WGC Weekly

MORE THAN A GAME



TWO DAYS ON THE LINKS · PORT FAIRY

Overall *Winners*

Andy Occhipinti, Leanne Owen, Julie Hobbs and Heather Walcott take the honours at Port Fairy, 16–17 October.

MEMBERSHIP

Annual subscriptions
Due Saturday 31 October

GOLF SHOP

The new Odyssey TRTL
In store now

DINING

A table in demand
Bookings essential

SPOTLIGHT

Novara Homes
Locally owned & operated

Warrnambool GOLF CLUB

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Warrnambool GOLF CLUB

FROM THE GENERAL MANAGER

Notes for *the weeks ahead*

Subscriptions, a wedding at the Club, and the Cally



JAMES LOUGHNANE · GENERAL MANAGER

Dear Members, a reminder that annual subscriptions are due by the end of October. If you have not yet paid, or arranged a payment plan with our accounts department, please do so now. The details are below. Memberships without payment or a payment plan in place may be suspended from 1 November.

On Saturday 7 November the Club will host a private wedding, with exclusive use of the clubhouse. Seating will be limited that morning, although food and coffee will be available as usual until 3:00 pm, when the clubhouse will close to members while the team prepares for the celebration.

I apologise for the inconvenience. Lucas Reid and his team at the Cally Hotel, one of our most valued and long-standing sponsors, look forward to welcoming you that evening, where you will be very well looked after. Simply let the staff know you are a member of the Golf Club.

We are still looking for Pennants players for 2027; please contact our Captain at **captain@warrnamboolgolf.com.au**. Volunteers for the Sunday Extravaganza on 22 November can register with me at **manager@warrnamboolgolf.com.au**.

James Loughnane

JAMES LOUGHNANE CCM MBA · General Manager



Notices

ANNUAL SUBSCRIPTIONS · DUE 31 OCTOBER

Pay the Club *directly*

BSB	013-900
ACCOUNT	164269022
REFERENCE	*Your full name*

Or arrange a payment plan with our accounts department. Without payment or a plan in place, membership may be suspended from 1 November.

SATURDAY 7 NOVEMBER · A WEDDING AT THE CLUB

The clubhouse *on the day*

MORNING	Limited seating in the clubhouse
TO 3:00 PM	Food and coffee as usual
FROM 3:00 PM	Clubhouse and members' bar closed

AFTER GOLF · THE CALLY, OUR SPONSOR

Mention you're a Golf Club member

$8 SCHOONERS

PLAY · COMPETE · BELONG

The *Results*

Week ending
Friday 30 October 2026

FULL RESULTS VIA MICLUB



SATURDAY 24 OCTOBER

MEN

Zavier Kent — 44 pts

WOMEN

Sheryl Nicolson — 37 pts

SUNDAY 25 OCTOBER

WINNER

Riley McConnell — 50 pts

2nd	Paul Riley	40 pts
3rd	Jesse Welsford	39 pts

MIDWEEK

TUESDAY 27 OCTOBER

Veterans · *Teams*

WINNERS — 110
Stephen Hickman, John Krygger, Peter Ryan & Anthony Woolley

RUNNERS-UP — 109
Ted Rafferty, William Wright & Rex Conn

THURSDAY 29 OCTOBER

Men's Competition

WINNER — 42 pts
Chris Lacey

2nd	Jimmy Kizan	41 pts
3rd	Cam Williams	41 pts
SUPER PIN	Peter Stone	$388

MEMBERS DRAW
$1,700 not won · next draw 5 Nov — $1,800

WEDNESDAY 28 OCTOBER

Women's Competition

SUPER PIN — Lyn Wood — $110

A GRADE	B GRADE	C GRADE	D GRADE
Kathy Jenkins	Robyn Hickey	Lois Morse	Kristin Cornell
38 pts	39 pts · c/b from Di Goodall	42 pts	36 pts

KEY DATES & EVENTS

The Club *Diary*

31 October 2026 – 5 January 2027

October

31 SAT — **Annual subscriptions due**
Pay in full, or arrange a payment plan with our accounts department

November

3 TUE — **Melbourne Cup**

5 THU — **Callaway Fitting Day**
9:00 am – 3:00 pm · bookings through the Golf Shop

7 SAT — **Private function at the Club**
Limited seating in the morning · clubhouse and members' bar closed from 3:00 pm

7–8 SAT–SUN — **Shipwreck Coast Golf Classic**
Saturday at Port Fairy · Sunday at Warrnambool

10–11 TUE–WED — **2nd hole closed**
New tee construction · may extend to Thursday 12 · members will be notified

22 SUN — **Sunday Extravaganza**
Volunteers wanted · manager@warrnamboolgolf.com.au

29 SUN — **Mixed Foursomes Championship**
12:45 pm shotgun · entries via the Members Portal

December

1 TUE — **Annual General Meeting**
Drinks & nibbles 6:30 pm · meeting 7:00 pm

FEATURED EVENT

7–8 NOVEMBER — **Shipwreck Coast *Golf Classic***

THE FESTIVE SEASON

Whitley Fine Dining *& Catering*

LAST LUNCH	KITCHEN REOPENS
24 DECEMBER	5 JANUARY

Bookings essential

CAREERS AT THE CLUB

We're growing *our office team*

Our superstar Membership & Accounts Manager, Kelly Giblin, has done much of the heavy lifting in recent months, and has earned a chance to catch her breath. Kelly will now be in the office on Mondays, Tuesdays and Thursdays.

We are looking for a friendly, organised **Part-Time Office Admin Assistant** (12–15 hours a week) to help us keep delivering great service to our members.

Interested, or know someone who might be? Email a CV and short cover letter to **hospitality@warrnamboolgolf.com.au**

CLOSING **Wed 11 November**

THE GOLF SHOP · NEW ARRIVALS

The Odyssey *TRTL*

Just arrived. Come in and roll the new Odyssey TRTL putters, in store now.

IN STORE NOW

REMINDER · CALLAWAY FITTING DAY Thursday 5 November · *9:00 am – 3:00 pm*

The newest putter from Odyssey has landed in the Golf Shop. The TRTL is an all-new mid-mallet, built for easy alignment and outstanding stability. It has made waves on Tour since its debut.

Clean, modern and confidence-inspiring at address, it is a putter you need to feel to appreciate. Call in, roll a few putts, and see for yourself.



"Like replacing an approximation with a mathematical constant."

MIN WOO LEE · PGA TOUR PROFESSIONAL, ON SWITCHING TO THE TRTL

WHAT SETS IT APART

01 The TRTL shape
A new mid-mallet for easy alignment and high MOI

02 Multi-material build
Weight pushed to the perimeter for stability and forgiveness

03 Adjustable weighting
Four perimeter weights to fine-tune toe hang and setup

04 Twin Track alignment
Two sightlines along the full length of the topline

05 Ai-Star insert
Consistent ball speed and better forward roll

06 Sits square
New sole geometry settles square at address

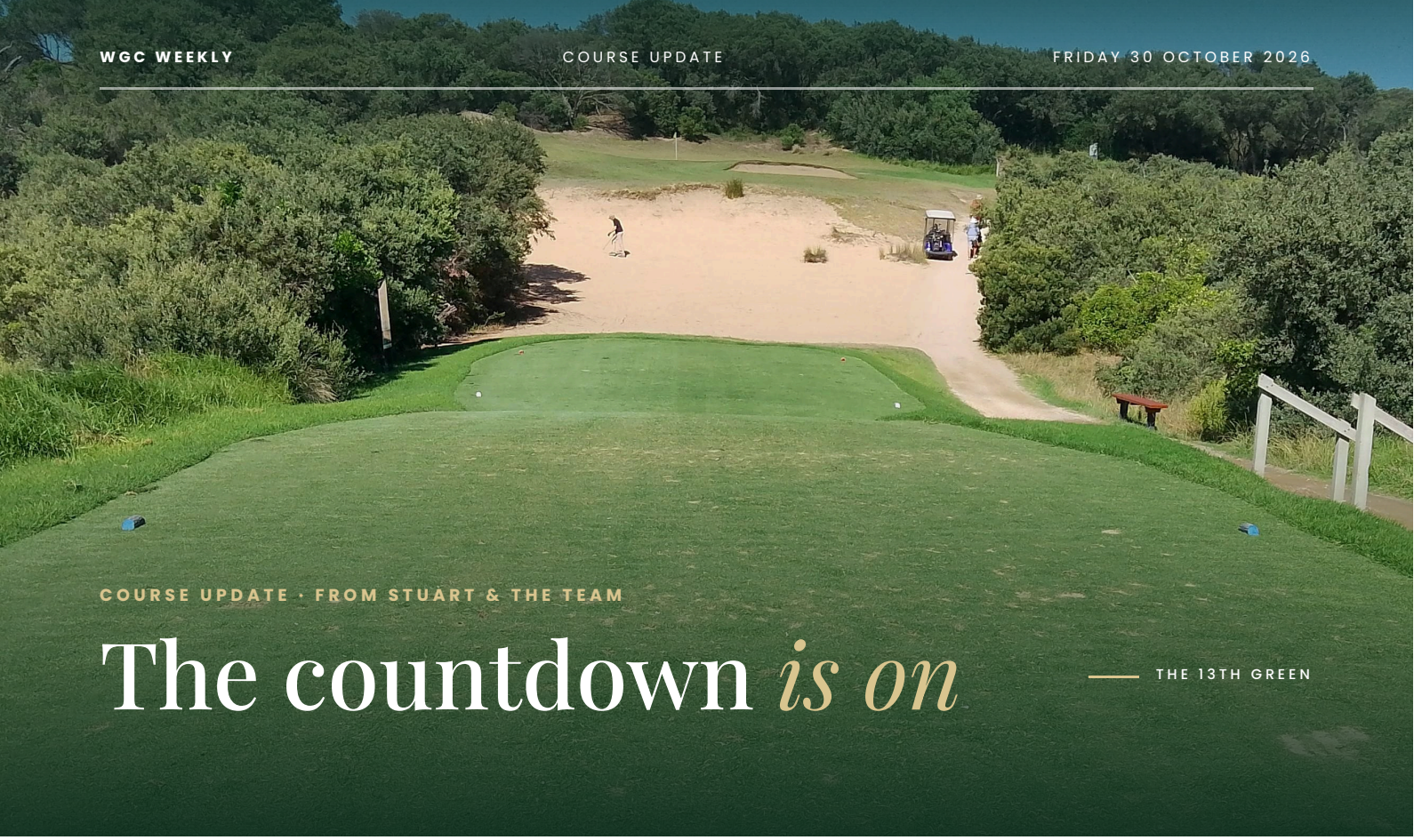
VISIT THE GOLF SHOP OR CONTACT

Trent Weiland *PGA Professional*

03 5562 2108 wgc@oncoursegolf.com.au

Book your Callaway fitting through the Golf Shop.





COURSE UPDATE · FROM STUART & THE TEAM

The countdown *is on*

THE 13TH GREEN

With the Shipwreck Coast Golf Classic only days away, the greens team has been hard at work bringing the course into tournament condition.

This week we edged the bunkers to restore their crisp, clean lines and applied fresh fertiliser across the course to lift growth and bring out that vibrant colour. We have also sprayed a preventative fungicide on the greens, so they stay healthy and pristine for the big weekend.

The course is shaping up beautifully, and we cannot wait to welcome the players.

THIS WEEK ON COURSE

01 Bunkers edged
Crisp, clean lines restored

02 Fertiliser applied
To boost growth and colour

03 Greens protected
Preventative fungicide, ready for the tournament

THE TOURNAMENT

Shipwreck Coast *Golf Classic*

Saturday 7 November at Port Fairy
Sunday 8 November at Warrnambool

TUE – WED
10–11
NOVEMBER

A REMINDER · THE 2ND TEE UPGRADE

The 2nd hole will be *closed*

Our new 2nd tee, designed by course architect David Flood, will be built over these two days. Work may extend to Thursday 12 November, and members will be notified.

See you on the course.

Stuart Calvert

STUART CALVERT · Course Superintendent



ANDREW'S MENUS

A table *in demand*

Whitley
Fine Dining and Catering

Lunch at the clubhouse has quickly become the place to be. Andrew and the team at Whitley Fine Dining and Catering have been delighted by the response, and with tables filling fast, booking ahead is now essential for both lunch and Thursday dinner.

As the festive season draws near, the team would also be pleased to host your end-of-year gathering or family celebration, with a menu shaped around the occasion. To reserve your table or discuss a function, please email hospitality@warrnamboolgolf.com.au. This week's menu follows overleaf, and do look out next week for a new menu.

LUNCH
Tuesday – Friday
11:30 am – 3:00 pm

DINNER
Thursday evenings
4:30 pm – 8:00 pm

BOOKINGS ESSENTIAL
Book by email
hospitality@warrnamboolgolf.com.au

THE FESTIVE SEASON
Christmas will *swiftly be upon us*
Book early for a final festive lunch, or to plan your Christmas function.

LAST LUNCH
24
DECEMBER

WE RETURN
5
JANUARY

Whitley
Fine Dining and Catering

The *Menu*

LUNCH TUESDAY – FRIDAY 11:30 AM – 3:00 PM · DINNER THURSDAY 4:30 PM – 8:00 PM

Fries 10
Aioli, curry sauce **V · VE · GF · DF**

Garlic Bread 12
House garlic butter, Browns Depot loaf, cheddar

Kingfish Ceviche 19
Asian coconut dressing, finger lime, shoots, crispy shallots, chilli oil **GF · DF · A**

Australian King Prawns (4) 25
Oven baked, chimichurri butter, Jane Dough baguette, charred lemon **A · GFO**
Extra prawns $6 each

Short Rib Croquettes (3) 18
Slow-braised Cape Grim beef, manchego, red pepper sauce, parmesan
Extra croquette $6 each

Baked Eggplant 20
Chickpea, tomato, beetroot hummus, vegan mozzarella, pomegranate molasses **V · VE · DF · GF**

PIZZA

Pepperoni 22
Meredith goat feta, spring onion, hot honey **GFO**

Marinated Lamb 24
Cherry tomato, red capsicum, spinach, red onion, mozzarella, feta, tzatziki, za'atar **GFO**

The Birdie 24
Bannockburn chicken, streaky bacon, red onion, jalapeño, brie, spinach, BBQ plum sauce **GFO**

Whitley Caesar Salad 20
Cos, prosciutto, Grana Padano, Dundonnell Caravan egg, garlic croutons, Whitley Caesar dressing
Add flaked Atlantic salmon or Bannockburn chicken breast 8 **GF**

Potato & Ricotta Gnocchi 26
Roast pumpkin purée, pesto and sun-dried tomato cream, spinach, toasted pine nuts, crispy sage, rocket and pear salad **V · CN**

Wagyu Cheeseburger 26
Beaney's Koroit 150g 100% wagyu patty, streaky bacon, American cheddar, tomato, pickle, lettuce, Lana's rhubarb relish, special sauce, onion rings, brioche bun, fries

Fish & Chips 29
Today's fresh fish in a panko, herb and parmesan crumb, fries, tartare, lemon, house salad

Twice-Cooked Otway Pork Belly 26
Asian slaw, rice noodles, crispy shallots, cucumber, pineapple chilli jam, toasted cashews **CN · DF**

Chicken Schnitzel 30
Panko-crumbed Bannockburn breast, fries, house salad, Café de Paris butter, chicken gravy

DESSERTS

Triple Chocolate Brownie 13
Milk chocolate sauce, Timboon salted caramel ice cream

Colleen's Mini Pavlova 13
House-made strawberry ice cream, lemon curd cream, fresh berries **GF**

Sticky Date Pudding 13
Caramelised banana, butterscotch sauce, vanilla ice cream

All dishes are available for takeaway

V vegetarian · VE vegan · GF gluten free · GFO gluten-free option · DF dairy free · CN contains nuts · Seafood origin: A Australian
Our kitchen handles allergens. Please advise our team of any allergies or dietary requirements when ordering.

SPONSOR SPOTLIGHT · THANK YOU TO OUR VALUED PARTNERS

Your vision *of home*

Novara Homes
SIMPLY BEAUTIFUL DESIGN

LOCALLY OWNED & OPERATED

Warrnambool

Building homes across South West Victoria

Proudly locally owned and operated in Warrnambool, Novara Homes helps individuals, couples and families across South West Victoria turn their vision of home into reality.

Whether you are buying your first home, investing in your future or building your forever home, the team will guide you every step of the way, with genuine care, personalised service and a commitment to quality.

What sets Novara Homes apart is the value included from the very beginning. By combining the buying power of a large builder with a personal, hands-on approach, they offer the best of both worlds: thoughtfully designed homes, trusted brands, quality finishes and outstanding value.

Their Warrnambool showroom is designed to inspire, a place to explore finishes and start bringing your ideas to life. With everything managed in-house, from initial design and selections to the finer details, the experience is connected and personal from start to finish.

INCLUDED AS STANDARD

Often charged as extras elsewhere

- Driveways
- Blinds & floor coverings
- Energy-efficient LED downlights
- Soft-close cabinetry
- 900mm kitchen appliances
- Tiled shower bases with niches

VISIT THE SHOWROOM · CONTACT

Kellie Hanson

(03) 5562 5409 info@novarahomes.com

"We would love to build your home."

novarahomes.com · Instagram · Facebook
@novarahomes