

MAINS

Slow Cooked Beef Cheeks (GF)	34.95
Slow cooked beef cheeks, on a bed of mash potato, served with seasonal vegetables and a rosemary red wine jus	
Mushroom & Sundried Tomato Pomodora Rosé Cream Gnocchi (V)	27.00
Mushroom and sundried tomato in a creamy rosé sauce with soft pillows of potato gnocchi, topped with parmesan and rocket. *Add chorizo \$4.00	
Atlantic Salmon(GFA)	34.00
Crispy skin Atlantic salmon topped with salsa verde on a bed of creamy white wine, garlic and lemon risoni pasta, topped with fresh parsley	
Angus Beef Burger	24.50
Angus beef patty, bacon, lettuce, tomato, onion and cheese with a homemade burger sauce on a toasted brioche bun served with a side of crispy fries (GFA)	
Barramundi (GF)	31.00
Barramundi grilled with lemon, parsley and caper butter, served with roast rosemary potatoes and broccolini	
Chicken Breast Parmigiana (GFA)	27.00
Homemade golden brown breaded chicken breast topped with Napoli sauce, sliced ham, melted cheese & served with a garden salad & crispy fries *Add avocado for \$2.95	
Grilled Lamb & Caramelised Pear & Haloumi Salad (GFA)	26.50
Mesclun, red onion, cherry tomatoes & pearl cous cous topped with grilled lamb, haloumi & caramelised pear, tossed in a honey mustard dressing (Vegetarian Option Available) *Add avocado for 2.95	
Szechuan Spiced Calamari Salad (GFA)	28.00
Szechuan coated calamari, mixed lettuce leaves, avocado and asparagus tossed with a lemon, mustard and dill dressing (GFA)	
Mushroom & Truffle Risotto (GF & VGA)	30.00
A rich shiitake, button mushroom and truffle risotto, topped with crispy mushrooms, parmesan and parsley	
Lamb Curry (GFA)	30.50
Indian style spiced curry, tender slow cooked lamb served with white rice, crispy tortilla and a yoghurt swirl topped with fresh coriander	
Fig Glazed Chicken Breast (GF)	30.00
Fig glazed chicken breast on the bone served on a bed of jewelled rice, with onion, pistachios, raisins and almonds, finished with a creamy spinach and pesto sauce	
Pork Belly (GF)	34.95
Crispy crackling pork belly served with seasonal vegetables, creamy mashed potato, apple compote & an apple cider jus	
Chickpea & Lentil Curry (GFA & VG)	28.00
An Indian spiced chickpea and lentil curry served with white rice, yoghurt, crispy tortilla and topped with fresh coriander	

MAINS

Sand Crab & Prawn Ravioli	33.00
Sand crab and prawn ravioli served in a lightly spicy creamy rosé sauce, topped with parmesan, rocket and lemon	
Sweet BBQ Pork Ribs	36.00
Slow cooked marinated pork ribs served with crispy fries and apple slaw	
Straight from the Pasture	
All steaks come with a choice of crispy fries and garden salad or steamed vegetables and mash plus your choice of sauce (Mushroom, Pepper, Red Wine Jus, Gravy & Creamy Garlic-gf)	
Rump Steak 250g	34.00
Rib Fillet 300g	46.00
Sirloin Steak 300g	40.00
Rump Steak 500g	46.00
MSA Eye Fillet Steak 200g	43.00

Due the lean cut of an eye fillet steak chef recommends not serving to well-done

PIZZA

BBQ Chicken	29.00
BBQ sauce, mozzarella, chicken, bacon, roasted capsicum, mushrooms, red onion and BBQ sauce	
Hawaiian	27.00
Napoli, mozzarella, ham, pineapple	
Margherita (V)	27.00
Napoli, mozzarella, bocconcini, grape tomatoes and fresh basil	
Pepperoni	27.00
Napoli, oregano, mozzarella, pepperoni	
Spanish Style Pizza	30.00
Napoli tomato sauce, chorizo sausage, Spanish onions, guindilla peppers, black olives, red capsicum, parmesan & mozzarella cheese, topped with fresh rocket	
Pulled Pork Pizza	28.00
Pulled pork, onion, capsicum and mushrooms with a swirl of BBQ sauce and aioli	
Mushroom Truffle Pizza	28.00
Napoli sauce with cheese, shiitake and button mushroom, mozzarella and bocconcini topped with fresh rocket and truffle oil	
Vegetable Deluxe (V)	28.00
Napoli, bocconcini, mozzarella, spinach, Spanish onion, roasted capsicum, tomatoes finished with a drizzle of pesto	
<i>All pizzas can be made with a Gluten Free base for an additional \$2.50</i>	

BREADS

Garlic & Herb Bread (V)	9.00
Add cheese	1.50
Add bacon	2.50
Stone-baked Sourdough Cob (V)	14.00
Toasted whole sourdough cob served with rosemary whipped feta and olive butter	



Menu

elysiumlakeside.com.au

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

PH 07 3820 6579  

(GF) - Gluten Free | (GFA) - Gluten Free Available
(DF) - Dairy Free | (V) - Vegetarian | (VG) - Vegan
(VGA) - Vegan Option 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.

Gluten Free dishes will incur an additional fee of \$2.50/dish

TAPAS

Spanish Style Meatballs	18.50
Homemade meatballs served with sofrito tomato sauce and crusty sourdough	
Potato Bravas (GF)	16.00
Roast potatoes topped with a spicy tomato sauce and drizzled with garlic aioli	
Baked Brie & Warm Olives (V)(GFA)	24.50
Wheel of brie baked with rosemary, served with warmed olives and crusty sourdough (<i>olives do contain pits</i>)	
Szechuan Spiced Prawns (GFA)	23.90
5 succulent prawns coated and sauteed in Szechuan spices served with sourdough toast	
Arancini (V)	18.50
Four white wine and mushroom arancini served with a truffle aioli	
Crumbed Camembert Wheel (V)	20.00
Crispy golden crumbed camembert wheel served with lavosh crackers and cranberry and sweet chilli sauce	
Fish Tacos	29.00
3 soft tacos, battered barramundi, served with chipotle slaw, diced avocado and mango topped with chipotle mayo and a sprinkling of alfalfa *Add an extra taco - \$9.50	
Lamb & Haloumi Skewers (GF)	19.90
Three tender lamb and haloumi skewers cooked in a honey herbed butter	
Petite Mushroom & Truffle Pizza	23.00
Napoli sauce with cheese, shiitake and button mushroom, mozzarella and bocconcini topped with fresh rocket and truffle oil <i>*Gluten free pizza base available \$2.50</i>	
Salt & Pepper Calamari (GF)	17.95
Salt & pepper dusted calamari served with our sweet chilli aioli	
Mussels (DOZ) (GFA)	26.00
Whole shell green lip mussels served with garlic and chilli in a Napoli sauce, served with toasted sourdough	
Vegetarian Spring Rolls	14.90
4 crispy spring rolls served with a plum sauce	
Duck Spring Rolls	16.50
4 crispy duck spring rolls served with a plum sauce	

SIDES

PLEASE ASK OUR FRIENDLY STAFF ABOUT
TODAY'S BLACKBOARD SPECIALS

Fresh Garden Salad 6.00 Garlic Prawns (3) 7.00
Serve of Steamed Vegetables 6.95 Avocado 2.95
Homemade Mash topped with garlic butter 6.00
Crispy Fries with aioli (v) 11.00
Wedges (v) with sour cream & sweet chilli sauce 11.00
Sweet Potato Fries with chipotle mayo 11.00

SHARE PLATES

Antipasto board for 2	40.00
Milano and inferno salami, serrano ham, farmhouse aged cheddar, camembert, stuffed olives, spicy tomato relish, rosemary whipped feta, pickles, grapes, sourdough toast and crackers	
Vegetarian Antipasto Board for 2	38.00
Farmhouse aged cheddar, camembert, grilled haloumi, stuffed olives, spicy tomato relish, rosemary whipped feta, pickles, grapes, balsamic and caramelised onion chutney, sourdough toast and crackers	
Selection of Cheeses (for 2) (V)	30.00
Wattle valley goats cheese, Milawa blue, vintage cheddar, Whitestone NZ & Barossa camembert, spicy tomato relish, balsamic and caramelised onion chutney, grapes and served with crackers <i>*Cheeses may vary due to availability</i>	
Comfort board	40.00
Vegetarian spring rolls, duck spring rolls, camembert pieces and jalapeno poppers (3 of each) served with sweet chilli and plum sauce	

KIDS

<i>12 years & under / Served with kids soft drink or juice</i>	
Ham & Cheese Pizza	13.00
Nuggets & Chips	13.00
Penne Pasta	13.00
Penne pasta tossed in Napoli sauce	
Fish & Chips	13.00
Crumbed whiting fillets, served with your choice of either fries, salad or seasonal vegetables	

DESSERT

Raspberry Sorbet (GF & DF)	14.00
Raspberry sorbet served with coconut ice-cream and topped with a berry coulis and mixed berries	
Sticky Date Pudding (GF)	14.00
Our warm sticky date pudding served with butterscotch sauce and ice-cream	
Warm Fudgy Chocolate Brownie (GF)	14.00
Chocolate brownie served with chocolate sauce, chocolate shards and vanilla ice-cream	
Selection of Cheeses (for 2) (V)	30.00
Wattle valley goats cheese, Milawa blue, vintage cheddar, Whitestone NZ & Barossa camembert, spicy tomato relish, balsamic and caramelised onion chutney, grapes and served with crackers <i>*Cheeses may vary due to availability</i>	
Crème Brulee (GF)	14.00
A rich vanilla custard topped with caramelised sugar	
Salted Caramel Profiteroles	14.00
5 salted caramel profiteroles served with a smear of rich chocolate sauce	
Spiced Apple & Raspberry Crumble (GF)	14.00
Apple crumble with raspberries and spices, topped with our special crumble mix and served warm with vanilla ice-cream and berry coulis	
Selection of tea, coffee & liqueurs available	

Lunch

FROM \$17.00

AVAILABLE 7 DAYS UNTIL 3PM

Calamari Citrus Salad (GFA)	17.00
Salt and pepper calamari served on top a salad of mixed lettuce leaves, rocket, fennel, orange and cranberries with a citrus dressing	
Penne Pomodoro Rosè Pasta (V)	17.50
Mushrooms and sundried tomatoes sautéed in our creamy rose sauce with penne pasta and topped with parmesan cheese. *Add chorizo \$4.00	
Battered Fish & Chips	18.50
Battered barramundi fillets served with garden salad, fries and tartare sauce	
Southern Fried Chicken Burger (GFA)	18.50
Half chicken breast coated in our southern fried mix, cheese, mixed lettuce leaves, tomato and garlic aioli on a toasted bun, served with crispy fries *Grilled chicken available *Gluten free burger bun available 2	
Thai Beef Salad with Crunchy Noodles (GFA)	23.50
Seared rump steak served on mixed salad, cherry tomatoes, red onion, cucumber and peanuts with fresh mint and coriander. Topped with our special Thai dressing and crispy noodles	
Chicken Schnitzel (GFA)	19.50
Served with garden salad, crispy fries and your choice of sauce (mushroom, pepper, gravy, red wine jus and creamy garlic) *Gluten free option available 2.50	
Pulled Pork Burger (GFA)	18.50
Slow cooked pork topped with BBQ sauce and a chipotle mayo coleslaw, served with crispy fries	
Roast Sweet Potato & Penne Salad (V & GFA)	17.50
Roasted sweet potato tossed with penne pasta, mixed lettuce leaves, pine nuts, snow peas & Persian feta topped with balsamic dressing	
Creamy Garlic Prawn Pasta	18.50
Prawns cooked in a creamy garlic and white wine sauce tossed with linguine pasta, topped with parmesan, rocket and a wedge of lemon	

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