



MENUS

FROM SEPTEMBER 2024



Wollongong
Golf Club

THE NINETEENTH

Welcome to Wollongong Golf Club.

We are a member-owned organisation boasting two centrally located clubs in the Wollongong CBD – The 19th and City Diggers.

Choose from our range of diverse event spaces and function rooms, catering for intimate gatherings to large functions, indoor and outdoor, relaxed or formal.

We look forward to welcoming you to our clubs!

THE 19TH AT WOLLONGONG GOLF CLUB

151-161 Corrimal St, Wollongong

A true links course on the Pacific coast, and one of the oldest still on its original location, our club offers events spaces and well-appointed functions rooms for your event.

Ocean views, ample car parking and a professional team on hand to help you organise your event from beginning to end including catering, audio visual, special requests and accommodation, your next event is made easy at Wollongong Golf Club.

Eat, Drink, Stay, Play.. see you at the 19th!



Canapes

Canape Menu

- Heirloom tomato bruschetta - basil - fetta
- Vegetable rice noodle rolls with Asian glaze
- Beetroot cured salmon - red wine sourdough- creme fraiche
- Duck spring rolls with Asian BBQ glaze
- Vegetarian spring rolls with sweet chilli
- Sticky glazed pork belly bites with hoi sin sauce
- Mini chicken + leek pies with mustard
- Mini lamb + rosemary pies with tomato sauce
- Salt + Pepper squid with Szechuan seasoning

Substantial

- Pumpkin + fetta arancini - fried sage mayo - hazelnut crumble
- Pulled pork slider with kimchi slaw

OPTIONAL EXTRA

Dessert Station | \$16 per person

- Chef's Selection of house desserts for all to share

SEPTEMBER 2024



minimum 30 guests

\$45 per person

select 4 items from canape menu + 1 substantial

events@the19th.com.au

Graze Menu Selections

PREMIUM

Antipasto Boards on Arrival

Charcuterie cured sliced meats including leg ham, salamis, prosciutto – house made pickles – assorted cheeses – fresh seasonal berries – crackers – lavosh

Mains

- Fried haloumi + trio of dips – toasted sourdough – marinated olives
- Salt + pepper squid – Szechuan seasoning – hand cut fish pieces
- Petite gourmet pies – sausage rolls – tomato sauce
- Vegetarian spring rolls – sweet chilli sauce

DELUXE

Antipasto Boards on Arrival

Charcuterie cured sliced meats including leg ham, salamis, prosciutto – house made pickles – assorted cheeses – fresh seasonal berries – crackers – lavosh

Mains – choose any 5

- Fried haloumi + trio of dips – toasted sourdough – marinated olives
- Salt + pepper squid – Szechuan seasoning – hand cut fish pieces
- Spinach + ricotta quiches
- Mini prawn roll on brioche – crispy lettuce – cocktail sauce
- Vegetarian spring rolls – sweet chilli sauce
- Duck spring rolls – Asian BBQ glaze
- Pulled pork slider – kimchi slaw
- Chicken satay skewers
- Prawn + Chorizo skewer – sriracha mayo
- Petite gourmet pies – sausage rolls – tomato sauce



Optional extra

Sushi + Sashimi Platter | add \$5 per person

assorted sushi – sashimi – rice paper rolls – spring rolls
dipping sauce

minimum 20 guests

Premium Grazing Menu | \$30per person

Deluxe Grazing Menu | \$39per person

additional Mains to either package @ \$9per person, per item

Share Board Menu Selections

Mains

- Beer battered ling fillet - tartare
- Deboned Portuguese style chicken
- Malaysian satay skewers - toasted peanuts
- House panko crumbed schnitzel - aioli - lemon
- 180gm garlic crusted striploin - chimmi churi
- Orecchiette pasta - roasted pumpkin - baby spinach - basil cream sauce - parmesan
- Lamb rump - blistered beans - eggplant caponata - black pepper balsamic glaze

Sides

- Chips - rosemary salt
- Blistered garlic beans
- Tomato - basil - olive oil - balsamic
- Fresh garden salad - baby cos - tomato - olives - cucumber - pickled carrots
- Traditional Greek salad - baby cos - tomato - cucumber - olives - fetta - lemon dressing - oregano - pickled onion

OPTIONAL EXTRA

Dessert Boards | \$16 per person

- Chef's Selection of house desserts for all to share



minimum 20 guests

Select 2 mains and 2 sides

\$46 per person

add 1 additional main **\$60 per person**

\$16 per child under 12

+\$16 per person for dessert grazing boards

events@the19th.com.au

Set Menu Selections *alternate drop*

Entrees

- Steamed tiger prawns - fresh ricotta - garlic chilli oil - pickled zucchini - fresh herbs
- Fried gnocchi - roasted pumpkin - baby spinach - pine nuts - burnt butter - pumpkin glaze
- Asian pork belly - kimchi slaw - Asian glaze - sriracha
- Heirloom tomato - buffalo mozzarella - red wine croutons - basil pesto
- Prawn + green pea risotto - chervil - salmon roe

Mains

- Grilled pepper sirloin steak - braised black cabbage - baby carrots - red wine jus
- Seared Tasmanian salmon - shaved fennel salad - salsa verde
- Braised beef cheeks - cheesy polenta - orange marmalade gremolata
- Lamb rump - blistered beans - eggplant caponata - black pepper balsamic glaze
- Chicken saltimbocca - roasted vine ripened tomato - garlic herb butter
- Roast pumpkin yellow curry- braised bok choy (v)

Sides + bread rolls

- Basil fried potato - pesto - parmesan
- Garden salad - pickled carrot - tomato - onion - cucumber - lemon dressing
- Roast pumpkin - toasted seeds - black tahini yogurt
- Chips - rosemary salt
- Rocket - parmesan - balsamic



Dessert

- Persian orange cake - citrus yoghurt - orange praline
- Toasted pecan cheese cake - butterscotch - double cream
- Lemon citron tart - lemon ripple cream - raspberry coulis
- Apple/raspberry crumble - vanilla custard - berry compote

Children's Menu

age 12 + under | \$20 per child

includes icecream + soft drink / juice

- Mini chicken schnitzel & chips
- Spaghetti bolognaise
- Cheeseburger slider & chips
- Chicken nuggets & chips

minimum 20 guests

\$60 per person | Two Course - select two items for each course

\$75 per person | Three Course - select two items for each course

\$6 per person | extra side dishes

\$13 per person | canapes on arrival

Buffet Menu Selections

Mains

- Herb garlic chicken breast - basil fried potatoes - pesto - parmesan
- Crispy pork belly - braised bok choy - kimchi slaw
- Seared Tasmanian salmon - fried cauliflower - pomegranate molasses
- Char grilled peppered sirloin - field mushrooms - garlic butter - green peppercorn sauce
- Baked snapper fillet - grilled broccolini - lemon butter sauce
- Braised lamb shoulder - blistered beans - eggplant caponata - black pepper balsamic glaze
- Braised beef cheeks - parmesan polenta - red wine jus
- Orecchiette pasta - roasted pumpkin - baby spinach - basil cream sauce - parmesan
- Ricotta spinach cannelloni - rich tomato sauce - fried basil - parmesan

Salads

- Caesar style salad - baby cos - bacon - parmesan - grilled sourdough croutons - anchovy dressing
- Roasted pumpkin - toasted seeds + grains - fresh herbs - black tahini dressing
- Seeded mustard potato salad - gherkins - capers - parsley
- Orecchiette pasta - grilled broccoli - sun dried tomato - olives - preserved lemon - oregano
- Fresh garden salad - baby cos - tomato - olives - cucumber - pickled carrot
- Traditional Greek salad - baby cos - tomato - cucumber - olives - fetta - lemon dressing - oregano - pickled onion



Dessert

- Chef's Selection of house desserts for all to share

minimum 30 guests

OPTION ONE | \$46 per person : select 2 mains + 2 salads + dessert

OPTION TWO | \$52 per person : select 3 mains + 2 salads

OPTION THREE | \$60 per person : select 3 mains + 3 salads + desserts

Celebration PLATTERS

10 PEOPLE / PLATTER

Antipasto

CHARCUTERIE \$160

cured sliced meats including leg ham, salamis, prosciutto – olives – house made pickles – grilled breads – grissini sticks

GOURMET CHEESE \$140

Assorted selection of cheeses including gorgonzola, blue cheese, camembert, vintage cheddar – fresh seasonal berries – local farm fresh honeycomb – fig + raisin sourdough crackers – lavosh

Hot + Savoury

PREMIUM SELECTION \$150

Duck spring rolls + Asian BBQ glaze – mini lamb + rosemary pies + tomato sauce – assorted mini quiches – assorted mini pastizzi (v) – salt + pepper squid + Szechuan seasoning chicken satay skewers – fish pieces

DELUXE SELECTION \$170

Haloumi fingers – petite gourmet pies – sausage rolls – assorted mini quiches – assorted mini pastizzi (v) – assorted mini pizzas (v) – marinated olives – salt + pepper squid – toasted sourdough – fish goujons – crackers – lavosh



Bonus!

PIZZA PLATTERS

5 FOR \$100
when another platter is ordered

Choose 4 pizzas PLUS one Garlic Cheese Pizza:

ASIAN PORK BELLY – capsicum – wilted greens – fried onions – Asian glaze

GARLIC CHILLI PRAWN – wilted spinach – fetta – olives – tomato sauce

ROASTED PUMPKIN (v) – wilted spinach – caramelised onion – fetta – tomato sauce – chilli

HAWAIIAN – ham – pineapple – cheese – house made tomato sauce

MEAT LOVERS – lamb mince – pepperoni – chorizo – red onion – capsicum – wilted spinach – mozzarella – BBQ sauce

Fresh + Light

SANDWICHES, WRAPS + ROLLS \$150

Chef's Selection of sandwiches, wraps + rolls

SUSHI + SASHIMI \$160

Assorted sushi, sashimi + rice paper rolls, spring rolls + dipping sauces

Seafood

FRESH PRAWNS \$55/KILO

Fresh lemon – cocktail sauce

Celebrate
WITH US!

minimum 10 guests

Achieve your minimum spend for Event Space Catering
minimum spend includes Food + Beverage spend

BEVERAGE SERVICE OPTIONS

BAR TAB

The simple and most flexible option for your beverages. You can set a limit on the beverage tab, for example \$500, and also specify the drinks that can be included on the tab. Once this limit is reached, our bar staff will let you know and you can either increase your limit of your tab or close the tab off and your guests can purchase their own beverages from the bar.

BEVERAGE PACKAGES

Beverage Packages can be organised for groups of 20 or more for either 2 or 4 hours duration. Guests can still purchase drinks of their choice that may not be included in the beverage packages any time during your function. Beverage Packages are not interchangeable between bars and your function must have one package for all guests.

Sprits can be included in a beverage package on request, and the price will be adjusted accordingly.



BEVERAGE PACKAGES

STANDARD BEVERAGE PACKAGE

WINE SELECTION

- Yellow Tail Bubbles
- Debortoli Willowglen Sauvignon Blanc
- Debortoli Willowglen Shiraz Cabernet

TAP BEER

- Tooheys New
- XXXX Gold
- Hahn Super Dry
- Hahn Premium Light

SOFT DRINK AND JUICE



PREMIUM BEVERAGE PACKAGE

WINE SELECTION - CHOOSE 3

- Dunes + Greene Prosecco NV
- Riverlife Moscato
- Puppet Master Chardonnay (WA)
- Petal + Stem Sauvignon Blanc (NZ)
- Yalumba Shiraz
- Lock & Key Merlot (NSW)

BOTTLES - CHOOSE 1

- Corona
- Peroni Nastro Azzuro
- Stone & Wood
- Somersby Apple Cider

SOFT DRINK AND JUICE

TAP BEER

- Hahn Premium Light
- Hahn Super Dry
- Tooheys New
- Tooheys Old
- XXXX Gold
- James Squire 150 Lashes
- Stone & Wood
- Byron Bay Squash
- 1897 lager*

TAP INN

VUE ROOM

1897 GARDEN BAR



minimum 20 guests

STANDARD PER PERSON | 2 HOURS \$28 | 3 HOURS \$38 | 4 HOURS \$47

PREMIUM PER PERSON | 2 HOURS \$38 | 3 HOURS \$48 | 4 HOURS \$60

SEPTEMBER 2024

UPGRADES

Include our custom craft 1897 Lager, cans or on tap, for an extra \$3 per person in either package