private dining *menu*

SHARE MENU
MIN 8 GUESTS
MAX 20 GUESTS

Complimentary
ON ARRIVAL

CHACUTERIE
selection of deli meats ~ house made pickles ~ mustard ~ toasted bread

Add on
OYSTERS 4 EA
freshly shucked (A)

Choice of 1
ENTRÉE

ROASTED BEETS
goats curd ~ toasted walnuts ~ petite herbs

PEPPER BERRY SPICED KANGAROO CARPACCIO
lemon myrtle mayonnaise ~ macadamia

SPLIT KING PRAWNS
finger lime ~ garlic butter ~ fried curry leaves (I)

Choice of 2
TABLE SIDES

CREAMED POTATOES
minted peas ~ fried onion ring ~ jus

MIXED LEAVES
cucumber ~ citrus ~ toasted seeds

STEAMED BROCCOLINI
almond cream ~ pickled chilli

CRISPY CHAT POTATOES
herb caper ~ garlic butter

TRUFFLE FRIES
black truffle dressing ~ grated parmesan

Add on
EXTRA SIDES 8 EA

Choice of 1
MAIN

BRAISED COWRA LAMB SHOULDER
olives ~ rosemary ~ lemon

ROASTED PORCHETTA
fennel purée ~ Tuscan cabbage

12HR BRAISED BEEF SHIN
grilled field mushrooms ~ bone marrow jus

GRILLED LOCAL BUTTERFLIED SNAPPER
Nam Jim ~ Asian herbs (A)

MAPLE GLAZED ROASTED PUMPKIN
pepita cream ~ hazelnut dukkah

Add on
EXTRA MAIN 20

Choice of 1
DESSERT

WATTLE SEED & MACADAMIA TIRAMISU

PASSIONFRUIT PAVLOVA

CHOCOLATE MOUSSE
salted caramel ~ pistachio crumb

2 COURSES 75
Includes
Entrée & Main *or*
Main & Dessert

3 COURSES 90
Includes
Entrée, Main & Dessert

Seafood sourced local (A) | Seafood sourced internationally (I)

Wollongong Golf Club acknowledges the Dharawal People, the Traditional Custodians of the land on which we gather. We pay our respects to Elders past and present and recognise their continuing connection to Country, Sea and Community.