <i>Barossa Valley, SA</i>	49

## BEER/CIDER

SCHOONER/ PINT	
Great Northern	7/10
West End Draught	7/10
Hahn Super Dry	8/11
Peroni	9/12
Heineken	9/12
BOTTLE	
Cascade Premium Light	7
Coopers Pale Ale	9
Corona	10
Somersby Apple Cider	9
Guinness (stout) 440ml can	12

## NON ALCOHOLIC

Giesen Marlborough Sauvignon Blanc 0.0% ALC/VOL	40
Carlton Zero 0.0% ALC/VOL	9
Italian Sparkling or Still Mineral Water 750ml	6

## COCKTAILS

Sangria	8 Glass /19 Jug
Rainbow Paradiso	19
Coconut rum, blue curacao, raspberry and pineapple juice	
Sloe Elephant	16
Sloe Elephant Gin, Sicilian bitter lemon	
Mediterranean Mule	20
Vodka, limoncello, ginger beer topped with thyme sprig	
Pomegranate Gimlet	19
Gin, lime juice, pomegranate molasses, sugar syrup	
Espresso Martini	19
Espresso coffee, vodka, coffee liqueur topped with coffee beans	
Fresh Chica	18
Vodka, lemon sorbet, sparkling wine	
Bellini Paradiso	18
Midori, blue curacao, sparkling wine	
Blue Lagoon Fishbowl	19
Blue curacao, vodka, lemonade, maraschino cherry	
Hidden Treasure	20
Frangelico, blue curacao, vanilla extract, cinnamon syrup, milk	

**VF - VEGAN FRIENDLY**