
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



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 (2 slices)

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)

Seafood Origin: (A) Australia, (I) Imported, (M) Mixed

*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] (I)	18
Spice Dusted Squid With Chipotle Mayonnaise (I)	22
"Lilydale" Free Range Chicken Crispy Bites Tossed In Gochujang (DF)	22
Sydney Rock Oysters With Finger Lime And Mignonette [4] (GF)(A)	26
Wild Caught Tempura Prawns With Teriyaki Dip [5] (I)	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, Garlic Chili Butter With "The Grounds" Sourdough [4] (A)	28
Prosciutto And Melon Platter With House Marinated Olives And Balsamic Glaze Drizzle	32

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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 Falafel 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	36
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 (A)	16
Add Tuna (I)	16
Add Prawns [5] (A)	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 (M)	36
Spaghetti 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
Penne Mushroom Cream With Wild Mushrooms, Cream, Parmesan, Chives (V)	25
Linguini Marinara With Garlic Chili Prawns, Mussels, Clams, Calamari, And Parsley (I)	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, Olsson Salt And Vinegar Potatoes With Tartare Sauce, And Salad Wedge (I)	38
Lemon Myrtle Humpty Doo Barramundi Fillet, Leek Cream, Warragal Greens, Charred Baby Leek, Pickled Shallots, Australian Macadamia, "Pukara Estate" Extra Virgin Olive Oil (A)	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)	53
Young Eye Fillet (GF)	55

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

SIDES

The Grounds Sourdough Slice With Pep Saya Butter	5
Fries with Olsson's Sea Salt (V)	12
Sweet Potato Chips (GF, V)	14
Mash Potato (GF)	10
Charred Broccolini With Toasted Almonds (V)	10
Bulmer Farm Greens Cherry Tomato, Fennel, House Vinaigrette	10
Steamed 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
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	24
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:
+61 (0) 2 8214 0000



BEVERAGES



HAPPY HOUR

SNACKS AND BITES

Hass Avocado Hummus, Tortilla Crisps, Smoked Paprika, "Pukara Estate" Extra Virgin Olive Oil (V, DF)	14
Beer Battered Onion Rings With Chives Sour Cream (V)	16
Spice Dusted Squid With Chipotle Mayonnaise (I)	22
"Lilydale" Free Range Chicken Crispy Bites Tossed In Gochujang (DF)	22
Wild Caught Tempura Prawns With Teriyaki Dip [5]	24
Wild Mushrooms Arancini With Aioli [5] (V)	22

DRAUGHT BEERS

	Gls
Great Northern, Australia	9.5
4 Pines Japanese Lager, Japan	9.5
Australia Peroni Nastro Azzuro, Italy	9.5
Paradox Pale Ale, Australia	8.5

SPARKLING WINES & CHAMPAGNE

	Gls
Chandon Garden Spritz, Yarra Valley, VIC	17
NV Dalwood Sparkling Chardonnay, Hunter Valley, NSW	12
NV Villa Calappiano Prosecco D.O.C, Veneto, Italy	14
NV Chandon, Yarra Valley, VIC	15
NV Chandon Rose, Yarra Valley, VIC	15
Yalumba Christobel's Moscato, Eden Valley, SA	13
NV Moet et Chandon (vg), Epernay, France	24

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HAPPY HOUR

WHITE WINES	Gls
Cloudy Bay Sauvignon Blanc, Marlborough, NZ	17
Lark Hills Riesling (vg), Canberra District, NSW	12
Tyrell's Special Release Verdelho, Hunter Valley, NSW	11
Beside Broke Road Pinot Gris, Riverina, NSW	14
Yealands Single Vineyard Sauvignon Blanc (vg), Marlborough, NZ	14
Bleasdale Chardonnay, Adelaide Hills, SA	13
Tasman Bay Chardonnay, Nelson, NZ	14
Tyrell's Semillon, Hunter Valley, NSW	11
ROSE WINES	Gls
M De Minuty, Saint-Tropez, France	15
Beside Broke Road Rose, Riverina, NSW	12
RED WINES	Gls
St Hugo Cabernet Sauvignon, Coonawarra, SA	17
Baby Doll Pinot Noir (vg), Marlborough, NZ	13
Coldstream Hills Pinot Noir, Yarra Valley, VIC	15
Cloudy Bay Pinot Noir, Marlborough, NZ	21
Pepper Tree Merlot, Wrattenbully, SA	12
Mr Riggs Shiraz, McLaren Vale, SA	12
Pindarie Shiraz, Barossa Valley, SA	14
Wynns The Gables Cabernet Sauvignon, Coonawarra, SA	13

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BEERS & CIDERS

DRAUGHT BEERS 12

Great Northern, Australia
4 Pines Japanese Lager, Australia
Peroni Nastro Azzuro, Italy
Paradox Pale Ale, Australia

11

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

Gl's/Btl

ROSE WINES

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

RED WINES

St Hugo Cabernet Sauvignon, Coonawarra, SA	21/99
Baby Doll Pinot Noir (vg), Marlborough, NZ	16/74
Coldstream Hills Pinot Noir, Yarra Valley, VIC	19/87
Cloudy Bay Pinot Noir, Marlborough, NZ	26/119
Pepper Tree Merlot, Wrattenbully, SA	15/66
Mr Riggs Shiraz, McLaren Vale, SA	15/66
Pindarie Shiraz, Barossa Valley, SA	18/78
Wynns The Gables Cabernet Sauvignon, Coonawarra, SA	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

Gls/Btl

WHITE WINES

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

SPARKLING WINES & CHAMPAGNE

Chandon Garden Spritz, Yarra Valley, VIC	21/89
NV Dalwood Sparkling Chardonnay, Hunter Valley, NSW	15/66
NV Villa Calappiano Prosecco D.O.C, Veneto, Italy	17/74
NV Chandon, Yarra Valley, VIC	19/84
NV Chandon Rose, Yarra Valley, VIC	19/84
Yalumba Christobel's Moscato, Eden Valley, SA	16/59
NV Moet et Chandon (vg), Epernay, France	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	25
Lychee	Lychee Liqueur, Absolut Vodka, Shaken With Lychee Juice, Muddled Lychees, And Paradiso	25
Chocolate	Absolut Vanilla Vodka, Mozart Chocolate Liqueur, Crème de Cacao, A Touch of Cream, Shaken And Finished With Chocolate Shavings	25
Apple	Absolut Vodka And Apple Liqueur Shaken With Apple Juice	25
Passionfruit	Gordon's Gin, Passoa, Passionfruit Juice, Fresh Passionfruit And Sugar	25
Classic	Absolut Vodka Or Gordon's Gin With Dry Vermouth	25

MOCKTAILS

Paradox Garden	Fresh Celery And Cucumber Juices Balanced With Zesty Lemon And A Touch Of Sugar Syrup, Finished With Silky Egg White	16
Ginger Grove	Fresh Orange And Lime, Muddled With A Touch Of Ginger And Topped With Ginger Beer	16
Coco Colada	Enjoy A Virgin Piña Colada Made With Pineapple Juice And A Touch Of Coconut Purée	16
Symphony	A Refreshing Blend Of Strawberries, Pineapple, Grapefruit, Citrus And Roses	16

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	25
Mojito	White Rum, Sugar, Lime Juice, Soda Water And Mint	25
Negroni	Gin, Sweet Red Vermouth And Campari Bitter	25
Caipirinha	Cachaça, Lime Wedge And Sugar	25
Pisco Sour	Pisco, Lime Juice, Sugar Syrup And Egg White	25
Dark and Stormy	Gosling's Rum And Lime, Topped With Ginger Beer	25
Rusty Nail	Blended Scotch Whiskey, Drambuie Over Ice	25
Bloody Mary	Vodka, Tomato Juice, Lemon, Worcestershire Sauce, Angostura Bitter, Salt, Pepper And Tabasco	25
Piña Colada	Rum, Coconut, Pineapple Juice, Garnished with Pineapple And Cherry	25

THE SIGNATURES

Paradox Cocktail	NED Australian Whisky, Native Pepperberry, Lime, Egg White, Palm Sugar	25
Tropical Edition	Tequila, Aperol, Triple Sec, Passionfruit, Pineapple Juice	25
The Deadline Mule	Spiced Rum, Fresh Lime, Bitters And Cranberry Juice, Muddled Together And Topped With Ginger Beer	25
The Exclusive	Vodka, Elderflower Liqueur, Cranberry Juice And Berry Syrup, Finished With Our Molecular Foam	25

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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	12
2204 Marrickville Dry Gin	13
Gordon's	13
Bombay Sapphire	15
Tanqueray	15
Tanqueray No 10	17
Hendrick's	17
Archie Rose Signature Dry	17
Ki No Bi, Kyoto Dry Gin	19
Ki No Tea, Kyoto Dry Gin	20

TEQUILA

Volcan de me tierra Blanco	13
Jose Cuervo Gold	13
1800 Añejo	15
Calle 23	18

VODKA

Archie Rose Botanical	12
Absolut	13
Absolut Vanilla	13
Absolut Citron	13
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	12
Jameson Irish, Ireland	13
Canadian Club, Canada	13
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	14
Bacardi	16
Havana 3 Years	16
Sailor Jerry Spiced	16
Havana 7 Years	16
Appleton	16
Malibu	16
Gosling's	16
Pythagoras Australian Rum	16

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

Schwepes Ginger Beer
Red Bull
Pepsi
Pepsi Max
Schwepes Lemonade
Schwepes Tonic
Schwepes 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

6.5

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*

0.5

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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