

APPETISERS

Garlic Bread (2)	9	Arancini (3)	13
Garlic baguette & olives VG, DF Add grilled mozzarella + \$4		served on a tomato salsa with parmesan V, VGA	
Bruschetta (2)	12	Paradiso Wraps with Fries	16
Tomato & basil VG, DF		Pork Bahn mi - crispy pork belly, lettuce, carrot, spring onion, coriander, sweet chilli	
Pumpkin, eggplant, zucchini & peppers VG, DF	15	Chicken Caesar - chicken schnitzel, lettuce, crispy bacon, shaved parmesan, Caesar dressing	
Shoe String Fries or Wedges	10	Mediterranean Veg - mixed roast vegetable and mix lettuce, fetta & balsamic glaze V	
With aioli, tomato sauce or sour cream & sweet chilli V, GFA		Charcuterie Board for 2	24
Paradiso Toasties with Fries	16	Only available Friday & Saturday cold meats, cheese selection, marinated vegetables, mini toasts GFA	
Veg - grilled eggplant, zucchini, roasted pumpkin and peppers, provolone cheese V		Mediterranean Share Platter	24
Chicken - chicken, pesto, roast peppers, pumpkin and provolone cheese		Arancini, mushroom arancini, mini bruschettas with; tomato & basil; pumpkin & peppers V	
Pulled Pork Sliders (2)	14		
With Asian slaw and fries			

PASTA & RISOTTO

Farfalle Primavera	20	Handmade Nidi di Rondini	22
Butterfly pasta, roast butternut pumpkin, peas, fetta and a creamy basil pesto sauce V		Roulade of fresh pasta, champagne ham and mozzarella cheese, oven baked with napolitana sauce	
Casarecce Bolognese	19	Linguini Salmone e Gamberi	26
Homestyle short pasta, Sfera's Bolognese sauce with parmesan DFA		Linguini, salmon, prawns, bacon, spring onion, cherry tomatoes and wine DF	
Gnocchi Ragù	23	Mushroom Risotto	21
Handmade gnocchi, slow cooked beef ragu with parmesan DFA		Mixed mushroom risotto with porcini and parmesan DFA, V, GF, VGA	
Rigatoni Pollo e Broccoli	20	Eggplant & Zucchini Caponata	20
Rigatoni, chicken, pesto, cream and broccoli		Sautéed eggplant, zucchini, tomato, capsicum, onion on arborio rice V, VG, DF, GF	

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 scotch fillet, caramelised onion, tomato, lettuce, capsicum, smoked BBQ sauce and aioli with fries **DFA**

24

Chicken Napoleon

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

25

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, fetta, capsicum, oregano served with pita bread **V,GFA**

15

Please see our Specials Board

Chicken Souvlaki Plate

Served with chargrilled chicken, greek salad, tzatziki and pita bread

23

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

Chargrilled fillet beef, vermicelli rice noodles, asian slaw and coconut lime and sweet chilli dressing

26

Chicken Salad

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

23

Option to remove chicken and fetta **VG**

15

DESSERT

Churros

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

11

Sicilian 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 - Friday
5pm - 6pm

\$6 House Wine & Beer

\$12 Cocktails
- Please see our cocktail list

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

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

See full vegan menu last page

S P A R K L I N G

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

W H I T E W I N E

Fiore Moscato Mudgee, NSW	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 VG	11/43
Petaluma Sauvignon Blanc Adelaide Hills, SA	48
Wildflower Chardonnay Pemberton and Margaret River, WA	45

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

Giesen Marlborough Savignon Blanc 0.0% ALC/VOL	40
Carlton Zero 0.0% ALC/VOL	9
Italian Sparkling or Still Mineral Water 750ml	7

R E D W I N E

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

B E E R & C I D E R

	SCHOONER/PINT
Great Northern	7/10
West End Draught	8/11
Hahn Super Dry	9/12
Peroni	10/13
Heineken	10/13
Five Seeds Apple Cider	9/12
	BOTTLE
Cascade Premium Light	10
Coopers Pale Ale	13
Corona	13
Guinness (Stout) 440ml can	15

COCKTAILS

Sangria	8 GLASS / 19 JUG		
Rainbow Paradiso	20		
Coconut rum, blue curacao, raspberry and pineapple juice			
Fresh Chica	20		
Vodka, lemon sorbet and sparkling wine			
Mediterranean Mule	20		
Vodka, limoncello, ginger beer topped with thyme sprig			
Lychee & Elderflower Icy-Pole	20		
Lychee, Elderflower, Rum, lime and sorbet			
Hidden Treasure	20		
Frangelico, blue curacao, vanilla extract, cinnamon syrup and milk			
Pomegranate Gimlet	20		
Gin, lime juice, pomegranate and sugar syrup			
Espresso Martini		20	
Espresso coffee, vodka, coffee liqueur topped with coffee beans			
Comopolitan		20	
Vodka, orange, cranberry			
Blue Lagoon Fishbowl		20	
Blue curacao, vodka, lemonade and a maraschino cherry			
Classic Southside		20	
Red Hen Gin, lime, sugar syrup, mint			
Aperol Spritz		16	
Aperol, prosecco, orange			
Ultra Violet Spritz		18	
Ultra Violet Gin, Lemonade, Prosecco, Fresh Raspberries			
Amalfi Spritz		16	
Limoncello, prosecco, orange			

MOCKTAILS

Sunset Special	7
Pineapple, orange and lemon	
Cranberry Twist	7
Cranberry, orange and lime	
Raspberry Lemonade	7
Raspberry, lime, lemonade	

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

WEEKEND EVENTS

EVERY FRIDAY FIZZY FROTHY FRIDAY

\$49 PER PERSON
2HR BOTTOMLESS HOUSE WINE, TAP BEER & BUBBLES
+ YOUR CHOICE OF BURGER

EVERY SATURDAY SPARKLING & SPRITZ

\$49 PER PERSON
2HR BOTTOMLESS SPARKLING COCKTAILS & APEROL
SPRITZ + SMALL CHARCUTERIE BOARD PER PERSON

EVERY SUNDAY BOTTOMLESS BRUNCH

\$49 Per Person
Any brunch item from our Bottomless brunch
menu & 2HR Bottomless brunch cocktails

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

M E N U

Garlic Bread 9

Garlic baguette & olives

Bruschetta

choose between

- tomato & basil; 12
- pumpkin, eggplant, zucchini & peppers 15

Vegetarian Wrap with fries 16

grilled eggplant, zucchini, roasted pumpkin and peppers, aioli

Shoe String Fries 10

See staff for condiments

Mushroom Arancini (3) 14

served on a tomato salsa GF

Farfalle Primavera 20

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

Thai Salad 19

Vermicelli rice noodles, asian slaw and coconut lime dressing

Mediterranean Paradiso Toastie with fries 16

Eggplant, roast peppers, roast pumpkin, zucchini

Smashed Avo Toasted Bagel 16

topped with sundried tomatoes

Mushroom Risotto 21

Mixed mushroom risotto with porcini

Eggplant & Zucchini Caponata 20

Sautéed eggplant, zucchini, tomato, capsicum, onion on arboro rice

Vegan Salad 15

Avocado, peach, roast pumpkin, mesclun lettuce, spanish onions, walnuts with a lime and olive oil

Churros 11

Cinnamon dipped fried doughnut with chocolate ganache