

Beverages

Coffee:

Flat white / Cappuccino / Hot chocolate / Latte / Chai latte.....	Small	3.8		4
	Large	4.2		4.5
Long black.....	Small	3.6		4
	Large	4		4.5
Mocha.....	Small	3.8		4
	Large	4.2		4.5
Macchiato.....	Short	3.4		4
	Long	3.8		4.5
Espresso		3.0		3.5
Piccolo		3.2		4
Baby chino		1.5		2

Extras:

Extra shot	0.5		1
Decaf	0.5		1
Soy / Almond / Lactose free milk	0.5		1
Flavoured syrup	0.5		1

Tea:

English Breakfast / Earl Grey / Sencha Green / Jasmine Green / Peppermint / Chamomile / Lemongrass and Ginger.....	4.2		5
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Iced:

Coffee / Chocolate / Strawberry / Mocha / Chai	4.8		5
Iced latte	4.5		5.5

Milkshake:

Chocolate / Vanilla / Caramel / Strawberry / Coffee / Mocha.....	5.5		6
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Emma and Tom's Juice:

Orange / Cloudy Apple / Karmarama / Radical Action	4.8		5.5
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Fuze Iced Tea:

Peach / Lemon	4.9		5.5
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Assorted soft drinks:	from 3.2		3.8
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Wine

Champagne and Sparkling

	150ml		Btl
NV Chandon Brut, Yarra Valley, VIC.....	10		12
NV Chandon Brut Rose, Yarra Valley, VIC.....			49 58
NV Montelliana Prosecco, 200ml, Asolo DOC, IT.....			12 14
NV Ca'di Alte Prosecco, Veneto, ITL.....			45 53
NV Moet & Chandon Brut Piccolo 200ml, FR.....			30 35
NV Collet Brut, Ay, FR.....			89 104.5
NV Rockford Black Shiraz, Barossa Valley, SA.....			120 141

White Wine

17 Toroa Sauvignon Blanc, Marlborough, NZ.....	10		12
17 Shaw & Smith Sauvignon Blanc, Adelaide, SA			46 54
16 Josef Chromy Riesling, Relibia, TAS.....	10		12
16 Mount Michael Pinot Gris, Otago, NZ	12		12
18 Schwarz Chenin Blanc, Barossa Valley, SA.....	10		12
16 Oakridge Chardonnay, Yarra Valley, VIC.....	10		12
15 Shaw & Smith 'M3' Chardonnay, Adelaide, SA			65 77

Rose

17 83 Cote De Provence, Cotes de Provence, FR.....	10		12
18 Riviera Bistro Rose, Cotes de Provence, FR.....			45 53
			48 56.5

Red Wine

16 Black Cottage Pinot Noir, Marlborough, NZ.....	9		11
13 Mount Michael 'Bessie's Block' Pinot Noir, Otago, NZ.....			38 45
15 Dal Zotto Sangiovese, King Valley, VIC.....	9		11
17 Kalleske Clarry's GSM, Barossa Valley, SA.....	10		12
15 Kalleske Pirathon Shiraz, Barossa Valley, SA.....	10		12
16 Wirra Wirra RSW Shiraz, McLaren Vale, SA.....			40 47
14 Penfolds RWT Shiraz, Barossa Valley, SA.....			47 56
15 Glenmore 'Isabella' Cabernet, Margaret River, WA			80 94.5
14 Kilikanoon 'Killerman's Run' Cabernet Sauvignon, Clare Valley, SA			190 223.5
			55 64.5
			40 47

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SUMMER MENU

INDOOROOPILLY GOLF CLUB

Breakfast

7am - 11am

IGC COCONUT BOWL

Lemongrass and kaffir lime panna cotta, mango and raspberries
with golden pistachio and coconut clusters

15 | 17.5

BACON AND EGGS ON TOAST

Free range eggs as you like them, sourdough toast
and tomato chilli relish

16 | 19

CARAMELISED BANANA WAFFLES

with vanilla bean gelato and maple drizzle

18 | 21

with thick cut glazed ham 21 | 24.5

SMOKED SALMON AND SPINACH OMELETTE

with roquette and caper salad, pickled red onion and toasted sourdough

19 | 21.5

IGC BENEDICT

Free range poached eggs on sourdough with avocado, sautéed spinach,
roasted tomato and hollandaise sauce

18 | 21

with bacon 21 | 24.5 or smoked salmon 24 | 28

IGC MIXED MUSHROOM BOWL

Assorted mushrooms with garlic and thyme, spinach, Persian fetta,
pine nuts, poached eggs and sourdough toast

21 | 24.5

POINCIANA BREAKFAST

Free range eggs as you like them on sourdough with bacon rashers,
breakfast chipolatas, field mushroom, spinach and truss tomatoes

21 | 24.5

ADD ON

Vine ripened tomatoes, field mushrooms, hash browns or egg (1)

4 | 4.5

Grilled haloumi, chipolata, avocado, bacon rashers (2) or eggs (2)

5 | 6

Smoked salmon

6 | 7

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Dietary requirements may be catered for. Please advise your wait staff.

Light Meals

11am - 5pm

CRISPY SALT AND PEPPER CALAMARI

with sriracha aioli

14 | 16.5

MEZZE BOARD

Hommus, smokey baba ganoush, marinated olives,
crumbed brie and grilled ciabatta

16 | 19

SMOKEY EGGPLANT BRUSCHETTA

Persian fetta, fresh mint and balsamic glaze
on toasted sourdough

16 | 19

CRAB AND DILL CROQUETTES (4)

with lemon aioli

16 | 19

RIPPED LAMB TACOS (3)

Slow cooked lamb, shredded lettuce, mint and tomato salsa
with shoestring fries and chipotle aioli

18 | 21

POACHED CHICKEN AND GLASS NOODLE SALAD

Lemongrass and coconut poached chicken, green mango,
pickled red cabbage, herbs, shredded carrot, fried shallots and tangy dressing

22 | 26

THE CLUB SANDWICH

Chicken breast, bacon, fried egg, tomato, lettuce, cheese and a side of thick cut chips
(Perfect to share!)

24 | 28

IGC AMERICAN STYLE BURGER

Charred beef patty, house-made pickles and rainbow slaw
on a milk bun with a side of sweet potato chips

24 | 28

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Mains

11am - 3pm

MIXED MUSHROOM RISOTTO

Creamy mushroom risotto with truffled pecorino

21 | 24.5

PANKO AND PARSLEY CRUMBED MARKET FISH

with petit green salad, thick cut chips, chunky tartare sauce
and lemon cheek

23 | 27

PASTA OF THE DAY

Check with your friendly wait staff

Market Price

GRILLED PORK CUTLET

with roasted pumpkin and sage puree, rosemary potatoes,
broccolini, baked apple and jus

26 | 29.5

PRESSED LAMB SHOULDER

with a lemon and oregano crushed potato stack
rocket, piquillo and fetta salad

26 | 29.5

FISH OF THE DAY

Check with your friendly wait staff

Market Price

IGC STEAK

250g rib fillet with roasted baby potatoes, grilled broccolini,
blistered vine tomatoes, thyme and mushroom sauce

30 | 35.5

SIDES

Sautéed, buttered greens, toasted pinenuts and fetta

12 | 14

Rocket, piquillo pepper and fetta salad

12 | 14

Thick cut chips with garlic aioli

8.5 | 10

Sweet potato chips with sour cream and sweet chilli sauce

10 | 12

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