

# PARADISE GREEN

Paradise brings together the best of Aussie food and drink culture, and our beloved Surfers Paradise way of life. 'Sunrise' reflects the optimism, beauty and simplicity of the start of a day. It's bright, colourful and poppy. Upstairs is homage to the 1980's Surfer's Paradise property boom.

'Sunset' showcases the nightlife of Surfers, with big sunset boulevard vibes. Spot the Billion Dollar Bank Robbery commissioned by @SewYourSoul... there's always a seductive side to Paradise!

## SOURCING

**Our smaller plates,** Our starters cover a number of home inspirations, including our fresh and vibrant halloumi fries, which are a shout out to our much loved Greek community (the largest outside Greece). Likewise our neighbours in Asia and the Indian Ocean provide lots of exciting pops of flavour and creativity to our food.

**Plants,** our philosophy is that fire isn't just for meat and we are just as focused on bringing out the best we can in great seasonal vegetables. We use simple (but often time consuming) processes, from in house fermentation to jamming, to extract rich and flavoursome results.

**From the sea,** our focus is on wet fish caught daily off the coast of Poole by family small day boats using traditional lines. This low intervention style of fishing is naturally sustainable and ensures maximum freshness and flavour.

**From the land,** we source all of our beef and prime lamb from family butcher HG Walter. Our prized rare breed steaks are lovingly raised on English pastures, grass fed & dry aged for 28+ days. They are one of the few butchers still ageing and butchering whole carcass. Cooked over hot charcoals, our meats are tender, juicy & full of flavour.

## SNACKS & STARTERS

<b>Padron peppers,</b> jalapeño aioli (V)	8.5
<b>Roasted cauliflower,</b> smoked red pepper, charcoal dukkah, whipped barrel aged feta, chermoula (V) (N)	9.3
<b>Chorizo &amp; San Simon croquettes</b> (3), charcoal panko, saffron mayo	9.3
<b>Panko fried halloumi,</b> pomegranate, lime & mint yogurt (V)	9.5
<b>Roasted butternut squash,</b> zhug, hazelnut butter, pomegranate (GF) (V/VG) (N)	9.8
<b>Crispy tiger prawns,</b> fermented chilli, lemon	13.2
<b>London burrata,</b> heirloom cherry tomatoes, black olive crumb, crispy prosciutto, charcoal sourdough, basil oil	13.5

## DINNER

(V)-Vegetarian, (VG)-Vegan, (GF)-Gluten free, (DF)-Dairy free, (N)-Nuts, (SH)-Shellfish  
All dishes may contain traces of nuts. Ask for full allergen/ ingredient list  
13.5% discretionary service charge added to each bill  
Please note that we are cashless

# PARADISE GREEN

## MAINS

**Fragrant roasted butternut squash & carrot curry**, toasted broccolini, black rice, kaffir lime (VG) 18.0

**Miso roasted aubergine**, crispy coconut risotto, cavolo nero, tahini miso, Aleppo chilli, pomegranate, lemon (VG) 18.0

**Vegan burger**, crispy oyster mushroom, chilli, pickled ginger, smacked cucumber, burnt aubergine, cashew cream, Koffman's fries (VG) (N) 18.5

**Roasted Atlantic salmon**, white bean & avocado puree, raw kohlrabi, candied beetroot, soft herb & citrus dressing 24.5

**Pan fried seabass**, crispy Jerusalem artichoke, lemon verbena hollandaise, crispy crushed potatoes, dressed seasonal greens 25.8

**BBQ monkfish skewer**, chermoula, aubergine, house tzatziki, preserved lemon salsa, focaccia 28.0

**Chicken parmigiana**, panko coated chicken schnitzel, prosciutto, tomatoes, mozzarella, aged parmesan, Koffman's fries 25.0

**Dry aged Sirloin** (HG Walter), Koffman's fries, green salad, house béarnaise sauce 33.5

**Dry aged fillet steak** (HG Walter) pickled & roasted caramelised shallots, onion crema, Madeira jus, Koffman's fries 36.5

**Flaming Tomahawk** (HG Walter) (for two), Koffman's fries, seasonal greens, house béarnaise sauce (allow 30 mins) 78.0

Koffman's fries, kombu salt (VG) 5.9  
Spring salad, lemon oil dressing (VG) 6.5  
Crispy NSO potatoes, truffle aioli (VG) 6.2  
Seasonal greens, wafu dressing (VG) 8.5

## TO FINISH

**Grilled pineapple**, house shortbread, lime, coconut sorbet (VG,N) 8.5

**Sticky toffee pudding**, butterscotch sauce, Madagascan vanilla gelato (V) 9.2

**Our famous Mars Bar cheesecake**, fresh berries (V) (to share) 11.0

## DINNER

(V)-Vegetarian, (VG)-Vegan, (GF)-Gluten free, (DF)-Dairy free, (N)-Nuts, (SH)-Shellfish  
All dishes may contain traces of nuts. Ask for full allergen/ ingredient list  
13.5% discretionary service charge added to each bill  
Please note that we are cashless