

MAINS

Chicken Breast Parmigiana..... 23.95
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

Vegan Bolognese (vg) 28.50
Traditional Italian sauce made with plant based vegan mince and lentils

Mushroom & Sage Cream Gnocchi (v) 26.00
Light potato gnocchi with sage cream sauce, baby spinach, field mushrooms, pecorino cheese & topped with pine nuts

Grilled Lamb, Caramelised Pear 24.50 & Haloumi Salad
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..... 28.50
Served with creamy garlic, white wine & lemon sauce

Pork Belly 32.00
Crispy crackling pork belly served with seasonal vegetables, creamy mashed potato, apple compote & an apple cider jus

Karaage Chicken Burger 25.00
Tender Karaage chicken topped with pickled red onion, lettuce, bacon, pickles and melted cheese on a soft bread bun served with sweet potato fries

Bangers & Mash 22.00
Beef and tomato sausages (2) on a bed of creamy mash topped with grilled onions & gravy. Served with a spicy tomato relish on the side

Barramundi 29.50
Barramundi grilled with lemon, parsley and caper butter, served with roast rosemary potatoes and broccolini

MAINS

Moroccan Lamb Shank 29.50
Served with pearl cous cous tossed with sultanas and flaked almonds

Thai Style Chicken Breast 28.50
Grilled chicken breast on the bone, marinated in coconut and lemongrass. Served with a peanut coconut satay on a bed of saffron rice garnished with coriander

Atlantic Salmon (gfa) 32.00
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

Rib Fillet 300g 45.00

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 4.95 | Garlic Prawns 7.00

serve of **Steamed Vegetables 5.50 | 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





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)	7.00
Add cheese	1.50
Add bacon	2.50
Stone-baked Sour Dough Cob (v)	12.00
Served with olive oil, balsamic and dukka	

SHARE PLATES

Antipasto Board for 2	35.00
Milano & 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 & crackers	
Vegetarian Antipasto Board for 2	30.00
Farmhouse aged cheddar, camembert, grilled haloumi, stuffed olives, spicy tomato relish, marinated Persian feta with sundried tomatoes, pickles, seasonal fruit, balsamic & caramelised onion chutney, Turkish toast & crackers	
Selection of cheeses (for 2) (v)	27.00
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	

**Cheeses may vary due to availability*

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	27.00
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	
Pepperoni	24.00
Napoli, oregano, mozzarella, pepperoni	
Margherita (v)	24.00
Napoli, mozzarella, bocconcini, grape tomatoes & fresh basil	

Gluten free pizza bases available

KIDS

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

Ham & Cheese Pizza	12.00
Nuggets & Chips	12.00
Cheesy Bacon Carbonara	12.00
Penne pasta tossed with bacon and a cheesy, creamy carbonara sauce	
Fish & Chips	12.00
Crumbed whiting fillets, served with your choice of either fries, salad or seasonal vegetables	

TAPAS

Crumbed Camembert Wheel (v)	18.50
Crispy golden crumbed camembert wheel served with lavosh crackers & plum sauce	
Petite Spanish Pizza	20.00
Sofrito tomato sauce, chorizo sausage, Spanish onions, guindillas, black olives, red capsicum, manchego & mozzarella cheese, topped with fresh rocket <i>Gluten free pizza base available \$1.50</i>	
Salt & Pepper Calamari (gf)	16.95
Salt & pepper dusted calamari served with a sweet chilli mayo	
Chef's Arancini Selection	16.50
Ask your friendly wait staff for our flavour of the day. 4 arancini, cooked to crisp perfection and served with a cauliflower puree	
Panko Crumb Cauliflower	18.00
Served with curry mayonnaise	
Pan Seared Scallops	24.00
Five grilled scallops with a mango, Spanish onion, tomato, shallot and coriander salsa	
BBQ Spanish Garlic Prawns	22.95
5 succulent prawns barbecued in our house-made paprika, garlic, parsley and chilli marinade	
Lamb & Haloumi Skewers	18.50
Three tender lamb and haloumi skewers cooked in a honey herbed butter	
Spicy Chilli & Garlic Mussels	22.50
Fresh South Australian black lip mussels served with a habanero chilli and garlic Napoli sauce	
Baked Brie & Warmed Olives (v)	22.00
Wheel of brie baked with rosemary, served with warmed olives and crusty sour dough (olives do contain pits)	
Chicken Drumettes (4)	18.00
Southern fried chicken drumettes with BBQ sauce and sprinkled with blue cheese and sriracha mayonnaise	
Fish Tacos	28.00
3 soft tacos with lightly battered barramundi, served with cabbage slaw, diced avocado, chipotle mayo, mango and a sprinkling of alfalfa	

DESSERT

Crème Brûlée	12.00
A rich vanilla custard topped with caramelised sugar	
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, spicy tomato relish, balsamic & caramelised onion chutney and seasonal fruit, served with crackers	

**Cheeses may vary due to availability*

Selection of tea, coffee & liqueurs available

Lunch

FROM \$15.00
AVAILABLE 7 DAYS UNTIL 3PM

Cauliflower & Chickpea Salad	15.00
Roasted cauliflower, cous cous, chickpeas, cherry tomatoes, red onion and mesculin tossed in a honey mustard dressing	
Chicken Burger	16.00
Chicken schnitzel, cheese, mixed lettuce leaves, tomato, bacon & garlic aioli on a toasted bun, served with beer battered fries <i>grilled chicken available gluten free burger bun available \$1.00</i>	
Angus Beef Burger	18.00
Angus beef patty, cheese, mixed lettuce leaves, tomato & red onion topped with Dijon aioli on a toasted bun, served with beer battered fries	
Chicken Glass Noodle Salad (gfA)	15.00
Marinated chicken tossed with red & sugarloaf cabbage, mixed lettuce leaves, green beans, snow peas & bean thread noodles, topped with peanuts, sesame seeds & dressed with a light Thai style dressing (vegetarian option available)	
Beer Battered Fish & Chips	16.00
Beer battered barramundi fillets served with garden salad, fries & tartare sauce	
Chicken Schnitzel (gfA)	17.00
Served with garden salad, beer battered fries & your choice of sauce <i>(mushroom, pepper, red wine jus & creamy garlic)</i>	
Roast Sweet Potato & Penne Salad (v)	15.00
Roast sweet potato tossed with penne pasta, mixed lettuce leaves, baby spinach, pine nuts, snow peas & Persian feta topped with a balsamic dressing	
Pulled Pork Burger	16.00
Slow cooked pork topped with BBQ sauce and a chipotle mayo coleslaw, served with beer battered fries	
Creamy Garlic Prawn Pasta	16.50
Prawns cooked in a creamy garlic & white wine sauce tossed with linguine pasta	