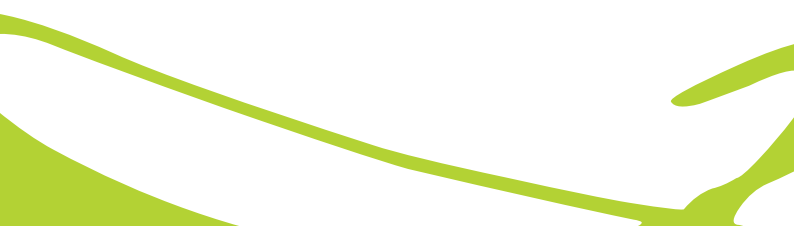




cheles
at Radisson | Restaurant and Bar





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.



Lunch 11.00am - 6.00pm

Starters

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
Homemade soup with warm bread	9.5

Fancy a sandwich

Chelos classic club, triple-decker with turkey, bacon, egg, tomato and lettuce	14.5
Smoked ham panini with tomato tapenade, rocket, swiss cheese, drizzled with honey mustard dressing (H)	14.5
Cajun chicken sandwich with avocado salsa, lettuce, tomato, and aioli on turkish bread (H)	14.5
Beef and bacon burger with cheese, tomato and caramelised onion on a turkish bun	14.5
Roast mushroom, pumpkin, eggplant, tomato and Danish-style fetta on panini with basil pesto (V/H)	14.0

Design a sandwich

Ham, cheese, turkey, salami, tuna, cheddar, lettuce, tomato, sprouts, cucumber, onion, on white, wholemeal or multi grain bread (H)	from 8.5
Side dish of fries	3.5

G = Gluten Free V = Vegetarian H = Healthy

Items subject to availability



Salads

Caesar salad with baby cos, bacon and croutons (H)	16.5
Rocket salad with semi-dried tomato, avocado, spanish onion and cucumber, with honey mustard dressing (V/H/G)	16.0
Mediterranean-style vegetable salad with roast portobello mushrooms, pumpkin, kalamata olives, Persian-style fetta, eggplant and balsamic vinaigrette (V/H/G)	17.0
Tasty additions:	
avocado	3.5
grilled chicken tenderloins	4.5
smoked salmon	5.5
grilled prawns	6.0

Main Meals

Spaghetti with pancetta, kalamata olives, grilled eggplant, tomato, baby spinach, napoli sauce and shaved parmesan (H)	22.0
<i>*Vegetarian version with grilled haloumi instead of pancetta available (V/H)</i>	
Salt 'n' pepper squid with green salad, chilli dip and fries	25.0
Grilled prawns on saffron risotto with wakame seaweed, shaved parmesan and micro herb salad	25.0
Lamb and red lentil curry with okra, tomato and eggplant, with rice and pappadum, drizzled with coriander and yoghurt (H/G)	25.0
Grilled barramundi fillet, potato wedges, lemon butter and garden salad (H/G)	29.0

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Pizza	Reg	Lge
<i>Margarita</i> bocconcini, tomato and basil	15.0	19.0
<i>Hawaiian</i> ham and pineapple	16.0	20.0
<i>Vegetarian</i> semi dried tomato, kalamata olives, roasted pumpkin, spinach and red capsicum (V)	16.0	20.0
<i>Meat lovers</i> meat balls, ham, cabanossi and pepperoni	16.5	21.0
<i>Cajun chicken</i> roasted capsicum, spanish onion and eggplant	16.5	21.0

* Regular size pizza 6 pieces

* Large size pizza 8 pieces

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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

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