

BREAKFAST

NEW THIS YEAR BREKKY ON THE DECK!

Celebrate Dad with a delicious breakfast and stunning views of the golf course and ocean.

7:30am - 10am

BUFFET BREAKFAST

- Truffle scrambled eggs
- Maple glazed bacon
- Chipotle sausages
- Roasted mushrooms fetta – baby spinach
- Roasted cherry tomatoes
- Hashbrowns

CONTINENTAL

- Fresh fruit salad
- Granola & yoghurt jars
- Assorted cereals + milks

BAKERY

- Croissants smoked salmon - crème fraiche OR Ham & Cheese
- Assorted mini quiches
- Toasted sourdough & spreads
- Ham & cheese OR Cheese
 & tomato toasties

Fresh Juice Bar Tea + Coffee Station

Barista coffee availableAdditional charge

Adult \$35 pp Child U12 \$15 pp









SUNDAY, 7 SEPT 2025





LUNCH

ADULT \$55 PP CHILD U12 \$25 PP

HOSTED IN THE DECK & VUE ROOM

Sunday, 7 Sept 2025 12pm - Sold Out

ON ARRIVAL

- Antipasto Boards charcuterie cured sliced meats including leg ham, salamis, prosciutto house made pickles - assorted cheeses - fresh seasonal berries - crackers - lavosh
- Fresh prawns on ice lemon thousand island
- **Prawn sliders** lettuce thousand island

SIDES & SALADS

- Assorted bread rolls + butter
- Caesar Salad chicken bacon – egg – parmesan – cos lettuce – croutons – Caesar dressing
- Traditional Garden Salad –
 lettuce tomato cucumber –
 carrot pickled onion lemon
 dressing

MAINS

- BBQ Pork Ribs Bourbon Glaze
- Roasted Lamb Shoulder minted peas & gravy
- Smokey BBQ Beef Brisket sticky BBQ glaze – buttered baby carrots
- Chipotle Chicken Wings honey glaze
- Claude's Spaghetti Boscaiola chicken – mushroom – bacon – cream sauce – parmesan
- Salmon Barramundi Prawns
 garlic chilli spaghetti wilted
 spinach
- Grilled Corn on the Cob condiments – butter – bacon bits – parmesan – chilli salt
- Roasted Potato & Sweet potato

DESSERT

• Chef's Selection Dessert Boards

DLJJLKI

COCKTAIL SPECIALS \$20

- Smoked Maple Old Fashioned
- Classic Manhattan









DINNER

ADULT \$55 PP CHILD U12 \$25 PP

HOSTED IN THE DECK & VUE ROOM

Sunday, 7 Sept 2025 5pm - Sold out

ON ARRIVAL

- Antipasto Boards charcuterie cured sliced meats including leg ham, salamis, prosciutto house made pickles - assorted cheeses - fresh seasonal berries - crackers - lavosh
- Fresh prawns on ice lemon thousand island
- **Prawn sliders** lettuce thousand island

SIDES & SALADS

- Assorted bread rolls + butter
- Caesar Salad chicken bacon – egg – parmesan – cos lettuce – croutons – Caesar dressing
- Traditional Garden Salad lettuce – tomato – cucumber – carrot – pickled onion lemon dressing

MAINS

- BBQ Pork Ribs Bourbon Glaze
- Roasted Lamb Shoulder minted peas & gravy
- Smokey BBQ Beef Brisket sticky BBQ glaze – buttered baby carrots
- Chipotle Chicken Wings honey glaze
- Claude's Spaghetti Boscaiola chicken – mushroom – bacon – cream sauce – parmesan
- Salmon Barramundi Prawns
 garlic chilli spaghetti wilted
 spinach
- Grilled Corn on the Cob –
 condiments butter bacon
 bits parmesan chilli salt
- Roasted Potato & Sweet potato

DESSERT

• Chef's Selection Dessert Boards

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- Smoked Maple Old Fashioned
- Classic Manhattan





SPECIALS

HOSTED IN THE TAP INN & 1897 GARDEN BAR

Sunday, 7 Sept 2025 From 11am

LUNCH BOX BAINE MARIE

\$22.50

- Smokey BBQ beef brisket rolls
- Chipotle chicken wings
- Mac n Cheese
- Traditional Garden Salad
- House Slaw
- Charred Corn on the Cob
 butter chilli salt bacon bits parmesan

BOURBON GLAZED BBQ PORK RIBS

 Served with fries + house slaw + charred corn



Golf goodies table set up for the kids - buy a pressie for Dad!



SUNDAY, 7 SEPT 2025

Scan to book! wollongonggolfclub.com.au

