

MENU

SMALL PLATES

- COFFIN BAY OYSTERS (3)** *gf/d* - Natural with lemon
- Sake/ponzu sauce green apple sorbet and tobiko **\$12**
Add extra oysters \$4 each
- WINGS (5)** *gf/d* Our house marinated crispy chicken wings with either
Paradise Rum BBQ sauce or our sweet and spicy jerk seasoning **\$12**
- CARIBBEAN FLAT BREADS*** *ve** House made flat bread topped with either a
traditional chickpea curry OR Jamaican pulled chicken **\$14**
- CHAR GRILLED CALAMARI** *gf/d* Marinated calamari, black lime dressing, salad **\$14**
- ROSEMARY LAMB SKEWER** *gf* Yogurt marinated lamb pieces, rosemary skewer, aioli **\$14**
- PORK BELLY** *gf/d* Twice cooked pork belly pieces tossed in house fermented chilli sauce **\$15**
- ANTIPASTO** Selection of cheeses, cured meats, pickled chilli, lavosh, rum and raisin jam **\$30**
- CHEF'S SELECTION** Our chef's selection of three small plates - ask our staff for today's **\$35**

MAINS

- THE RUM BURGER** Wagyu beef patty, American cheese, pickle, lettuce, tomato,
onion, aioli all topped with our Paradise Rum BBQ sauce **\$15**
Add fries \$4
- YOGHURT MARINATED LAMB** Lamb wrapped in flat bread, lemon oregano yogurt sauce,
cous cous, cucumber, lettuce, tomato **\$15**
Add fries \$4
- STICKY ASIAN CHICKEN** *gf* Marinated chicken breast, sticky honey soy,
garlic and ginger reduction, garlic butter potato, pak choy **\$26**
- KOREAN STYLE STEAK** *gf* Cooked medium, sliced flank on smashed potato,
glazed root vegetables and served with our Korean sauce **\$35**
- LEMONGRASS MARKET FISH** *gf* Pan fried fish served with a mild Cambodian
lemongrass curry sauce, chilli oil, Asian greens **\$26**
- PARADISE PANZANELLA SALAD*** *gf/d/ve** Tomato medley, cucumber, basil,
buffalo mozzarella, bread pieces, panzanella dressing **\$15**
Add chicken \$6

SIDES

- POPCORN PORK** *gf* Dusted in paprika seasoning, served with pineapple chilli dipping sauce **\$12**
- CORN TEMPURA*** *ve** Clusters of sweet corn in tempura batter, paradise rum salt, lime aioli. **\$10**
- GARLIC BREAD** Grilled slices of house made focaccia with garlic butter **\$9**
- FRIES** *gf/d* House seasoning, paradise rum salt, lime aioli **\$9**

KIDS

CARIBBEAN KIDS \$10
All served with tomato sauce, fries & an icy pole!

- Battered Fish *d* Grilled Chicken *d*
Popcorn Pork *d* Fried Calamari *d*

Paradise
RUM

gf = gluten free d = dairy free ve = vegan and vegetarian

*** = dietary options available please ask wait staff*



DRINKS

SPIRITS

PARADISE AGED RUM	\$10
PARADISE SPICED RUM	\$10
PARADISE CLASSIC GIN	\$10
PARADISE VODKA	\$10
PARADISE COCONUT VODKA	\$10

Try our signature spirits neat or with a mixer to truly float to Paradise!

WINE

SPARKLING

BANDINI PROSECCO (ITALY)	\$12	\$49
LOUIS ROEDERER CHAMPAGNE (FRANCE)		\$130

WHITE

TAINUI SAUVIGNON BLANC (NZ)	\$12	\$49
FIVE TALES CHARDONNAY (WA)	\$12	\$49

ROSE

GILBERT ROSE (NSW)	\$12	\$49
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RED

THORN-CLARKE SHIRAZ (SA)	\$12	\$49
CLOUD STREET PINOT NOIR (MULTI)	\$12	\$49

BEER

BEER

CARIBBEAN CRUSH RUM LAGER 3.5%	\$10
PARADISE DARK AND STORMY MATSO'S 6.2%	\$12
JAPANESE LAGER HEADS OF NOOSA 4.5%	\$9
MID STRENGTH HEADS OF NOOSA 3.5%	\$8
GINGER BEER MATSO'S 3.5%	\$10

SOFT DRINK	\$4.50
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KIDS

JUICE & SOFT DRINK

PINEAPPLE, APPLE OR ORANGE JUICE OR KIDS SOFT DRINKS	\$3.00
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Let the fun
begin

Paradise
RUM



COCKTAILS

RUM COCKTAILS



PARADISE COLADA \$18
Spiced Rum, Pineapple, Cream of Coconut

ALL ROADS LEAD TO RUM

Spiced Rum, Lemon Juice, Simple Syrup, Cider



PAINKILLER \$18
Rum, Pineapple & Orange Juice, Cream of Coconut



LOST IN PARADISE \$18
Rum, Spiced Rum, Select Aperitivo, Lime, Orgeat, Nutmeg



BLUE HAWAII \$20
Rum, Vodka, Blue Curacao, Pineapple Juice, Simple Syrup



BELLADONNA \$18
Rum, Pineapple Juice, Orange Juice, Cranberry Juice, Raspberry syrup

GIN COCKTAILS

MILLION DOLLAR \$18
Gin, Sweet Vermouth, Pineapple Juice, Egg White, Grenadine



APPLE GIN FIZZ \$18
Gin, Apple, Lemon Juice, Simple Syrup, Egg White, Sparkling Water



AQUA PEARL \$18
Gin, Pineapple, Blue Curacao, Lemon Juice, Simple Syrup, Bitters

ELDERFLOWER SPRITZ \$18
Gin, Elderflower, Prosecco, Tonic



VODKA COCKTAILS

CHI CHI \$18
Vodka, Coconut Vodka, Pineapple Juice, Cream of Coconut



RASPBERRY MELON COOLER \$18
Coconut Vodka, Chambord, Watermelon Liqueur, Cranberry, Apple



SEX IN PARADISE \$18
Vodka, Peach Schnapps, Pineapple Juice, Cranberry, Grenadine



LEMON MERINGUE \$18
Coconut Vodka, Lemon Juice, Egg White, Simple Syrup, Biscoff Crumb

CRANBERRY SPRITZ \$18
Vodka, Chambord, Cranberry, Soda, Mint



TASTES OF PARADISE PADDLE
Can't decide -
shake things up with our
5 Paradise signature spirits of
Rum, Gin & Vodka

ONLY
\$20

COCKTAILS

Paradise
RUM

CLASSIC COCKTAILS



MAI TAI

Rum, Orange Curacao, Lime Juice, Simple Syrup, Orgeat

\$18



FRENCH MARTINI

Vodka, Raspberry Liqueur, Pineapple Juice, Fairy Foss

\$18



COSMOPOLITAN

Vodka, Triple Sec, Cranberry Juice, Lime Juice

\$18



ESPRESSO MARTINI

Vodka, Espresso, Coffee Liqueur

\$20



SPICED COCONUT ESPRESSO MARTINI

Coconut Vodka, Spiced Rum, Espresso

\$20



LONG ISLAND ICED TEA

Vodka, Gin, Rum, Triple Sec, Lemon Juice, Cola, Simple Syrup

\$20



SPICED RUM SOUR

Spiced Rum, Lemon Juice, Egg White, Simple Syrup, Bitters



AGED RUM OLD FASHIONED

Aged Rum, Bitters, Sugar, Orange Rind



MOJITO

Spiced Rum, Mint, Lime, Sugar, Soda



ONLY
\$12

SLUSHIES

Our ever-changing slushies are made using Paradise signature spirits
**SEE YOUR BARTENDER
FOR TODAY'S SELECTION**

