



THE 19th

PLEASE JOIN US AT  
WOLLONGONG GOLF CLUB FOR

# MOTHER'S DAY

SUNDAY, 10 MAY 2026



**FROM 7AM • THE DECK**  
BREAKFAST BUFFET  
**FROM 11.30AM • THE DECK & VUE ROOM**  
SEAFOOD & CARVERY LUNCH BUFFET  
**FROM 5PM • THE DECK & VUE ROOM**  
SEAFOOD & CARVERY DINNER BUFFET



MOTHER'S DAY  
SUNDAY, 10 MAY 2026

# BREAKFAST BUFFET

7AM - 10.30AM • THE DECK  
ADULTS \$38PP • KIDS U12 \$15PP

COMPLIMENTARY MIMOSA FOR MUM

## BUFFET BREAKFAST

TRUFFLE SCRAMBLED EGGS  
MAPLE GLAZED BACON  
ROASTED MUSHROOMS  
*fetta • baby spinach*  
ROASTED CHERRY TOMATOES  
HASH BROWNS



## CONTINENTAL

FRESH FRUIT SALAD  
GRANOLA & YOGHURT JARS  
*raspberry & mango coulis*  
CEREALS

## BAKERY

CROISSANTS  
*smoked salmon • creme fraiche*  
*ham • cheese*  
HOUSE BAKED SCONES  
*jam • cream*  
BAKED MINI ASSORTED QUICHES



FRESH JUICE BAR  
TEA & COFFEE STATION INCLUDED  
*Barista coffee available at additional charge*



MOTHER'S DAY  
SUNDAY, 10 MAY 2026

# SEAFOOD & CARVERY BUFFET

LUNCH • 11.30AM - 4.30PM  
DINNER • 5PM - 8.30PM  
THE DECK & VUE ROOM  
ADULTS \$60PP • KIDS U12 \$25PP



## LUNCH & DINNER MENU

FRESH PRAWNS ON ICE  
*seafood sauce • lemons*

ROASTED PORK BELLY  
*braised bok choy • kimchi • Asian glaze*  
ROASTED LAMB SHOULDER  
*minted peas • caramelised onion gravy*  
SEARED SALMON  
*fried cauliflower • thai yellow curry sauce*



FRITTO MISTO  
*fried prawns • squid • fish pieces • parsley • lemon • tartare*  
FONDANT POTATOES  
*fried oregano • olive oil*  
SPAGHETTI  
*mushroom ragu • parmesan*  
BASIL CHILLI RICE  
*xo sauce*



ANTIPASTO SELECTION  
*roasted garlic capsicum • cold meats • cheeses*  
BOCCONCINI SALAD  
*basil • tomato • spanish pickled onion • balsamic glaze*  
PENNE PASTA SALAD  
*olives • basil pesto • baby spinach*  
OLD FASHIONED PRAWN COCKTAILS  
*lettuce • thousand island dressing*  
CHEF'S SELECTION DESSERT BOARDS

À LA CARTE MENU AVAILABLE