



# ELYSIUM

RESTAURANT • BAR

## BREADS

**Garlic & Herb Bread (v)** ..... 6.00  
Add cheese ..... 1.50  
Add bacon ..... 2.50

**Ciabatta (v)** .....10.95  
served with lemon & rosemary butter

## TAPAS & SMALL PLATES

**Spanish Style Meatballs (gfa)** .....17.00  
Homemade meatballs served with sofrito  
tomato sauce & crusty Turkish bread

**Ratatouille (v)(gfa)** ..... 15.00  
Eggplant, zucchini, tomatoes & red peppers  
sautéed in olive oil served with Turkish toast

**Petite Spanish Pizza** .....17.00  
Sofrito tomato sauce, chorizo sausage, Spanish onions,  
guindillas, black olives, red capsicum, manchego  
& mozzarella cheese, topped with fresh rocket  
*Gluten free pizza base available \$1.50*

**Salt & Pepper Calamari (gf)** ..... 16.50  
Salt & pepper dusted calamari  
served with chilli lime dressing

**Pistachio & Lemon Arancini (v)**..... 16.50  
Served with a Verde mayonnaise

**Seared Scallops** ..... 22.00  
Served on puff pastry with a leek confit, roasted  
cauliflorette, crisp prosciutto & cauliflower puree

**Szechuan Spiced Barbecued Prawns (gfa)** ..... 18.50  
5 succulent prawns barbecued in our homemade  
garlic, ginger, chilli & szechuan marinade

**Crumbed Camembert Wheel (v)** ..... 18.50  
Crispy golden crumbed camembert wheel  
served with lavosh crackers & cranberry sauce

**Marinated Lamb Fillet Skewers (gfa)** ..... 18.00  
With spicy plum dipping sauce & flatbreads

**New Zealand Greenshell Mussels (doz) (gfa)** .....19.00  
Ask our friendly wait staff for  
chef's flavour creation of the day

**Soup of the Day** ..... 12.00  
Ask your friendly wait staff about today's  
delicious, hearty soup served with crusty bread

## PIZZA

**Vegetable Deluxe (v)** ..... 25.00  
Napoli, bocconcini, mozzarella, spinach, Spanish  
onion, roasted capsicum, tomatoes & mushrooms  
finished with a drizzle of pesto

**Hawaiian** ..... 24.00  
Napoli, mozzarella, ham, pineapple

**Spanish Style Pizza**..... 26.00  
Sofrito tomato sauce, chorizo sausage, Spanish  
onions, guindilla peppers, black olives, red  
capsicum, manchego & mozzarella cheese,  
topped with fresh rocket

**BBQ Chicken** ..... 26.00  
Napoli, mozzarella, chicken, bacon, roasted  
capsicum, mushrooms, red onion & BBQ sauce

**Carne** ..... 26.00  
Napoli, mozzarella, chorizo sausage, bacon,  
salami, ground beef, Spanish onion & BBQ sauce

**Margherita (v)** ..... 23.00  
Napoli, mozzarella, bocconcini,  
grape tomatoes & fresh basil

*Gluten free pizza bases available*

## SHARE PLATES

**Antipasto Board for 2**.....30.00  
Milano & inferno salami, serrano ham, farmhouse  
aged cheddar, camembert, stuffed olives, eggplant  
& tomato dip, marinated soft Persian feta with  
sundried tomatoes, pickles, seasonal fruit,  
Turkish toast & crackers

**Vegetarian Antipasto Board for 2**.....28.00  
Farmhouse aged cheddar, camembert, grilled  
haloumi, stuffed olives, eggplant & tomato dip,  
marinated Persian feta with sundried tomatoes,  
pickles, seasonal fruit, white bean hummus  
with dukkah, Turkish toast & crackers

**Selection of cheeses (for 2) (v)** ..... 27.00  
Wattle Valley Goats Cheese, Milawa blue, vintage  
cheddar, Whitestone NZ & Barossa camembert,  
fig paste, peach chutney & seasonal fruit, served  
with crackers

*\*Cheeses may vary due to availability*

## KIDS

*12 years & under*  
*Served with kids soft drink or juice*

**Kids Ham & Pineapple Pizza**..... 10.00

**Kids Chicken Schnitzel**..... 10.00  
Homemade golden brown breaded chicken  
breast served with your choice of either fries,  
salad or seasonal vegetables

**Kids Cheesy Bacon Carbonara** ..... 10.00  
Penne pasta tossed with bacon and a cheesy,  
creamy carbonara sauce

**Kids Fish**..... 10.00  
Crumbed whiting fillets, served with your choice of  
either fries, salad or seasonal vegetables

## DESSERT

**Triple Choc Mousse** ..... 10.00  
3 delicious layers of homemade milk,  
white & dark chocolate mousse

**Sticky Date Pudding**..... 12.00  
Served with butterscotch sauce & ice-cream

**Raspberry Sorbet & Vanilla Bean Ice-cream** ..... 12.00  
Served with raspberry coulis & meringue crunch

**Apple & Raspberry Crumble** ..... 12.00  
Served warm with vanilla ice-cream

**Warm Fudgy Chocolate Brownie** ..... 12.00  
Served with chocolate sauce, chocolate  
shards & vanilla ice-cream

**Selection of Cheeses (for 2) (v)**..... 27.00  
Wattle Valley Goats Cheese, Milawa blue, vintage  
cheddar, Whitestone NZ & Barossa camembert,  
fig paste, peach chutney & seasonal fruit,  
served with crackers

*\*Cheeses may vary due to availability*

**Selection of tea, coffee & liqueurs available**

## MAINS

**Chickpea Falafel & Asian Noodle Salad (VG)**..... 22.50  
Vegan chickpea falafel on top of red & sugarloaf  
cabbage, mixed lettuce leaves, green beans,  
snow peas & bean thread noodles, tossed with  
peanuts & dressed with a light thai style dressing,  
served with chilli jam

**Chicken Breast Parmigiana**..... 23.00  
Homemade golden brown breaded chicken  
breast topped with marinara tomato sauce, sliced  
ham, melted mozzarella & parmesan cheese &  
served with a garden salad & beer battered fries  
**add avocado for 2.95**

**Mushroom & Sage Cream Gnocchi (V)**..... 24.50  
Light potato gnocchi with sage cream sauce,  
baby spinach, field mushrooms, pecorino cheese  
& topped with pine nuts

**Grilled Lamb, Caramelised Pear & Haloumi Salad** ... 22.50  
Mesclun, red onion, cherry tomatoes, baby spinach  
leaves & pearl cous cous topped with grilled lamb,  
haloumi & caramelised pear, tossed in a honey  
mustard dressing (Vegetarian Option Available)  
**add avocado for 2.95**

**Sand Crab & Prawn Ravioli**..... 27.00  
Served with creamy garlic, white wine & lemon sauce

**Pork Belly** .....30.00  
Crispy crackling pork belly served with  
seasonal vegetables, creamy mashed potato,  
apple compote & an apple cider jus

**Barramundi** ..... 28.00  
Grilled or battered ocean farmed barramundi fillets  
served with garden salad, fries & tartare sauce

**Braised Lamb Shank** ..... 28.00  
Red wine & thyme jus served with caramelised  
onion, steamed broccolini & creamy potato bake

**Glazed Chicken Breast**..... 27.00  
Served with saffron rice, pistachios, raisins,  
almonds, pomegranates & a creamy spinach sauce

**Atlantic Salmon (gfa)** ..... 29.90  
Fillet of Atlantic salmon crusted with black  
and white sesame, grilled and served with  
steamed broccolini and a light honey, ginger  
and soy glaze

**Straight from the Pasture**  
All steaks come with a choice of beer battered fries  
and garden salad or steamed vegetables & mash  
plus your choice of sauce (Mushroom, Pepper,  
Red Wine Jus & Creamy Garlic-gf)

**Rump 250gm** ..... 29.00

**Rump 500gm** ..... 39.90

**Sirloin 300gm** ..... 36.00

**MSA Eye Fillet 200gm**..... 39.90  
Due the lean cut of an eye fillet steak chef  
recommends not serving to well-done

**SIDES**  
**PLEASE ASK OUR FRIENDLY STAFF ABOUT  
TODAY'S BLACKBOARD SPECIALS**

**Fresh Garden Salad** 4.50 | **Garlic Prawns** 6.50  
serve of **Steamed Vegetables** 5.00 | **Avocado** 2.95

**Homemade Mash** topped with garlic butter 4.50

**Beer Battered Fries** with aioli (v) 9.00

**Wedges (v)** with sour cream & sweet chilli sauce 10.00

**Sweet Potato Fries** with chipotle mayo 10.00

(V) - Vegetarian | (VG) - Vegan | (gf) - Gluten Free | (gfA) - Gluten Free Available

Your health and safety is important to us, please be aware we do prepare meals containing gluten, nuts and seafood and cannot guarantee the kitchen is completely free from cross contamination.  
Where possible our produce is sourced from fresh, local ingredients and our delicious dishes prepared by hand in our kitchen.

# wine

## SPARKLING

	150ml	250ml	btl
Veuve Clicquot Brut NV (FRA)	-	-	110
Barringwood Tasmanian Cuvee NV (TAS)	-	-	70
Dunes & Greene Chardonnay Pinot Noir (regional)	-	-	35
Morgans Bay Sparkling Brut (SE Australia)	8.0	-	28
Veuve D'argent Blanc de Blanc	9	-	35
Nua Prosecco (Italy)	-	-	45
T'Gallant Sparkling Prosecco NV (SA)	8.5	-	38
Dunes & Greene Chardonnay Pinot Noir Piccolo 200ml	-	-	9.5

## WHITE

	150ml	250ml	btl
Morgans Bay Chardonnay (SE Australia)	8.0	11.0	28
Vasse Felix Classic Dry White (Margaret River, WA)	9.5	13.5	38
821 South Sauvignon Blanc (Marlborough Valley, NZ)	9	13	36
Tapu Sauvignon Blanc (Marlborough Valley, NZ)	8	11.5	34
HaHa Sauvignon Blanc (Marlborough Valley, NZ)	9.5	13.5	38
Devils Lair Honey Bomb Chardonnay 2017 (WA)	9.5	13.5	38
Leo Buring Clare Valley Dry Riesling 2016/2017 (SA)	9.5	13.5	40
Bleasdale Adelaide Hills Pinot Gris (SA)	9.5	13.5	38
Starborough Pinot Gris (Marlborough, NZ)	9.5	13.5	40
Corte Giara Pinot Grigio (Lake Garda, 2019)	10	14	40
Squealing Pig Marlborough Sauvignon Blanc (NZ) <b>On Tap</b>	9	13	48/ <b>1L</b>

## SWEET WINE & ROSÉ

	150ml	250ml	btl
Clearwater Creek Moscato (SA)	8	11	28
Innocent Bystander Moscato Piccolo 275ml (VIC)	-	-	11
Bodegas Valdemar Conde de Valdemar Rioja Rosé (Spain)	9.5	13.5	40
Cape Schanck by T'Gallant Rosé (VIC) <b>On Tap</b>	9	13	48/ <b>1L</b>
Langmeil Bella Rosé (SA)	9.5	13.5	40

# cocktails

<b>French Martini</b> ..... <b>17</b> Vodka, Chambord, pineapple juice and lime traditionally shaken and strained	
<b>Traditional Mojito</b> ..... <b>17</b> White rum with fresh mint and lime topped with soda water and lemonade	
<b>Spiced Mojito</b> ..... <b>17</b> Baron Samedi Spiced Rum with fresh mint and lime topped with ginger beer	
<b>Espresso Martini</b> ..... <b>17</b> Vodka, Kahlua and a shot of espresso shaken together with a splash of sugar and strained into a cold glass	
<b>American Lemonade</b> ..... <b>17</b> American Honey, Cointreau and Chambord with sours mix and lemonade	
<b>Coco Bliss</b> ..... <b>17</b> Paraiso Lychee Liqueur, Malibu and coconut cream topped with pineapple juice and fresh lime	
<b>Red Ruby</b> ..... <b>17</b> Muddled strawberries with vodka, Chambord and Paraiso Lychee Liqueur topped with soda water and lemonade	

## RED

	150ml	250ml	btl
Morgans Bay Shiraz Cabernet NV (SE Australia)	8	11	28
The Guilty Shiraz, Shinas Estate 2017/18 (Mildura VIC)	9.5	13.5	38
HaHa Pinot Noir 2019/20 (Marlborough Valley NZ)	10	14	42
The Stag Yarra Valley Pinot Noir YV 2019/20 (VIC)	9.5	13.5	40
The Verdict Cabernet Sauvignon 2017/18 (Mildura VIC)	9.5	13.5	38
Smith & Hooper Merlot 2019/20 (Wrattenbully SA)	10	14	40
Brokenwood Cricket Pitch Blend 2018 (Hunter Valley NSW)	-	-	45
Running With the Bulls Tempranillo 2019/20 (Barossa SA)	-	-	42
Kings of Prohibition Shiraz (Barossa SA)	10	14	42

## PREMIUM

<b>Yalumba Paradox Shiraz 2017/18</b> (Northern Barossa SA) The palate is like layers of velvet with great structure and flavours reminiscent of Satsuma plums, olives black pepper and anise. Finishing savoury it is driven by fine powdery tannins	-	-	<b>85</b>
<b>Dalrymple Pinot Noir 2019/20</b> (Pipers River, TAS) Brilliant purple-red colour that shines in the glass. Aromas of violets, crushed boysenberry & blackberry with hints of roasted cinnamon, clove & green pepper	-	-	<b>65</b>
<b>Hay Shed Hill Chardonnay 2018</b> (Margaret River, WA) Experience aromas of fresh cut pear and honeydew melon with some zesty citric notes. The palate is fresh and lively with clean crisp acidity complementing the vibrant fruity flavours	-	-	<b>65</b>
<b>MOCKTAILS</b> <b>from \$7 each</b> Berry Bliss   Virgin Mojito   Elysium Punch   Tutti Frutti			

<b>Tommy Amaretto</b> ..... <b>17</b> Disaronno Amaretto, tequila, Limoncello with agave syrup and sours mix	
<b>Long Island Iced Tea</b> ..... <b>17</b> Vodka, white rum, Triple Sec, tequila, gin and lemon topped with cola	
<b>Margarita</b> ..... <b>17</b> El Jimador Tequila, Cointreau and sours mix, topped with lift, shaken and strained into a salt rimmed glass	
<b>Pina Colada</b> ..... <b>17</b> Bacardi, Malibu, fresh lime, pineapple juice shaken with coconut cream	
<b>Lemon Sherbert</b> ..... <b>17</b> Limoncello, Liquor 43, lemon juice and sugar A refreshingly sweet & tangy combination	
<b>Elysium Shimmer</b> ..... <b>17</b> Our signature cocktail will leave you sparkling on the inside. Made with Chambord, fresh lime, Parfait Amour and Cointreau, topped with soda water, lemonade and finished with mixed berries	

## BEER & CIDER

Cascade Premium Light.....	7.0
Carlton Midstrength .....	7.0
Hahn Light.....	7.0
Hahn 3.5.....	7.5
Hahn Ultra Crisp (GF).....	8.0
Tooheys Extra Dry.....	7.5
Carlton Dry.....	7.5
Tooheys New.....	7.5
Pure Blonde.....	7.5
James Boags.....	8.5
Crown Lager.....	8.5
James Squire 150 Lashes .....	8.5
Coopers Pale Ale.....	8.5
Guinness.....	9.0
Corona.....	9.0
Tooheys Old.....	8.5
Heineken.....	9.0
Asahi .....	9.0
Peroni Legerra.....	7.5
Peroni .....	9.0
Rekorderlig Blush .....	9.0
Rekorderlig Stawberry & Lime.....	9.0
Rekorderlig Wild Berry .....	9.0
Pure Blonde Apple Cider.....	9.0
Non-alcoholic Beer/Cider.....	7.5

## ON THE TAP

ASK OUR FRIENDLY STAFF FOR OUR CURRENT CRAFT BEER ON TAP

WHY NOT TRY OUR  
**TASTING PLATTER**  
OF 4 SAMPLE SIZED CRAFT BEERS  
**\$14.0**

## SPIRITS

We have a wide range of spirits and ready mixed beverages available please ask our friendly wait staff for your favourite.

## SOFT DRINKS

from \$4 each

Kirks Ginger Beer | Coca-Cola  
Coke No Sugar | Fanta | Lift | Dry Ginger Ale  
Red Bull | Lemon Lime & Bitters  
Sparkling Mineral Water  
Selection of Iced Teas

## JAM JARS

**Fruit Tingle**  
Vodka, Blue Curacao & Parfait Amour and Grenadine topped with lemonade  
**Apple Get Together**  
Green Apple Vodka combined beautifully with apple juice, lemonade and fresh lime  
**Alize Pineapple Crush**  
Alize with pineapple juice, lemonade & fresh lime  
**Lychee Cloud**  
Lychee Liqueur, apple juice & lemonade finished with hints of citrus

## all \$10

**Chambord Cup**  
Chambord and cranberry juice topped with lemonade and fresh blueberries  
**Dark & Stormy**  
Spiced rum and ginger beer with fresh limes  
**Pimms Cup**  
Pimms, lemonade and ginger ale mixed with fresh strawberries, mint, lime and orange  
**Gin Cup**  
Gin and passionfruit pulp, topped with lemonade and tonic and finished with fresh lime

# gin menu

**Gin Fizz**.....**16**  
Raspberry gin and prosecco, topped with lemonade, tonic and finished with fresh blueberries

**Raspberry Collins**.....**17**  
Muddled strawberries, Whitley Neill Raspberry Gin, sugar syrup and sours, shaken and topped with soda, garnished with raspberries and mint

**Southside**.....**17**  
Muddled lime, gin, mint, sugar syrup and sours, shaken and garnished with extra mint leaves

**Sloe Sour**.....**17**  
Ink Sloe & Berry Gin, sours, sugar syrup and egg whites, shaken and strained

**Lady in Red** .....**17**  
Four Pillar Bloody Shiraz Gin, Chambord, lemon juice, sugar syrup and egg whites, shaken and strained over ice

**Passion Ink** .....**17**  
Muddled lime, Ink Gin, Passoa, passionfruit pulp and sugar syrup strained over ice

