



Desserts

Cake of the day with fresh fruit and ice cream	11.0
Chocolate and hazelnut fondant with orange infused mascarpone	11.0
Crème brûlée (G)	11.0
Crepe mille feuille with preserved strawberry and vanilla bean ice cream (G)	11.0
Moevenpick ice cream coupé with compote of fruit and tuille	11.0
Dessert buffet plate	13.0

Cheeses

with lavosh, dried muscatel grapes, quince paste and fresh green apple

Mersey Valley vintage cheddar
Victorian Wattle Valley Brie
Italian Gorgonzola
Charella Mudgeeraba goat cheese

Choose One	9.0
Two	12.5
Three	14.5
Or Four Pieces	17.0

G = Gluten Free V = Vegetarian H = Healthy

Items subject to availability



Why Chelos?

The Australian Long-Necked Turtle or *Chelodina Longicollis* as it's known in scientific circles, is a pretty familiar sight around the slow moving rivers and ponds that populate Australian golf courses. If you have ever thought about these little critters, you would probably realise just how special they are.

Take for example, the fact that many cultures see the turtle as a symbol of prosperity, good health and good fortune.

And just between us, we think they have a couple of things in common with most golfers.

For starters, they've been known to live to a ripe old age. And just like a lot of the golfers around here, they spend most of their time in the water too.

So next time your drive ends up somewhere near the water, and you see one of our little shelled friends perched upon a rock watching, remember what you have read today, and think of that turtle as a sign of good things to come. We do. And that's why we named Chelos in their honour.



To Start

Turkish bread with a duo of dips	7.5
Bruschetta of ciabatta bread with Italian-style tomatoes, basil, spanish onion and Yarra Valley Persian-style fetta (V/H)	8.5
Soup of the day with a crusty roll	9.5
Caesar Salad, with baby cos, bacon and croutons (H)	16.5
add grilled chicken tenderloins	4.5
add smoked salmon	5.5
add avocado	3.5
add grilled prawns	6.0
Salt 'n' pepper squid with green salad chilli dip and fries	
entree	16.0
main course	25.0
Pan-fried chicken tenderloins on sweet corn velouté with chervil	16.0
Octopus confit with muscat, Persian-style fetta and rocket salad (H/G)	19.0
Grilled haloumi cheese dusted with smoked paprika, glazed baby beetroot, green beans and micro herbs with virgin olive oil and a balsamic reduction (H/V/G)	16.0
Grilled prawns on saffron risotto with wakame seaweed and micro herbs with parmesan and lime dressing	
entrée	19.0
main course	27.0
Tea smoked duck breast on sautéed asparagus, crispy lotus root with orange glaze	19.0

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Mains

Wagyu rump steak (9+score) with roasted kipfler potatoes, Portobello mushrooms and tomato, brussel sprouts with pancetta and garlic butter sauce	34.0
Herb crusted barramundi fillet on chive mash with grilled cherry tomatoes broccolini, sautéed shimeji mushroom and beurre blanc (H)	32.0
Lamb and red lentil curry with okra, tomato, eggplant and pak choy with steamed rice, pappadums, coriander leaves and yoghurt drizzle (H/G)	30.0
Duck and chestnut cappeletti in sage and white wine butter with shimeji, enoki and oyster mushrooms	29.0
Crispy skinned half young chicken filled with roasted garlic, sage, bocconcini and prosciutto on baby spinach polenta with broccolini, pesto and tomato jus	30.0
Grilled Bangalow sweet pork cutlet on crispy kipfler potato wedges with asparagus, grilled pineapple, a hint of chilli, apple and ginger glaze (H/G)	32.0
Eggplant parmigiana with baby spinach polenta, roasted portobello mushroom, and almond basil pesto (H/V/G)	26.0

Side dishes

Sautéed kipfler potatoes	5.0
Truffle oil infused desireé mash	7.0
Potato wedges or fries	5.0
Buttered vegetables	5.0

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