



at the Greg Norman Course

Lite Bites

- WALLABY'S OATMEAL** \$14
steel cut oats, fresh blueberries, golden raisins, candied pecans
- ACAI SORBET BOWL** \$14
granola, blueberries, banana slices, honey drizzle

The Benedict's

- SMOKED SALMON BENNI**  \$26
poached eggs, avocado, mini buttermilk pancake, hollandaise, side of homestyle potatoes
- EGGS BENNI** \$21
english muffin, smoked canadian bacon, poached eggs topped with hollandaise, side of homestyle potatoes

Omelettes

- FIVE-ITEM OMELETTE** \$22
served with homestyle potatoes
egg whites available
- mushroom, mixed bell peppers, spinach, onions, kalamata olives, tomatoes
- feta, goat, shredded cheddar/jack, swiss, pepperjack
- pork sausage, chicken apple sausage, black forest ham, smoked canadian bacon, chopped smoked bacon, diced chicken, vegetarian sausage



Wallaby's Signature Items

Chef D'Cuisine | Marilou Ebilane

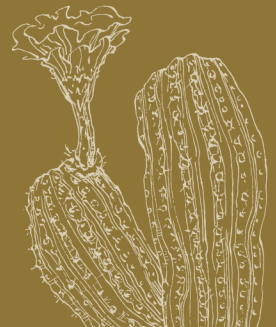
Consuming raw or undercooked foods may cause foodborne illness

Specialties

- FARMER JOHN BREAKFAST** \$25
two eggs your way, two breakfast sausages, two sliced of bacon, grilled roma tomatoes, home fries, pancake
- BUTTERMILK PANCAKE** \$19
maple syrup, chantilly cream
choice of chocolate chips, bananas or berries
- COCONUT BRIOCHE**  \$19
FRENCH TOAST
coconut custard, brioche bread, shaved coconut, bananas, caramel drizzle
- SMOKED SALMON PLATE** \$24
cream cheese, smoked salmon, red onions, tomatoes, sliced hard boiled eggs, capers, bagel on side, choice of plain or everything
- BREAKFAST QUESADILLA** \$22
flour tortilla, scrambled eggs, choice of bacon or ham, shredded cheddar/jack cheese, spinach, tomatoes, onions
served with side of sour cream and salsa
- CHEF'S BREAKFAST SANDWICH** \$22
grilled hoagie roll, smoked turkey, ham, canadian bacon, havarti cheese, choice of eggs, shaved red onions, spinach, jalapeno dijonnaise sauce
add avocado \$4

Sides

- PORK LINK SAUSAGE** \$5
- CHICKEN APPLE SAUSAGE** \$6
- APPLEWOOD SMOKED BACON** \$6
- BLUEBERRY MUFFIN** \$7
- FRUIT CUP** \$5
- COTTAGE CHEESE** \$5
- TOAST** \$5
- GLUTEN-FREE TOAST** \$6



Coffee

LATTE, CAPPUCCINO, MOCHA, ICED COFFEE	\$3.75 / \$4.75 / \$5.75
HOT CHOCOLATE	\$2 / \$3
ESPRESSO SHOT	\$1.50 / \$2.00 / \$2.50

Cocktails

WALLABY'S BLOODY MARY	\$13
modern love vodka, worcestershire, horseradish, olives, celery, house specialty bloody mary mix	
BLOODY MARIA	\$13
el jimador blanco tequila, jalapeño, olives, celery salt, house specialty bloody mary mix	
TRADITIONAL MIMOSA	\$11
wycliff champagne, choice of: orange, grapefruit, cranberry juice	
BLOODY CAESAR	\$16
grey goose vodka, clamato, worcestershire, tabasco, celery	
KETEL ONE ESPRESSO MARTINI	\$19

Beer

MICHELOB ULTRA 16 OZ.	\$8
COORS LIGHT 16 OZ.	\$8
MILLER LIGHT 16 OZ.	\$8
STELLA ARTOIS BELGIAN PILSNER	\$8
CORONA	\$8
BAD BIRDIE JUICY GOLDEN ALE	\$8
PACIFICO MEXICAN STYLE PILSNER	\$8
MODELO ESPECIAL MEXICAN STYLE PILSNER	\$8
FIRESTONE 805 12 OZ BLONDE ALE	\$8
LA QUINTA EVEN PAR 16 OZ IPA	\$10
HEINEKEN 0.0 NON ALCOHOLIC	\$8

Draft

LA QUINTA EVEN PAR IPA	\$9.50 / \$11.50
FIRESTONE 805	\$10 / \$12
MODELO ESPECIAL	\$9.50 / \$11.50

On The Go

MUFFIN	\$5
housemade blueberry	
WHOLE FRUIT	\$3
BREAKFAST SMOOTHIE	\$12
strawberries, banana, honey greek yogurt	
GREEN JUICE	\$14 med/ \$16 lg
kale, celery, ginger, green apple, pineapple, cucumber	
MATCHA	\$6
japanese green tea powder, choice of milk vanilla syrup optional	
GRANOLA PARFAIT	\$15
blueberry granola, seasonal berries, honey greek yogurt	
TOASTED BAGEL	\$9
choice of plain or everything bagel, cream cheese	
NUTELLA STUFFED BRIOCHE	\$16
FRENCH TOAST	
brioche bread, bananas, maple syrup	
WALLABY'S BREAKFAST BURRITO	\$16
scrambled eggs, pork chorizo, three cheese blend, fire-roasted salsa, flour tortilla, tater tots	
BREAKFAST SANDWICH	\$15
english muffin, smoked bacon or breakfast sausage patty, american cheese, scrambled or fried egg	
vegetarian patty available	



Wallaby's Signature Items

Chef D'Cuisine | Marilou Ebilane

Consuming raw or undercooked foods may cause foodborne illness

