

WELCOME TO TALLWOODS VILLAGE

Tallwoods is a family-friendly place to unwind. Enjoy the pool, catch a game of tennis, walk the unspoilt beaches and of course, enjoy a round of golf. We've recently launched Poppies a la Carte Restaurant and Slice Brasserie, bar & Cafe – so we invite you to join us and enjoy the quality dining experiences that Tallwoods has to offer.

Tallwoods is managed by Club Care – a specialist golf management company.

Tallwoods Golf Resort offers a world class 18 hole championship golf course. The golf course has been rated in the top 25 best resort courses by Golf Australia and the top 100 courses in Australia by Golf Digest.

The golf course is a par 71 for men and par 72 for women.

Each hole has tees designed to suit individual players, it allows novices the opportunity to enjoy their game, and low handicap players to be challenged.

The golf course was designed by Dr Michael Hurdzan, winner of the 2002 Donald A Rossi award by the Golf Course Builders Association of America and Golf World Magazine's 'Architect of the Year' in 1997.

The involvement of Hurdzan, one of the world's leading environmental golf course designers, is ever-present in the majestic eucalypts, prolific native vegetation and extensive water features evident throughout the course.

We trust you will enjoy the course which is both challenging and stimulating – with spectacular views from the 17th tee.

GOLF AT TALLWOODS



Photo: Philip G. Edgar

The Tallwoods Director of Operations is **Jeff Mendham**, who is also our Golf Pro.

Jeff learnt to play the game at his local club, Wentworth Golf Club in Orange NSW. He excelled in his junior years at an amateur level so Jeff was invited to play at several Pro Am Tournaments from 1997-1999 leading him to pursue a full time career in golf.

In 2000 he received his AAA rating in Golf Tuition and began working at Duntryleague Golf Club. In 2003 Jeff began at Tallwoods as Course Marshall. Jeff is known for his training excellence and wicked swing.



SUMMARY OF COURSE DETAILS

Holes	18
Par	71 (men), 72 (women)
ACR	72
Length	5804m
GCG Ranking	Top 100 †
AGD Ranking	100#
Designer	Michael Hurdzan

† Latest available Public Access Course Ranking from The Golf Course Guide

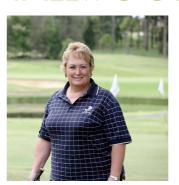
Latest available Australian Ranking from Golf Digest Magazine







GOLF AT TALLWOODS



The Lady Captain at Tallwoods is **Gillian Allen,** a position she has held for 3 years.

Gillian also works with Jeff staffing the Golf Pro shop. Gillian started playing golf at the age of 10 and has been a single figure golfer for about 30 years.

Gillian has represented the Tallwoods Golf Club at pennant level and is currently the defending club champion as well as winning the Jewel of the Coast event for 2 consecutive years.





TALLWOODS PRO SHOP

The comprehensively stocked Pro Shop at Tallwoods Golf Club provides a full range of golf equipment, attire, accessories and gifts. Major brand names including Callaway, Ping, Titleist and Odyssey are available for custom-fitting of golf clubs.

Lessons

Private and group lessons are also available please call (02) 6557 3900.

Booking and Fees

to 4pm n to 3pm	
1/2 hour \$40 Playing Lesson with PGA Professional - Price on application	
imum 6	

For tee times and bookings, please call (02) 6557 3900



TALLWOODS DRESS CODE - ON COURSE

Men

- No denim. No board shorts. No track suit pants
- Long pants, dress shorts or cargo shorts
- Collared shirt or full button shirt
- Anklet, sport or full length socks
- · Golf shoes with soft spikes

Ladies

- No denim. No board shorts. No track suit pants
- Long pants, dress short or knee length skirt
- Collared shirt or full button shirt
- Anklet sport socks
- Golf shoes with soft spikes

Smart casual dress is required in all public areas of the clubhouse.

MEMBERSHIP

The membership at Tallwoods is very active with a range of weekly competitions. The member's website can be located at: www.tgc.org.au

FOOD AT TALLWOODS

Guests can enjoy three quality dining experiences at Tallwoods:





Opening hours:

- Breakfast Saturday and Sunday mornings from 7.30am
- Lunch Saturday and Sundays from 12 00
- Dinner Wednesday to Saturday from 6pm



Tasty and wholesome meals for the family.

Opening hours:

 Dinner - Wednesday to Saturday from 6pm
 Children welcome – please see the kid's menu

Bar Opening Hours:

10am to 10pm daily.6pm close Sunday - Tuesday



Food on the go or relaxed café fare

Gourmet sandwiches, fresh house-made pies and sausage rolls, tea and coffee available daily from 7.30am.

Head Chef – Chris Mallik

Chris comes to us from the Hunter Valley. He served most of his apprenticeship at the Hunter Resort, has worked as a Commis Chef at the Brickworks Brasserie, Potters Brewery and as Head Chef at Barrington's Country Retreat in Dungog and start-up and award winning cafe & restaurant - Chill Billies.

Chris was Sous Chef & Acting Head Chef at The Bradford Hotel in Rutherford and earned his events and functions credentials as Head Chef at Cessnock Rugby League Club. Chris served a short stint as Head Chef at the Old Maitland Inn before deciding to come to Tallwoods.

"The Tallwoods' team welcomes you to join us for a range of quality dining experiences"

RESERVATIONS CALL: 1300 422 118













PAN SEARED SEA SCALLOPS

served on pea puree with capsicum coolis

SIZZLING GARLIC PRAWNS

tossed with a fortified garlic tomato & white wine sauce served with toasted ciabatta bread

MOROCCAN SPICED QUAIL

served on chickpea & lemon puree finished with a verjuice sauce

PORK BELLY

braised in soy master stock served with a baby Asian salad of snow pea sprouts & picked ginger finished with Tallwoods' house-made relish



PEPPERED BEEF CARPACCIO

with roasted beetroot Spanish onion and a garlic & horseradish dressing

Mains \$28

WILD CAUGHT BARRAMUNDI

served on a potato thins with wilted baby spinach finished with baby capers berries & a brown butter sauce

LEMON & ROSEMARY CHICKEN

supreme served on Tallwoods' lime picked potatoes finished with a mint & yoghurt dressing

TWICE COOKED CONFIT DUCK

served on braised red cabbage finished with a rich balsamic & red wine glaze

SEARED BEEF FILLET

cooked to your liking served on white truffle infused parsnip puree finished with a red wine & marsala jus

LAMB SLOW-BRAISED

with tomato red wine & stock tossed with potato gnocchi & wilted baby greens finished with shaved parmesan cheese

VEGETARIAN MEALS

available as daily specials – see blackboard

* Special dietary requirement meals available upon request

Desserts \$15

BLACK BEER & DATE PUDDING

served with butterscotch sauce & vanilla bean ice cream

PASSION FRUIT PANNACOTTA

served with crème anglaise & spun toffee

VANILLA BEAN ICE CREAM

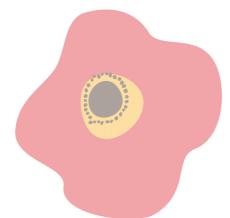
served with a shot of espresso & a shot of frangelico

CAPPUCCINO CHOCOLATE MOUSE

served with home-made marshmallow

Open Wednesday – Saturday from 6pm







Garlic-infused ciabatta bread \$6.50
Tomato and fetta bruschetta \$7
Mezza plate with trio of dips & assorted breads \$9.50



Salt and pepper squid \$15.50 served with beer battered fries and salad with garlic aioli

Beer battered catch of the day \$18 served with beer battered fries, lemon wedges and tartar sauce

Moroccan chicken \$19.50

served on Moroccan spiced cous cous served with wilted greens & a mint sauce

Lamb and guinness pie \$21 served with Paris mash and pea and mint puree

Mexican beef quesadilla \$17 served with fresh salad greens and spiced rice

Beef and three cheese cannelloni \$17 served with garden salad with honey mustard dressing

200g scotch fillet \$23

cooked to your liking served with beer battered fries salad & a sauce of your choice

Vegetarian – please see daily specials board



Beer battered fries with garlic aioli \$6.50

Garden salad with Tallwoods'honey mustard dressing \$6.50

WEDNESDAYS

Burger & Beer

\$12.50

THURSDAYS

International

\$15.00

Wilted assorted greens tossed with butter



Desserts

A range of daily specials please see blackboard for details

Children \$10

125g scotch fillet served with chips & a side salad

Tempura chicken crackles served with chips & a side salad

Mozzarella cannelloni topped with beef mince & Italian Neapolitan sauce

Battered fish, chips and salad served with lemon & wedges

Open Wednesday – Saturday from 6pm





WINE LIST

RED WINES	GLASS	BOTTLE
Barwang Shiraz10 I Young NSW	\$5.60	\$20.00
Wild Oats Cabernet Merlot 08 I Mudgee NSW	\$7.00	\$24.00
McWilliams Cabernet Merlot 10 I Hunter Valley NSW	\$4.60	\$15.00
Farmers Daughter Cabernet Merlot 08 I Mudgee NSW		\$25.50
Pyrenees Ridge Shiraz 09 I Pyrenees VIC		\$34.00
Frog Belly Cabernet Sauvignon 09 I Margaret River WA		\$30.00
Reilly's Black Label Shiraz 08 I Clare Valley SA		\$25.00
Reilly's Black Label Cabernet Sauvignon 09 I Clare Valley SA		\$25.00
ROSE		
Wild Oats Rose 09 I Mudgee NSW	\$7.00	\$24.00
DESSERT WINE		
De Bortoli Noble One Botrytis Semillon 07 I Bilbul NSW	\$6.50	

WINE LIST

SPARKLING WINES	GLASS	BOTTLE
Jacobs Creek Chardonnay Pinot Noir I Barossa Valley SA		\$18.00
Jacobs Creek Chardonnay Pinot Noir I Barossa Valley SA		\$7.20
WHITE WINES		
WHITE WINES		
Lindemans Reserve Verdelho 11 I Hunter Valley NSW	\$6.00	\$22.00
Wild Oats Sauvignon Blanc Semillon 10 I Mudgee NSW	\$7.00	\$24.00
McWilliams Chardonnay 10 I Hunter Valley NSW	\$4.60	\$15.00
McWilliams Semillon Sauvignon Blanc 10 I Hunter Valley NSW	\$4.60	\$15.00
McWilliams Barwang Crisp Chardonnay 10 I Young NSW	\$5.60	\$20.00
Devils Corner Pinot Grigio 10 I Tamar Valley TAS		\$26.00
Tasman Bay Pinot Gris 08 I Nelson/Marlborough NZ		\$34.00
Frog Belly Sauvignon Blanc 10 I Margaret River WA		\$30.00
Petersons Semillon 09 I Hunter Valley NSW		\$37.00
Penfolds Koonunga Hill Autumn Riesling 08 I Barossa Valley SA		\$27.00
Boreham Wood Sauvignon Blanc 08 I Marlborough NZ		\$32.00
Pyranees Ridge Sauvignon Blanc 09 I Pyranees VIC		\$22.00



