

MAINS

- Porchetta Roast with Mediterranean Vegetables (GF)** **32.50**
Slices of porchetta served with a medley of mediterranean vegetables finished with a fig glaze
- Mushroom & Sage Cream Gnocchi (V)** **26.50** Light potato gnocchi with sage cream sauce, baby spinach, field mushrooms, pecorino cheese and topped with pine nuts
- Maple Infused Atlantic Salmon (GF)** **33.50** Fillet of Atlantic salmon maple infused, served with a salad of mixed leaves, rocket, fennel, orange and cranberry with a citrus dressing
- Angus Beef Burger** **23.95**
Angus beef patty, maple bacon, mixed lettuce leaves with Dijon aioli on a toasted brioche bun served with a side of beer battered fries
- Roast Capsicum Stuffed with Jewelled Rice (V)** **26.50**
Roasted whole capsicum filled with jewelled rice, pistachios, craisons and almonds finished with a fig glaze, served on a creamy spinach sauce.
**Vegan option will be served with a spicy tomato sauce*
- Barramundi (GF)** **29.95**
Barramundi grilled with lemon, parsley and caper butter, served with twice cooked chat roast rosemary potatoes and broccolini
- Chicken Breast Parmigiana** **26.00**
Homemade golden brown breaded chicken breast topped with marinara tomato sauce, sliced ham, melted mozzarella and parmesan cheese and served with a garden salad and beer battered fries
**Add avocado for \$2.95*
- Grilled Lamb & Caramelised Pear & Haloumi Salad (GFA)** **25.50**
Mesclun, red onion, cherry tomatoes, baby spinach leaves and pearl cous cous topped with grilled lamb, haloumi and caramelised pear, tossed in a honey mustard dressing (vegetarian option available)
**Add avocado for 2.95*
- Mushroom Steak (field mushroom) (GF & Vegan)** **27.50**
Served on a bed of mediterranean vegetables finished with a fig glaze

MAINS

- Moroccan Lamb Shank (GF)** **29.95**
Slow cooked lamb shank with homemade Moroccan spiced sauce tossed with sultanas and flaked almonds served with mash potato
- Fig Glazed Chicken Breast (GF)** **28.95** Fig glazed chicken breast on the bone served on a bed of jewelled rice, with pistachios, craisons and almonds, finished with a creamy spinach sauce.
- Pork Belly (GF)** **33.95**
Crispy crackling pork belly served with seasonal vegetables, creamy mashed potato, apple compote and an apple cider jus
- Sand Crab & Prawn Linguine** **32.00**
Fresh sand crab and prawns served in a creamy garlic, lemon and white wine sauce tossed through linguine pasta
- Straight from the Pasture**
All steaks come with a choice of beer battered fries and garden salad or steamed vegetables and mash plus your choice of sauce (mushroom, pepper, red wine jus & creamy garlic-gf)
- Rump Steak 250g** **32.00**
- Rib Fillet 300g** **46.00**
- Sirloin Steak 300g** **38.00**
- Rump Steak 500g** **44.00**
- MSA Eye Fillet Steak 200g** **42.00**
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** 5.50 | **Garlic Prawns** 6.50
- Serve of Steamed Vegetables** 5.95 | **Avocado** 2.95
- Homemade Mash** topped with garlic butter 5.00
- Beer Battered Fries** with aioli (v) 11.00
- Wedges (v)** with sour cream & sweet chilli sauce 11.00
- Sweet Potato Fries** with chipotle mayo 11.00

Gluten Free dishes will incur an additional fee of \$2/dish



ELYSIUM
RESTAURANT • BAR

Menu

elysiumlakeside.com.au

5/11-13 Bunker Rd, Victoria Point Q 4165

PH 07 3820 6579  

(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.

BREADS

Garlic & Herb Bread (V)	9.00
Add cheese	1.50
Add bacon	2.50
Stone-baked Sour Dough Cob (V)	13.00
Served with olive oil, balsamic and dukka	

SHARE PLATES

Antipasto board for 2	38.00
Milano and inferno salami, serrano ham, farmhouse aged cheddar, camembert, stuffed olives, spicy tomato relish, marinated soft Persian feta with sundried tomatoes, pickles, seasonal fruit, Turkish toast and crackers	
Vegetarian Antipasto Board for 2	35.00
Farmhouse aged cheddar, camembert, grilled haloumi, stuffed olives, spicy tomato relish, marinated Persian feta with sundried tomatoes, pickles, seasonal fruit, balsamic and caramelised onion chutney, Turkish toast and crackers	
Selection of Cheeses (for 2) (V)	29.00
Wattle valley goats cheese, Milawa blue, vintage cheddar, Whitestone NZ & Barossa camembert, spicy tomato relish, balsamic and caramelised onion chutney, seasonal fruit and served with crackers <i>*Cheeses may vary due to availability</i>	

PIZZA

BBQ Chicken	8.00
BBQ sauce, mozzarella, chicken, bacon, roasted capsicum, mushrooms, red onion and BBQ sauce	
Hawaiian	26.00
Napoli, mozzarella, ham, pineapple	
Margherita (V)	26.00
Napoli, mozzarella, bocconcini, grape tomatoes and fresh basil	
Pepperoni	26.00
Napoli, oregano, mozzarella, pepperoni	
Spanish Style Pizza	29.00
Sofrito tomato sauce, chorizo sausage, Spanish onions, guindilla peppers, black olives, red capsicum, manchego & mozzarella cheese, topped with fresh rocket	
Vegetable Deluxe (V)	27.00
Napoli, bocconcini, mozzarella, spinach, Spanish onion, roasted capsicum, tomatoes finished with a drizzle of pesto	

All pizzas can be made with a Gluten Free base for an additional \$2

KIDS

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

Ham & Cheese Pizza	12.00
Nuggets & Chips	12.00
Penne Pasta	12.00
Penne pasta tossed in Napoli sauce	
Fish & Chips	12.00
Crumbed whiting fillets, served with your choice of either fries, salad or seasonal vegetables	

TAPAS

Spanish Style Meatballs	17.50
Homemade meatballs served with sofrito tomato sauce and crusty Turkish bread	
Potato Bravas (GF)	15.00
Roast potatoes topped with a spicy tomato sauce and drizzled with garlic aioli	
Baked Brie & Warm Olives (V)(GFA)	24.00
Wheel of brie baked with rosemary, served with warmed olives and crusty sour dough <i>(olives do contain pits)</i>	
BBQ Spanish Garlic Prawns (GFA)	22.95
5 succulent prawns barbecued in our house-made paprika, garlic, parsley and chilli marinade	
Arancini (V)	16.90
Four cheese arancini balls with a salsa verde mayonnaise	
Crumbed Camembert Wheel (V)	19.50
Crispy golden crumbed camembert wheel served with lavosh crackers and plum sauce	
Stuffed Camembert Wheel	21.50
Crumbed camembert stuffed with jalapenos and chorizo, served with lavosh crackers and plum sauce	
Fish Taco	28.00
3 soft tacos with lightly battered barramundi, served with cabbage slaw, diced avocado, chipotle mayo, mango and a sprinkling of alfalfa	
Lamb & Haloumi Skewers (GF)	19.50
Three tender lamb and haloumi skewers cooked in a honey herbed butter	
Petite Spanish Pizza	22.00
Sofrito tomato sauce, chorizo sausage, Spanish onions, guindillas, black olives, red capsicum, Manchego and mozzarella cheese, topped with fresh rocket. <i>*Gluten free pizza base available \$2</i>	
Salt & Pepper Calamari (GF)	16.95
Salt & pepper dusted calamari served with a lemon aioli	
Spicy Chilli Garlic Mussels (DOZ) (GFA)	24.00
Fresh south Australian black lip mussels served with a habanero chilli and garlic Napoli sauce	

DESSERT

Mango Sorbet & Vanilla Bean Ice-cream (GF)	13
Served with mango coulis and meringue crunch	
Sticky Date Pudding (GF)	13
Served with butterscotch sauce and ice-cream	
Warm Fudgy Chocolate Brownie (GF)	13
Served with chocolate sauce, chocolate shards and vanilla ice-cream	
Selection of Cheeses (for 2) (V)	29
Wattle Valley goats cheese, Milawa blue, vintage cheddar, Whitestone NZ & Barossa camembert, spicy tomato relish, balsamic & caramelised onion chutney and seasonal fruit, served with crackers <i>*Cheeses may vary due to availability</i>	
Crème Brulee	13
A rich vanilla custard topped with caramelised sugar	
White & Dark Chocolate Mousse	13
2 delicious layers of house made white & dark chocolate mousse	
Apple & Raspberry Crumble	13
Served warm with vanilla ice-cream	

Lunch

FROM \$16.00

AVAILABLE 7 DAYS UNTIL 3PM

Calamari Citrus Salad (GFA)	17.00
Salt and pepper calamari served on a mixed lettuce leaves, rocket, fennel, orange and cranberry salad with a citrus dressing	
Mushroom Pesto Penne Pasta (V)	17.00
Mushrooms and sundried tomatoes in a creamy pesto sauce	
Beer Battered Fish & Chips	17.50
Beer battered barramundi fillets served with garden salad, fries and tartare sauce	
Southern Fried Chicken Burger (GFA)	17.50
Chicken schnitzel, cheese, mixed lettuce leaves, tomato and garlic aioli on a toasted bun, served with beer battered fries	
<i>*Grilled chicken available</i>	
<i>*Gluten free burger bun available 2</i>	
Chicken Glass Noodle Salad (GFA)	16.00
Marinated chicken tossed with red and sugarloaf cabbage, mixed lettuce leaves, green beans, snow peas & bean thread noodles, topped with peanuts & dressed with a light Thai style dressing (vegetarian option available).	
Chicken Schnitzel (GFA)	18.50
Served with garden salad, beer battered fries and your choice of sauce (mushroom, pepper, red wine jus and creamy garlic)	
<i>Gluten free crumbs available 2</i>	
Creamy Garlic Prawn Pasta	17.50
Prawns cooked in a creamy garlic and white wine sauce tossed with linguine pasta	
Pulled Pork Burger (GFA)	17.00
Slow cooked pork topped with BBQ sauce and a chipotle mayo coleslaw, served with beer battered fries	
Roast Sweet Potato & Penne Salad (V & GFA)	16.00
Roast sweet potato tossed with penne pasta, mixed lettuce leaves, baby spinach, pine nuts, snow peas & Persian feta topped with balsamic dressing	

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