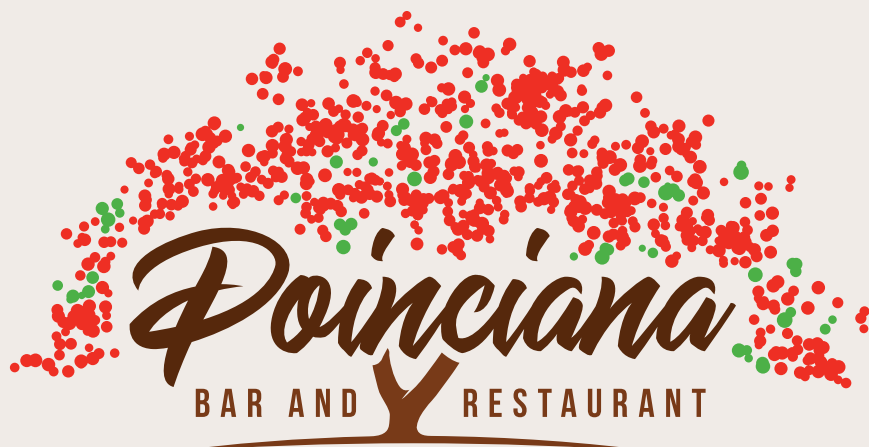




SPRING MENU

INDOOR OOPILLY GOLF CLUB

Breakfast

7am - 11am

IGC YOGHURT BOWL

Golden chai granola with a strawberry and rhubarb compote

15 | 17.5

BACON AND EGGS ON TOAST

Free range eggs as you like them with crispy bacon
and tomato chilli relish

16 | 19

HONEY AND DATE WAFFLES

with lemon curd, vanilla bean gelato, dried orange slices,
maple drizzle and mixed nut crumble

18 | 21

GREEN EGGS AND SMOKED HAM OMELETTE

with roasted vine tomatoes, roquette pesto 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 BREAKFAST BOWL

Poached eggs with sautéed kale, grilled asparagus, avocado, roasted beetroot,
hommus, pepita seeds and warm pita

19 | 22.5

POINCIANA BREAKFAST

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

21 | 24.5

ADD ON

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

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

Smoked salmon

4 | 4.5

5 | 6

6 | 7

Prices are listed as Member | Non-Member

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

Light Meals

11am - 5pm

SERRANO AND MANCHEGO CROQUETTES (3)

with a petit green salad and saffron pimenton aioli

16 | 19

SPRING BRUSCHETTA

with medley tomatoes, buffalo mozzarella, fresh basil
and balsamic glaze on grilled garlic sourdough

16 | 19

BANH MI SLIDERS

Master stock braised pork belly, pickled vegetables and fresh herbs
with shoestring fries and Sriracha aioli

18 | 21

CRISPY SALT AND PEPPER BABY CALAMARI

with Greek style salad of tomato, cucumber, Kalamata olives
fresh basil and lemon vinaigrette

20 | 23.5

GRILLED TERIYAKI CHICKEN POKE BOWL

with ponzu dressed rice noodles, edamame,
pickled spring vegetables, avocado and cress

20 | 23.5

HOUSE - MADE PIZZAS

Margherita - marinara sauce, tomato, fresh basil
and fior di latte

15 | 17.5

Salami - marinara sauce, salami, mushroom
and fior di latte

17 | 20

IGC SPICED LAMB BURGER

with melted cheddar, tomato, dressed leaves and tzatziki
on a milk bun with a side of sweet potato wedges

23 | 27

Mains

11am - 3pm

HOUSE-MADE RICOTTA GNOCCHI

Zucchini flower, semi-dried tomatoes and basil in a lemon butter sauce

21 | 24.5

PANKO CRUMBED BARRAMUNDI

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

23 | 27

THE CLUB SANDWICH

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

24 | 28

CRISPY SKIN CONFIT PORK BELLY

with apple and celeriac remoulade, oven roasted potatoes,
fennel and jus

26 | 29.5

PAN-FRIED DUCK BREAST

with pickled red apple, sauteed parsnip, a trio of vegetables and blackberry jus

26 | 29.5

FISH OF THE DAY

Check with your friendly wait staff

Market Price

IGC SURF AND TURF

200g rib fillet with crisp potatoes, new season asparagus
and garlic buttered king prawns

36 | 42.5

SIDES

Sautéed, buttered greens, toasted hazelnuts and fetta

Apple and celeriac Waldorf salad

Thick cut chips with garlic aioli

Sweet potato wedges with sour cream and sweet chilli sauce

12 | 14

12 | 14

8.5 | 10

10 | 12

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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		5.5
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

	150ml	Btl
Champagne and Sparkling		
NV Chandon Brut, Yarra Valley, VIC.....	10 12	49 58
NV Chandon Brut Rose, Yarra Valley, VIC.....		49 58
NV Montelliana Prosecco, 200ml, Asolo DOC, IT.....		15 17.5
NV Ca'di Alte Prosecco, Veneto, ITL.....		45 53
NV Moet & Chandon Brut Piccolo 200ml, FR.....		30 35
NV Taittinger Brut, Reims, FR.....		99 117
NV Rockford Black Shiraz, Barossa Valley, SA.....		120 141

White Wine

17 Chain of Fire Sauvignon Blanc, W.A.....	8 9	29 34
17 Toroa Sauvignon Blanc, Marlborough, NZ.....	10 12	37 43.5
17 Shaw & Smith Sauvignon Blanc, Adelaide, SA		46 54
16 Josef Chromy Riesling, Relibia, TAS.....	10 12	40 47
16 Mount Michael Pinot Gris, Otago, NZ.....	10 12	49 58
16 Oakridge Chardonnay, Yarra Valley, VIC.....	10 12	35 41
15 Shaw & Smith 'M3' Chardonnay, Adelaide, SA		65 77

Rose

17 83 Cote De Provence, Cotes de Provence, FR.....	10 12	45 41
15 Mount Michael Rose, Otago, NZ.....		49 58

Red Wine

16 Black Cottage Pinot Noir, Marlborough, NZ.....	9 11	38 45
13 Mount Michael 'Bessie's Block' Pinot Noir, Otago, NZ.....		60 71
15 Dal Zotto Sangiovese, King Valley, VIC.....	9 11	38 45
17 Kalleske Clarry's GSM, Barossa Valley, SA.....	10 12	40 47
15 Kalleske Pirathon Shiraz, Barossa Valley, SA.....	10 12	47 56
16 Wirra Wirra RSW Shiraz, McLaren Vale, SA.....		80 94.5
14 Penfolds RWT Shiraz, Barossa Valley, SA.....		190 223.5
15 Glenmore 'Isabella' Cabernet, Margaret River, WA		55 64.5
14 Kilikanoon 'Killerman's Run' Cabernet Sauvignon, Clare Valley, SA		40 47