

THE FAX BAR



PROUDLY LOCAL INGREDIENTS

-
- ▣ **Olsson Sea Salt Flakes** — Port Alma, Queensland
 - ▣ **Lilydale Free Range Chicken** — Regional New South Wales
 - ◇ **Hiramasa Kingfish** — Spencer Gulf, South Australia
 - ✱ **Four Pillars Gin-Infused Salmon Roe** — Yarra Valley, Victoria
 - ✦ **Queensland King Prawns** — Queensland
 - ✱ **Paesanella Burrata** — Marrickville, New South Wales
 - ✱✱ **Muscovy Duck** — Regional New South Wales
 - ⬢ **Humpty Doo Barramundi** — Northern Territory
 - ✱ **Kangaroo Loin** — Regional New South Wales
 - ▲ **Tasmanian Lamb** — Tasmania



THE SIGNATURE COLLECTION

PARADOX RAVIOLI “TIDE & FLAME”

*Lemongrass & Chili Infused QLD Prawns Ravioli,
Charred Jumbo Prawns, Red Curry Butter Shallots,
Herb Oil*

Bold. Local. Unexpected.

Our signature dish celebrates Queensland’s finest prawns with fire, spice, and finesse. A tribute to the coast, crafted with ingredients from local producers we proudly champion.



PARADOX COCKTAIL

*NED Australian Whisky, Native Pepperberry, Lime,
Egg White, Palm Sugar*

Smooth, spiced and just a little wild—this native twist on a whisky sour brings bold botanicals to centre stage. Created to stir conversation (and a little curiosity).



PARADOX PALE ALE

Melon. Citrus. Crisp.

A stunner brewed with a paradox in mind... Bright, bold, and effortlessly balanced. Crafted with extra pale malts and just a touch of wheat for that hazy golden glow. Expect a fresh hit of melon, passionfruit and citrus, rounded by a whisper of grassy bitterness. Light-bodied, fruit-forward, and dangerously drinkable.



MONTHLY SPECIALS

SWAGMAN SOUP | 19

Hearty Lamb Soup, Barley, Root Vegetables, Fresh Herbs.



KINGFISH CARPACCIO | 32

Hiramasa Kingfish Crudo, "Four Pillar" Gin-Infused Yarra Valley Salmon Roe, Dill Vinaigrette (GF, DF)



WAGYU MEATBALLS | 24

Wagyu Beef Meatballs, Tomato Sugo, Basil, Parmesan, and "The Grounds Sourdough"



MENU



LIGHT BREAKFAST Until 11:00am

BREAKFAST DEAL

14

Any Coffee with any one of the below.
All served with butter and preserves.

Raisin Toast (2 pieces)

"The Grounds" Sourdough Toast (2 slices)

Homemade Banana Bread (1 slice)

Cheese on Toast (2 slices)

Blueberry Muffin (2 pieces)

Ham And Cheese Croissant

Assorted Pastries (2 pieces)

PARADOX BIRCHER MUESLI

14

Prices are GST inclusive. A 1.5% surcharge applies to credit cards. 10% surcharge is applied on Sundays and public holidays. Menu items subject to change.

Vegan (vg), Vegetarian (v), Healthy Option (h), Gluten Free (gf), Dairy Free (df)

* Gluten Free Available On Request

SHARES AND STARTERS From 11:00am

Hass Avocado Hummus, Tortilla Crisps, Smoked Paprika, "Pukara Estate" Extra Virgin Olive Oil (v, df)	14
House Marinated Olives with Feta And Garlic Bread (v)	15
Tomato & Paesanella Stracciatella Bruschetta, Basil, Pukara Estate Olive Oil (v)	16
Beer Battered Onion Rings With Chives Sour Cream (v)	16
Steamed Prawn Dumplings With Soy Chili Oil [5]	18
Spice Dusted Squid With Chipotle Mayonnaise	22
Gochujang Tossed "Lilydale" Free Range Chicken Bites (df)	22
Sydney Rock Oysters With Finger Lime And Mignonette [4] (gf)	24
Wild Caught Tempura Prawns With Teriyaki Dip [5]	24
Mini Tacos With Fried Chicken, Slaw, Hass Avocado, Tomato Relish, And Jalapeño [3]	28
Wagyu Beef Meatballs, Tomato Sugo, Basil, Parmesan And "The Grounds Sourdough" [5]	24
Wild Mushrooms Arancini With Aioli [5] (v)	22
Grilled QLD King Prawns, Harissa Chili Butter With "The Grounds" Sourdough [4]	28
Hiramasa Kingfish Crudo, Four Pillar Gin-Infused Yarra Valley Salmon Roe, Dill Vinaigrette (gf, df)	38
Antipasto Platter With Selection Of Cured Australian Meats, Goat Curd, Grilled Vegetables, Pickles, Olives, And Garlic Bread*	38

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COMFORT AND FILLERS From 11:00am

Paesanella Burrata Salad With Tomatoes, Fennel Shavings, Basil, White Balsamic (v, gf)	26
Smoked Chicken Salad With Avocado, Boiled Egg, Tomatoes, Cucumber, Lettuce, And Honey Mustard Dressing (df, gf)	28
Chicken Caesar Salad With Baby Cos Lettuce, Bacon, Anchovies, Parmesan, Hard-Boiled Egg, And Oven-Baked Croutons	30
Paradox Wagyu Burger With Garlic Aioli, Tomato Relish, Mesclun, Gherkins, Cheese, Garden Tomato, And Fries	36
Vegan Burger With Plant-Based Protein And Chickpea Patty, Avocado, Lettuce, Caramelised Onion, Vegan Cheese, Tomato Relish, And Fries (v, vg)	34
Club Sandwich With Toasted White Bread, Grilled Chicken Breast, Smoked Black Forest Bacon, Cheese, Fried Egg, Tomato, Cucumber, Mesclun, Aioli, And Fries	34
Chargrilled Steak Sandwich With Sourdough, Mesclun, Tomatoes, Caramelised Onion, Cheese Slice, Smoked Chipotle Barbecue Sauce, And Fries	35

PARADOX BOWLS

Fresh & Chilled Wellness Bowl, Chopped Kale With Roasted Kumera, Broccolini, Chickpeas, Black Beans, Brown Rice, Avocado, Green Goddess Dressing, And Furikake (v, vg, gf, df)	25
Add "Lilydale" Chicken	10
Add Salmon	16
Add "Ulladulla" Tuna	16
Add Prawns [5]	16

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PASTA AND RISOTTO 12:00pm - 10:30pm

"Tide and Flame" Our Signature Paradox Dish - Lemongrass and Chili-Infused Prawn Ravioli, Red Curry Butter, Shallots, Charred Jumbo Prawn	36
Penne Aglio E Olio With Garlic, Chilli, Parsley, Basil, And "Pukara Estate" Extra Virgin Olive Oil (v, vg)	25
Spaghetti Bolognese With Rosemary And Parmesan	30
Linguini Marinara With Garlic Chili Prawns, Mussels, Clams, Calamari, And Parsley	39
Three Mushroom Ravioli With Garlic, Spinach, Cherry Tomatoes, Pine Nuts, And "Pukara Estate" Extra Virgin Olive Oil (v)	25
Vegan Risotto With Green Peas, Broccoli, And Spinach (v, vg, gf, df)	28
Saffron Risotto With 5-Spiced Confit NSW Muscovy Duck Leg And Gorgonzola	38

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MAINS 12:00pm - 10:30pm

Fish And Chips, Battered Tasmanian Gurnard, Olson Salt And Vinegar Potatoes With Tartare Sauce, And Salad Wedge	38
Lemon Myrtle Humpty Doo Barramundi Fillet, Leek Cream, Warragal Greens, Charred Baby Leek, Pickled Shallots, Australian Macadamia, "Pukara Estate" Extra Virgin Olive Oil	53
"Lilydale" Free Range Chicken Breast Potato, Coconut Curry, Bok Choy, Eggplant Kasundi (gf)	38
"Paradox Spiced" Kangaroo Loin With Celeriac Textures, Karkalla, Organic Puffed Quinoa, And Red Wine Jus	48

FROM THE GRILL

"Lilydale" Free Range Chicken Breast (gf)	37
Tasmanian Lamb Rack (gf)	44
Young Eye Fillet (gf)	55

All steaks served with herbed "Pukara Estate" extra virgin olive oil confit potato, roasted vine cherry tomatoes and red wine jus

SIDES

Truffle Butter	5
The Grounds Sourdough Slice With Pep Saya Butter	5
Fries with Olsson's Sea Salt (v)	10
Sweet Potato Chips (gf, v)	10
Mash Potato (gf)	10
Charred Broccolini With Toasted Almonds (v)	10
Bulmer Farm Greens Cherry Tomato, Fennel, House Vinaigrette	10
Tossed Seasonal Greens	10

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DESSERTS From 11:00am

"Paradox Pavlova" With Mixed Berry Compote And White Chocolate Shards	15
Vanilla Crème Brûlée With Pistachio Biscotti	15
Coconut & Lychee Pannacotta, Sesame Brittle, Mango Coulis	15
Grand Cru Chocolate Slice, Hazelnut Ice Cream	18
Sliced Seasonal Fruit Plate (gf, v, vg)	15
Artisanal NSW Cheeseboard With Toasted Raisin Bread, Quince Jelly, Mixed Nuts, And Crackers	20
Ice Cream Sundae With Three Scoops Of Vanilla Ice Cream, Chocolate Sauce, Meringue, And Fresh Berries	15
Vegan Chocolate Mousse With Raspberry Gel And Chocolate Crumble (vg)	15

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SIGNATURE HIGH TEA

Sip, Nibble, And Celebrate In Style.
Perfect For Bachelorettes, Baby Showers,
Or Just An Excuse To Dress Floral
And Feel Fancy.

Available Daily — Book Now:
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BEVERAGES



BEERS & CIDERS

Happy Hour Price

DRAUGHT BEERS

9.5 12

Great Northern, Australia

4 Pines Japanese Lager, Australia

Peroni Nastro Azzuro, Italy

Paradox Pale Ale, Australia

8 10

BOTTLED BEERS - DOMESTIC

- 12

Lord Nelson Three Sheets Pale Ale

Coopers Pale Ale

James Squire "150 Lashes" Pale Ale

4 Pines American Amber Ale

Cascade Light

Victoria Bitter

Crown Lager

James Boags Premium

BOTTLED BEERS - IMPORTED

- 13

Heineken, Netherlands

Asahi Super Dry, Japan

Peroni Leggera (mid strength), Italy

Corona Extra, Mexico

CAN - IMPORTED

- 14

Guinness, Ireland

CIDERS

- 12

Bulmers, Apple

Somersby, Pear

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WINES

HH/Gls/Btl

ROSE WINES

M De Minuty, Saint-Tropez, France	15/19/83
Beside Broke Road Rose, Riverina, NSW	12/15/70

RED WINES

St Hugo Cabernet Sauvignon, Coonawarra, SA	17/21/99
Baby Doll Pinot Noir (vg), Marlborough, NZ	13/16/74
Coldstream Hills Pinot Noir, Yarra Valley, VIC	15/19/87
Cloudy Bay Pinot Noir, Marlborough, NZ	21/26/119
Pepper Tree Merlot, Wrattenbully, SA	12/15/64
Mr Riggs Shiraz, McLaren Vale, SA	12/15/64
Pindarie Shiraz, Barossa Valley, SA	14/18/78
Wynns The Gables Cabernet Sauvignon, Coonawarra, SA	13/16/69
Dalwood Shiraz, Hunter Valley, NSW	-/99
John Duval Plexus GSM, Barossa Valley, SA	-/120

DESSERT WINES

2012 Cookoothama Botrytis Semillon, Darling Point, NSW	-/15/66
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WINES

HH/Gls/Btl

WHITE WINES

Cloudy Bay Sauvignon Blanc, Marlborough, NZ	17/21/99
Lark Hills Riesling (vg), Canberra District, NSW	12/15/66
Tyrell's Special Release Verdelho, Hunter Valley, NSW	11/14/64
Beside Broke Road Pinot Gris, Riverina, NSW	14/17/74
Yealands Single Vineyard Sauvignon Blanc (vg), Marlborough, NZ	14/17/74
Bleasdale Chardonnay, Adelaide Hills, SA	13/16/70
Tasman Bay Chardonnay, Nelson, NZ	14/18/78
Tyrell's Semillon, Hunter Valley, NSW	11/14/64

SPARKLING WINES & CHAMPAGNE

Chandon Garden Spritz, Yarra Valley, VIC	17/21/89
NV Dalwood Sparkling Chardonnay, Hunter Valley, NSW	12/15/66
NV Villa Calappiano Prosecco D.O.C, Veneto, Italy	14/17/74
NV Chandon, Yarra Valley, VIC	15/19/84
NV Chandon Rose, Yarra Valley, VIC	15/19/84
Yalumba Christobel's Moscato, Eden Valley, SA	13/16/59
NV Moet et Chandon (vg), Epernay, France	24/29/135
Pommery Brut Royal, Reims, France	-/135
NV Veuve Clicquot (vg), Epernay, France	-/160

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COCKTAILS

PARADOX'S MARTINI SELECTION

Espresso	Espresso Shot, House Infused Vanilla Vodka And Kahlua, Shaken On Ice	24
Lychee	Lychee Liqueur, Absolut Vodka, Shaken With Lychee Juice, Muddled Lychees, And Paradiso	24
Chocolate	Absolut Vanilla Vodka, Mozart Chocolate Liqueur, Crème de Cacao, A Touch of Cream, Shaken And Finished With Chocolate Shavings	24
Apple	Absolut Vodka And Apple Liqueur Shaken With Apple Juice	24
Passionfruit	Gordon's Gin, Passoa, Passionfruit Juice, Fresh Passionfruit And Sugar	24
Classic	Absolut Vodka Or Gordon's Gin With Dry Vermouth	24

MOCKTAILS

Paradox Garden	Fresh Celery And Cucumber Juices Balanced With Zesty Lemon And A Touch Of Sugar Syrup, Finished With Silky Egg White	14
Ginger Grove	Fresh Orange And Lime, Muddled With A Touch Of Ginger And Topped With Ginger Beer	14
Coco Colada	Enjoy A Virgin Piña Colada Made With Pineapple Juice And A Touch Of Coconut Purée	14
Symphony	A Refreshing Blend Of Strawberries, Pineapple, Grapefruit, Citrus And Roses	14

Other Mocktails available upon request

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COCKTAILS

CLASSIC

Garden Spritz	Chandon Sparkling, Orange Bitters	21
Champagne Cocktail	St. Remy, Grand Marnier, Sugar Cube, Champagne And Angostura bitters	29
Margarita	Tequila, Triple Sec, Lime Juice	24
Mojito	White Rum, Sugar, Lime Juice, Soda Water And Mint	24
Negroni	Gin, Sweet Red Vermouth And Campari Bitter	24
Caipirinha	Cachaça, Lime Wedge And Sugar	24
Pisco Sour	Pisco, Lime Juice, Sugar Syrup And Egg White	24
Dark and Stormy	Gosling's Rum And Lime, Topped With Ginger Beer	24
Rusty Nail	Blended Scotch Whiskey, Drambuie Over Ice	24
Bloody Mary	Vodka, Tomato Juice, Lemon, Worcestershire Sauce, Angostura Bitter, Salt, Pepper And Tabasco	24
Piña Colada	Rum, Coconut, Pineapple Juice, Garnished with Pineapple And Cherry	24

THE SIGNATURES

Paradox Cocktail	NED Australian Whisky, Native Pepperberry, Lime, Egg White, Palm Sugar	24
Tropical Edition	Tequila, Aperol, Triple Sec, Passionfruit, Pineapple Juice	24
The Deadline Mule	Spiced Rum, Fresh Lime, Bitters And Cranberry Juice, Muddled Together And Topped With Ginger Beer	24
The Exclusive	Vodka, Elderflower Liqueur, Cranberry Juice And Berry Syrup, Finished With Our Molecular Foam	24

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APÉRITIF & SPIRITS

APÉRITIF

Campari	12
Pernod	12
Pimms No 1	12
Aperol	12
Martini Rosso	12
Martini Bianco	12
Noilly Prat	12

GIN

Sydney Standard Gin	11
2204 Marrickville Dry Gin	12
Gordon's	12
Bombay Sapphire	15
Tanqueray	15
Tanqueray No 10	17
Hendrick's	17
Archie Rose Signature Dry	17
Ki No Bi, Kyoto Dry Gin	18
Ki No Tea, Kyoto Dry Gin	19

TEQUILA

Volcan de me tierra Blanco	12
Jose Cuervo Gold	12
1800 Añejo	15
Calle 23	18

VODKA

Archie Rose Botanical	11
Absolut	12
Absolut Vanilla	12
Absolut Citron	12
Ketel One	15
Belvedere	17
Grey Goose	19

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APÉRITIF & SPIRITS

WHISKEY - SINGLE MALT

Glenfiddich 12 YO, Speyside	16
Glenfiddich 15 YO, Speyside	19
Glenfiddich 18 YO, Speyside	24
Glenmorangie 10 YO, Highland	16
Auchentoshan 12 YO, Lowland	15
Dalwhinnie 15 YO, Highland	16
Lagavulin 16 YO, Islay	20
The Macallan 12 YO Fine Oak, Highland	17
Talisker 10 YO, Isle of Skye	17
Ardbeg 10 YO, Islay	17
Oban 14 YO, Highland	22

OTHER WHISKIES

NED Australian Whisky	11
Jameson Irish, Ireland	12
Canadian Club, Canada	12
Nikka Taketsuru Pure Malt, Japan	20

COGNAC

Courvoisier VSOP	16
Hennessy VSOP	16
St Remy Brandy	16
Remy Martin VSOP	16
Remy Martin XO	36
Hennessy XO	34
Hennessy Paradise	99

PORT/MUSCAT/SHERRY

Penfolds Grandfather	21
Galway Pipe	12
Morris Black Label Muscat	12
Sherry Harvey Bristol	12

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APÉRITIF & SPIRITS

RUM

Bundaberg Australian Rum	13
Bacardi	15
Havana 3 Years	15
Sailor Jerry Spiced	15
Havana 7 Years	15
Appleton	15
Malibu	15
Gosling's	15
Pythagoras Australian Rum	15

LIQUEURS

Apple Pie	12
Baileys	14
Cointreau	17
Drambuie	14
Frangelico	17
Galliano Amaretto	15
Galliano Sambuca	17
Galliano Sambuca Black	15
Galliano Vanilla	15
Kahlúa	15
Southern Comfort	14
Tia Maria	14
Fernet Branca	12
Midori	14
Chambord	14
Pisco	14

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APÉRITIF & SPIRITS

BOURBON

Jim Beam White	13
Jack Daniel's	16
Wild Turkey	15
Maker's Mark	16
Woodford Reserve	16
Bulleit Rye	18

SCOTCH

Chivas Regal 12 Years	15
Johnnie Walker Red	14
Johnnie Walker Black	17
Johnnie Walker Blue	42

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SOFT DRINKS, JUICES & WATER

SOFT DRINKS

8

Schweppes Ginger Beer
Red Bull
Pepsi
Pepsi Max
Schweppes Lemonade
Schweppes Tonic
Schweppes Dry Ginger
Coca Cola
Coke No Sugar
Diet Coke
Soda

FRESHLY SQUEEZED JUICE

12

Detox Apple
Apple, Ginger And Carrot

Detox Watermelon
Watermelon, Cucumber And Strawberry

Detox Orange
Orange, Ginger, Carrot And Celery

FRUIT JUICE

9

Orange
Apple
Pineapple

MINERAL WATER

8

Apani Still Mineral Water
Apani Sparkling Mineral Water

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HOT DRINKS

CLASSIC COFFEES

6

Flat white, Latte, Cappuccino, Long Black, Espresso, Macchiato,
Hot Chocolate, Chai Latte, Mocha, Piccolo

*Extras: Caramel, Macadamia, Butterscotch, Salted Caramel, Vanilla,
Soy Milk, Almond Milk, Lactose-Free Milk, Extra Espresso Shot* 0.50

SPECIALTY DRINKS

Turmeric Latte
Ground Turmeric, Milk, Honey and Cinnamon 7

Matcha Green Tea Latte
Matcha Green Tea Powder, Milk And A Touch Of Honey 7

Parisian Warm Chocolate
Classic Hot Chocolate With A Touch Of Whipped Cream 7

Mexican Hot Chocolate
Cocoa Recipe With Coffee And Cinnamon 7

LIQUEUR BEVERAGES

Traditional Irish coffee
Double Shot Espresso, Jameson Irish Whiskey And Brown Sugar,
Topped With Lightly Whipped Heavy Cream 14

Hot Nutty Irishman
Double Shot Espresso, Baileys And Frangelico Topped
With Whipped Cream 14

Spanish Coffee
Double Shot Espresso, Tia Maria And Dark Rum Topped
With Whipped Cream 14

LA MAISON TEAS 7

Choose from our leaf tea collection

Earl Grey, Russian Caravan, Green Tea, Lemon and Ginger, Darjeeling,
Peppermint, Camomile, Orange Pekoe, English Breakfast, Irish Breakfast

SPECIAL EDITION TEAS

Please ask your attendant for our tea menu

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