

## HYDE

PARADISO

## STARTERS

- Pacific oysters half dozen, mignonette dressing (GF) **24**
- Maple pork belly w/ feta & parsley bites (GF) **18**
- Popcorn mushrooms, chimmichurri sauce (GF, V) **14**
- Crispy squid, tomato salsa, aioli **14**
- Kingfish taco, truffle, coriander, chilli (3) (S) **16**
- Gambas al ajillo, garlic prawns w/ Spanish butter **18**

## BIGGER

- Cape Grim ribeye steak 250g, zucchini, confit tomatoes - choice of mustard, zaatar, chimichurri **42**
- Sea barramundi fillet, lime w/ quinoa & avocado (GF) **32**
- Grilled Portuguese chicken w/ red onion, lemon & pickles (GF) **28**
- Porcini & truffle risotto, parmesan cheese (GF, S, V) **24**

## SIDES

- Crispy chips (V) **10**
- Heirloom cherry tomato, oregano, mozzarella cheese (GF, V) **16**
- Watermelon & feta, pomegranate, baby gem lettuce (GF, S, V) **16**

## DESSERT

- Brulee, flavour of the week (Ask Crew) **12**
- Churros w/ vanilla bean ice cream & choc sauce **12**
- Affogato **14**  
(Baileys, Frangelico or macadamia liquer)

## COCKTAILS

## CLASSIC SGROPPINO

Limoncello, prosecco, lemon sorbet

## ESPRESSO MARTINI

Ketel One vodka, Kahlúa, fresh espresso coffee, sugar

## SALTED COCONUT MARGARITA

Herradura Blanco, Triple Sec, Monin coconut, lime juice, coconut water

## WATERMELON MOJITO

Pampero Blanco rum, Monin watermelon, lime, mint

## BERRY BOMB

Ketel One vodka, Chambord, Monin fraise, cranberry juice, lime juice

## HICKORY-SMOKED

## OLD FASHIONED

Woodford Reserve bourbon, bitters, sugar, fresh orange twist

## PURPLE LADY

Tanqueray pea flower gin, Triple Sec, crème de violette, lemon juice, peach bitters

## AMARETTO SOUR

Disaronno amaretto, aqua faba, lemon juice, Angostura bitters

(S) Chef's Signature, (GF) Gluten Free, (V) Vegetarian

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EST. 2005

# HYDE

PARADISO

BEER & WINE

## SPARKLING

Mojo Moscato  
Dal Zotto Prosecco  
Chandon Rosé  
Veuve Cliquot Brut

## WHITE

House White (Ask Crew)  
Tar & Roses Pinot Grigio  
Wild Rock Sauvignon Blanc  
Snake and Herring Chardonnay  
Abellio Albarino

## ROSÉ

Reverie Rosé  
AIX Rosé

## RED

House Red (Ask Crew)  
Credaro Five Tales Shiraz  
Storm Bay Pinot Noir  
Penny's Hill Cabernet  
Dal Zotto Barbera  
Belvale Pinot Noir

## BOTTLED BEER

Stone & Wood Pacific Ale  
Byron Bay Premium Lager  
Kirin Megumi (Japan)  
James Boags Premium Light  
Little Creatures Pale Ale

## TAP BEER

Byron Bay Brewery Hazy One  
Furphy  
James Squire 150 Lashes  
Heineken (Netherlands)

## SOFT DRINKS

Post-mixed soft drinks **4**  
Evian water 750ml **8**  
Badoit sparkling water **8**