

SI ~ DINING ROOM
WEDNESDAY ~ SUNDAY

Paradiso

STRANGER THAN PARADISE!
RELAXO ~ PARADISO

MENU

*** PARADISO CHEF'S SELECTION ***

THE ULTIMATE PARADISO EXPERIENCE! FEAT FRESH LOCAL SEAFOOD, SOME CULT FAVOURITES & SPECIALS OFF THE CHARCOAL GRILL, PIZZA OVEN & DESSERT. \$70PP ~ WHOLE TABLE ONLY.

SNACKS

OYSTERS <i>port douglas freshly shucked w/ mignonette & lemon</i>	6 / 36 / 66
SCALLOP CRUDO <i>shark bay scallop, chilli & kumquat</i>	12
CRAB CRESPELLE <i>blue swimmer crab, brown butter & horseradish cream</i>	12
VEAL TONGUE <i>minute bread, malted onions & mayo</i>	9
CROQUETTES <i>french onion & gruyere cheese</i>	12

SMALL

TUNA CRUDO <i>pear, verjus & blood orange kosho</i>	26
STEAK TARTARE <i>beef fat brioche, fermented chilli & egg yolk</i>	24
RICOTTA <i>persimmon, honey & sunflower seeds</i>	18
CHARCOAL LAMB SKEWERS <i>olive whip & orange</i>	22
CHARCOAL TIGER PRAWNS <i>italo xo & chilli oil</i>	26
ZUCCHINI <i>whipped eggplant, macadamia, lemon, mustard & miso</i>	24

PIZZA

MARGHERITA <i>tomato sugo, mozzarella, basil & olive oil</i>	24
PROSCIUTTO PARADISO <i>tomato sugo, san daniele prosciutto crudo, mozzarella & basil</i>	28
EGGPLANT <i>roasted and pickled eggplant, mint, almond, hazelnut & sesame seed</i>	27
PATATA <i>rosemary potato, taleggio, roasted garlic & oregano salsa</i>	27
INFERNO <i>salami piccante, nduja, mozzarella, pepperoncino & chilli</i>	29

LARGE

PARISIAN GNOCCHI <i>basil pesto, pine nuts, pecorino romano & fresh lemon</i>	33
TONNARELLI CON CAPELANTE <i>shark bay scallop, fennel, lemon & pistachio</i>	38
BEEF SHORT RIB <i>yuzu kosho, umeboshi, daikon & chives</i>	58

SIDES

FRITES <i>cacio e pepe sauce</i>	12
GARLIC FLAT BREAD <i>green herb & garlic butter</i>	12
INSALATA <i>witlof, fennel & mandarin</i>	12

DESSERT

CHESTNUT SEMIFREDDO <i>apple, candied walnut</i>	16
TIRAMISU <i>classico paradiso</i>	16

CIABO! PARADISO CELEBRATES SHARED, LOUD & FUN DINING! RELAXO & ENJOY!
BECAUSE OF THE SUBSTANTIAL USE OF FLOUR IN OUR KITCHEN, ALL DISHES MAY CONTAIN TRACES OF GLUTEN.

VINO-VINO-VINO!

CIAOOO! THIS IS WHAT WE ARE POURING BY THE GLASS TODAY. IF YOU ARE AFTER MORE,
WE HAVE AN EXTENDED BY THE BOTTLE LIST FULL OF EXCITING WINES! CIN CIN!

VINO BAMBINO'S BOUJEE PICKS

DOMANIE DE LA TOURAIZE "grilled peaches w/ a rich and full palate" 'montalaboz' chardonnay - jura, fr 19	20 / 120
GUT OGGAU "black fruit, extremely smooth palate... jaw droppingly delicious" 'bertholdi' blaufrankisch - burgenland, aut 21	35 / 325

APERITIVO / TO START

CHINATI VERGANO 'bianco vermouth' asti, it / 45ml over ice 15

SPARKLING

SPAGNOL 'col del sas brut' glera - valdobbiadene, it 23 15 / 75

DOMAINE MITTNACHT 'cremant d'alsace' pinot auxerrois blend - alsace, fr nv 17 / 97

WHITE

CHOUETTE 'tempero' sauvignon, chenin & grenach blanc - swan valley, aus 23 14 / 69

PODERI DEL PARADISO 'vernaccia di san gimi' vernaccia - tuscan, it 22 15 / 75

DANIELE PICCININ 'larion' chardonnay & durella - veneto, it 22 17 / 95

SKIN CONTACT / ORANGE

LE COSTE 'bianchetto' procanico, malvasia di candia & moscato - lazio, it 21 18 / 105

ROSÉ / ROSATO

PODERI DEL PARADISO 'rosato' canaiolo - tuscan, it 23 15 / 75

CHILLED RED

BABASS 'groll n roll'' grolleau - loire valley, fr 21 15 / 75

RED

DOMAINE SAINT-CYR 'la galoche' gamay - beaujolais, fr 21 18 / 105

EUGENIO BOCCHINO 'roccabella' nebbiolo - piemonte, it 20 20 / 118

CANTINE MATRONE 'territorio de matrone'' piedrosso & aglianico - campania, it 20 17 / 89

SWEET / TO FINISH

LES PIEDS SUR TERRE 'macvin du jura blanc' chardonnay - jura, fr / 75ml 19