

# WEEKEND FEATURE MENU

(Friday to Sunday 4:00pm till 9:00pm)

**SLOW BRAISED BEEF SHORT RIBS**      \$27.00

Served on a bed of garlic sweet potato mashed, mixed vegetables  
topped with a red wine au jus

**1/4 ROASTED CHICKEN**      \$20.00

Slow roasted rosemary lemon chicken  
served with rice pilaf & mixed vegetables

**SURF N TURF**      \$32.00

8oz cut 28-day aged Ribeye & garlic prawns  
served with mixed vegetables, choice of rice pilaf, garlic mashed  
Or hand cut French fries

**VEGETABLE STIRFRY**      \$18.00

Sautéed mixed vegetables tossed in teriyaki  
Sauce and served on a bed of rice pilaf  
Add chicken or prawns for \$5.00

**BUTTERNUT SQUASH RAVIOLI**      \$20.00

Tossed in a brown butter sage sauce

All Entrees served with your choice of  
soup or salad to start

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# Dessert Menu

**Apple Crumble** \$8.00

Chopped apples topped and crisp baked streusel served with one scoop of ice cream

**MOLTEN CHOCOLATE CAKE** \$8.00

Strawberry and Grand Marnier syrup with one scoop of ice cream

**STRAWBERRY CHEESECAKE** \$8.00

Served with whip cream and strawberry coulis

**ICE CREAM** \$5.00

Three Scoops of Chocolate or Vanilla  
Topped with whipped cream

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# Wine list

## Submission Cabernet Sauvignon

**\$39.00**

Oakey, berries, chocolate, and vanilla flavors. Full bodied, smooth easy drinking

## Canoe Ridge Merlot

**\$39.00**

Sleek & supple with vibrant cherry and tomato leaf accents

## Liquidity Pinot Grigio

**\$39.00**

Pear, apple, peach, and citrus notes. Light dry and soft tasting

## Grand Ardeche Chardonnay

**\$39.00**

Butter, oak, vanilla, fruit, and citrus notes. Light dry and soft tasting

