

HYDE

PARADISO

DIPS

ALL SERVED WITH FRESH TURKISH OR PITA

Hummus, paprika, olive oil **[GF, V, S]** 9

Smoked eggplant, lemon, chili salt **[GF, V]** 9

Tzatziki, cucumber, dill **[GF, V]** 9

TAPA

Pacific oysters w lemon & tabasco **[GF]**
4 for 18 / 8 for 32 / 12 for 42

Mixed Australian marinated olives **[GF, V]** 12

Lamb kofta w homemade mint yoghurt **[GF]** 3 for 12

Spanakopita, spinach, feta, spices, lemon **[V]** 3 for 14

Sumac, salt & pepper squid w lemon aioli **[GF]** 14

Pumpkin, feta & thyme arancini **[V]** 12

Besan zucchini chips w salt & vinegar **[GF, V]** 11

Grilled haloumi, olive oil, beetroot yoghurt,
oregano **[GF, V]** 18

Grilled chicken kebabs, garlic, chili, herbs **[GF]** 3 for 18

BBQ baby octopus, fermented garlic, olive oil **[GF]** 19

Pork belly, charred apple puree, slaw **[GF, S]** 16

SIDES

Crispy chips **[GF, V]** 10

Roasted cauliflower, ghee, pomegranate **[GF, V]** 14

Maple roasted pumpkin & feta salad, pepita
seeds **[GF, V, S]** 14

Roasted baby carrots, truffle honey, hazelnut
dukha **[GF, V]** 14

HYDE KITCHEN

200g Bindaree Eye Fillet,
chef's garnish & jus 36

400g Cape Grim Grass-fed
OP Rib, chef's garnish & jus 59

Portuguese whole roasted free range
chicken, chickpea salad **[GF]** 45

Fish of the day 28
(Ask server for special)

Whole baby reef rish, fennel, lemon,
roasted garlic **[GF]** 44

Porcini & truffle risotto, parmesan
cheese **[GF, S]** 24

TASTE OF PARADISO

55PP (MIN 2)

Bread & dips

Oysters w lemon and tabasco

Sumac, salt & pepper squid w lemon aioli

Lamb kofta w house made mint yoghurt

Grilled haloumi, olive oil, beetroot yoghurt, oregano

Besan zucchini chips w salt and vinegar

Pork belly, charred apple puree, slaw

Cannoli filled w choc hazelnut mousse

@HYDEPARADISO

THE PLACE TO SEE AND BE SEEN, BY THE SEA
WEEKEND SESSIONS
BOTTOMLESS BRUNCH | GROUP CELEBRATIONS
[S] CHEF'S SIGNATURE, **[GF]** GLUTEN FREE, **[V]** VEGETARIAN

SERVING 12 TIL LATE