

TYRRELL'S



Tyrrell's Takeover

TWO UNMISSABLE EVENTS

WINEMAKER'S SELECTION RANGE DINNER
AN INTIMATE EVENING OF FINE WINE & FOOD

Thursday, 11 September 2025

TYRRELL'S LONG LUNCH
LIVE MUSIC, SHARED FEASTING & FLOWING WINE

Friday, 12 September 2025

TYRRELL'S TAKES OVER WGC'S WINE
LIST ALL SEPTEMBER!



Wollongong Golf Club
EST. 1897

BOOKINGS ESSENTIAL:
www.wollongonggolfclub.com.au



Winemaker's Selection Dinner

Indulge in the finest
Tyrrell's wines paired
with an exquisite four-
course menu.

6pm | Thursday,
11 September 2025
\$139 pp

Bookings essential
visit our website

TYRRELL'S



FOR MORE INFORMATION VISIT
www.wollongonggolfclub.com.au



Wollongong
Golf Club

TYRRELL'S



Menu

Winemaker's Selection Dinner

First Course

Single Vineyard Old Hillside Shiraz

duck confit crepinette – parsnip puree – candied walnuts

Second Course

*Winemaker's Selection VAT 47 Chardonnay
Single Vineyard Steven Semillon*

mixed seafood plate – salmon frittata – seared gin cured tuna – torched king prawn – south coast oysters tempura - scallop wrapped in prosciutto rosemary skewer

Third Course

*Winemaker's Selection VAT 9 Shiraz
Winemaker's Selection VAT 8 Shiraz Cabernet*

slow braised Cowra lamb shoulder – confit shallots - field mushroom – cavolo nero – bone marrow jus

honey glazed baby carrots – yoghurt chilli crunch

radicchio salad – gorgonzola – toasted pine nuts – chervil

Fourth Course

Vineyard Selection Blanc De Blanc N.V.

hot choc fudge brownie - chilli chocolate truffle - cherry glaze



Tyrrell's Long Lunch

The long lunch of the season is here, featuring Tyrrell's celebrated wines and a sophisticated buffet-style feast.

11.30am | Friday,
12 September 2025
\$89 pp

Bookings essential
visit our website

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Menu

Tyrrell's Long Lunch

To Start

assorted bread & rolls

prawn cocktail rolls - shredded lettuce - thousand island

antipasto boards - assorted meats, cheese, dips & vegetables

assorted quiches - pastries - sandwiches - condiments

pumpkin scones - traditional scones - cream - jam



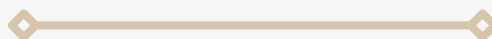
Mains

seared salmon - prawns - spaghetti - seafood bisque sauce - wilted spinach

herb garlic chicken - grilled vegetables - semi tomato pesto

slow braised beef cheek - mushroom ragù - fried potato

spinach ricotta ravioli - rich tomato sauce - three cheese melt

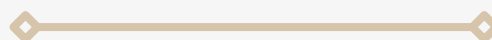


Sides

Greek style salad - fetta - cucumber - tomato

Caesar style salad - egg - bacon - croutons - parmesan

roast pumpkin salad - fetta - yoghurt
- toasted nuts - fresh herbs



Dessert

chef's selection dessert boards