

A P P E T I S E R S

**Garlic Bread (2)**

Garlic baguette & olives **VG, DF**  
Add grilled mozzarella - \$4

9

**Bruschetta (2)**

Tomato & basil **VG, DF**

11

**Shoe String Fries or Wedges**

With aioli, tomato sauce or sour cream & sweet chilli **V, GFA**

10

**Peroni Potted Pie**

Peroni marinated beef chunky pie topped with creamy mash served with garden salad

18

**Paradiso Toasties with Fries**

**Veg** - grilled eggplant, zucchini, roasted pumpkin and peppers, provolone cheese, aioli **V**

15

**Chicken** - chicken, pesto, roast peppers, pumpkin and provolone cheese

**Pulled Pork Sliders**

With Asian slaw and fires

14

**Arancini (3)**

served on a tomato salsa with parmesan **V, VGA**

13

**Paradiso Wraps with Fries**

**Pork Bahn mi** - crispy pork belly, lettuce, carrot, capsicum, spring onion, coriander, sweet chilli

**Chicken Caesar** - chicken schnitzel, lettuce, crispy bacon, shaved parmesan, Caesar dressing

**Mediterranean Veg** - mixed roast vegetable and grilled mix lettuce, feta & balsamic glaze **V**

15

**Charcuterie Board for 2**

Only available Friday & Saturday  
cold meats, cheese selection, marinated vegetables, mini toasts **GFA**

22

**Mediterranean Share Platter**

Arancini, mushroom tartlets, mini bruschettas with; tomato & basil; pumpkin, eggplant & haloumi

22

P A S T A & R I S O T T O

**Farfalle Primavera**

Butterfly pasta, roast butternut pumpkin, peas, fetta and a creamy basil pesto sauce **V**

19

**Casarecce Bolognese**

Homestyle short pasta, Sfera's Bolognese sauce with parmesan **DFA**

18

**Gnocchi Ragù**

Handmade gnocchi, slow cooked beef ragù with parmesan **DFA**

22

**Rigatoni Pollo e Broccoli**

Rigatoni, chicken, pesto, cream and broccoli

19

**Handmade Nidi di Rondini**

Roulade of fresh pasta, champagne ham and mozzarella cheese, oven baked with napolitana sauce

21

**Mushroom Risotto**

Mixed mushroom risotto with porcini and parmesan **DFA, V, GF, VGA**

20

**Eggplant & Zucchini Caponata**

Sautéed eggplant, zucchini, tomato, capsicum, onion on arborio rice **V, VG, DF, GF**

19

**Linguini Salmone e Gamberi**

Linguini, salmon, prawns, bacon, spring onion, cherry tomatoes and wine **DF**

25

Please see our Specials Board

**V** - Vegetarian  
**GF** - Gluten Free  
**DF** - Dairy Free  
**VG** - Vegan

**VGA** - Vegan Available  
**DFA** - Dairy Free Available  
**GFA** - Gluten Free Available

## MAIN COURSE

### Steak Sandwich

Turkish roll, seared steak, caramelised onion, tomato, lettuce, smoked BBQ sauce and aioli with fries **DFA**

22

### Chicken Napoleon

Chicken breast wrapped in bacon, filled with camembert and prosciutto, served on fondant potatoes with a hollandaise sauce **GF**

24

### Paradiso Burger

Homemade double meat patty, bacon, tomato, lettuce, caramelised onion, cheese and spiced relish with fries

22

### Fried Chicken Burger

Crispy chicken fillet, bacon, cheese, lettuce, tomato, aioli with fries

20

### Greek Salad

Cucumber, tomato, spanish onion, olives, feta, oregano served with pita bread **V, GFA**

15

Please see our Specials Board

### Chicken Souvlaki Plate

Served with greek salad, tzatziki and pita bread

21

### Pork Belly

Served on a bed of creamy mash with asian slaw **GF**

25

### Chicken Parmigiana

Chicken schnitzel with napolitana sauce and cheese served with fries (Or schnitzel with gravy available)

20

### Calamari and Prawns

Crumbed calamari and prawns with fries, salad and tartare sauce

27

### Thai Beef Salad

Thai beef grilled, vermicelli rice noodles, slaw and coconut lime dressing

25

### Chicken Salad

Chargrilled chicken, avocado, peach, roast pumpkin, mesclun lettuce, spanish onions, feta, walnuts with a lime and olive oil dressing **GF, DFA**

21

Option to remove chicken and feta **VG**

15

## DESSERT

### Churros

Cinnamon dipped fried doughnut with chocolate ganache **V, GF**

11

### Sicillian Lemon Tart

Tangy sweet lemon tart with double cream **V**

12

### Crepes

Filled with vanilla bean ice cream, topped with chocolate ganache and berries **V, GF**

11

### Affogato Paradiso

Frangelico, espresso with baileys and scorched almond ice cream

12

### Red Wine Poached Pear

Served with vanilla ice cream, chocolate ganache and a blueberry crumble

13

### Brandy Snap Basket

Brandy snap filled with white and dark chocolate mousse topped with Cointreau glazed strawberries

12

## HAPPY HOUR

Wednesday to Saturday 5pm - 7pm  
Sunday 12pm - 1pm

\$6

Schooner of Great Northern or Hahn Superdry, Glass of House Wine, House Sparkling or Sangria

\$10

Cocktails  
- Please see our cocktail list

V - Vegetarian  
GF - Gluten Free  
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VG - Vegan

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See full vegan menu last page

# MENU

WEDNESDAY TO SATURDAY  
 12PM - 3PM & 4PM - 8:30PM  
 SUNDAY 9:30AM - 1PM

## SPARKLING

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

## WHITE WINE

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

## SPRITZ

<b>Venetian Spritz</b> Aperol, Prosecco, Orange	<b>16</b>
<b>Amalfi Spritz</b> Limoncello, Prosecco, Pinot Grigio	<b>16</b>
<b>Paradiso Spritz</b> Aperol, Prosecco, Pomegranate	<b>16</b>

## RED WINE

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

## BEER & CIDER

SCHOONER/PINT	
<b>Great Northern</b>	<b>7/10</b>
<b>West End Draught</b>	<b>7/10</b>
<b>Hahn Super Dry</b>	<b>8/11</b>
<b>Peroni</b>	<b>9/12</b>
<b>Heineken</b>	<b>9/12</b>
<b>Five Seeds Apple Cider</b>	<b>9/12</b>
BOTTLE	
<b>Cascade Premium Light</b>	<b>9</b>
<b>Coopers Pale Ale</b>	<b>12</b>
<b>Corona</b>	<b>12</b>
<b>Guinness (Stout) 440ml can</b>	<b>14</b>

**C O C K T A I L S**

- Sangria** **8 GLASS / 19 JUG**
- Rainbow Paradiso** **19**  
 Coconut rum, blue curacao, raspberry and pineapple juice
- Sloe Elephant** **17**  
 Sloe Elephant Gin, Sicilian bitter lemon
- Mediterranean Mule** **20**  
 Vodka, limoncello, ginger beer topped with thyme sprig
- Pomegranate Gimlet** **19**  
 Gin, lime juice, pomegranate and sugar syrup
- Lychee & Elderflower Icy-Pole** **20**  
 Lychee, Elderflower, Rum, lime and sorbet

- Espresso Martini** **20**  
 Espresso coffee, vodka, coffee liqueur topped with coffee beans
- Fresh Chica** **20**  
 Vodka, lemon sorbet and sparkling wine
- Bellini Paradiso** **19**  
 Midori, blue curacao and sparkling wine
- Blue Lagoon Fishbowl** **19**  
 Blue curacao, vodka, lemonade and a maraschino cherry
- Hidden Treasure** **20**  
 Frangelico, blue curacao, vanilla extract, cinnamon syrup and milk

**M O C K T A I L S**

- Sunset Special** **6**  
 Pineapple, orange and lemon

- Cranberry Twist** **6**  
 Cranberry, orange and lime

**T E A / C O F F E E**

- 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**

**N O N A L C O H O L I C**

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

**W E E K E N D E V E N T S**

**EVERY SATURDAY  
 A BUBBLY AFTERNOON**

\$40 Per Person  
 Bottomless House Sparkling & Charcuterie Board

**EVERY SUNDAY  
 BOTTOMLESS BRUNCH**

\$49 Per Person  
 Any brunch item from our Bottomless brunch menu & Bottomless brunch cocktails

[SHOP.SFERAS FOR MORE DETAILS](http://SHOP.SFERAS.COM)

# VEGETARIAN/ VEGAN MENU

WEDNESDAY TO SATURDAY  
12PM - 3PM & 4PM - 8:30PM  
SUNDAY 9:30AM - 1PM

## M E N U

<b>Garlic Bread</b>	<b>9</b>
Garlic baguette & olives	
<b>Bruschetta</b>	<b>11</b>
choose between	
• tomato & basil;	
• pumpkin, eggplant & peppers	
<b>Vegetarian Wrap with fries</b>	<b>15</b>
grilled eggplant, zucchini, roasted pumpkin and peppers, aioli	
<b>Shoe String Fries</b>	<b>10</b>
See staff for condiments	
<b>Mushroom Arancini (3)</b>	<b>14</b>
served on a tomato salsa	
<b>Thai Salad</b>	<b>19</b>
Vermicelli rice noodles, slaw and coconut lime dressing	
<b>Mediterranean Paradiso Toastie with fries</b>	<b>15</b>
Eggplant, roast peppers, roast pumpkin, zucchini	
<b>Smashed Avo Toasted Bagel</b>	<b>15</b>
topped with sundried tomatoes	
<b>Mushroom Risotto</b>	<b>20</b>
Mixed mushroom risotto with porcini	
<b>Eggplant &amp; Zucchini Caponata</b>	<b>19</b>
Sautéed eggplant, zucchini, tomato, capsicum, onion on arborio rice	
<b>Vegan Salad</b>	<b>15</b>
Avocado, peach, roast pumpkin, mesclun lettuce, spanish onions, walnuts with a lime and olive oil	
<b>Churros</b>	<b>11</b>
Cinnamon dipped fried doughnut with chocolate ganache	