



AUTUMN MENU

INDOOROOPILLY GOLF CLUB

Breakfast

7am - 11am

IGC ACAI BOWL

with maple, almond and macadamia nut granola,
banana, kiwi, berries and toasted coconut

15 | 17.5

BACON AND EGGS ON TOAST

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

16 | 19

BLUEBERRY PANCAKES

with roasted apple and blueberry compote, vanilla bean gelato
and cinnamon almond praline

18 | 21

CHORIZO AND WHITE BEAN CASSOULET

with sautéed spinach, roasted tomatoes, poached eggs
and toasted sourdough

19 | 22.5

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

AVOCADO TOAST

Sliced avocado, Persian fetta, spiced roast chick peas,
beetroot hommus and cherry tomatoes

18 | 21

POINCIANA BREAKFAST

Free range eggs as you like them on sourdough with bacon rashers,
breakfast chipolatas, field mushroom, sautéed 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

Prices are listed as Member | Non-Member

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

Light Meals

11am - 5pm

CRISPY SALT AND PEPPER CALAMARI

with lemon aioli

14 | 16.5

MEZZE BOARD

Baked mini brie wheel, spicy salami, grilled vegetables
with baked sourdough

16 | 19

ROASTED CAPSICUM AND CASHEW BRUSCHETTA

with Buffalo mozzarella and salsa verde
on toasted sourdough

16 | 19

SZECHUAN SPICED DUCK CROQUETTES (4)

with orange and plum sauce

16 | 19

SHREDDED BEEF TACOS (3)

with Mexican rice, shredded iceberg lettuce, coriander and
chipotle aioli with shoestring fries

18 | 21

ROASTED PUMPKIN AND WILD RICE SALAD

with beetroot, grilled broccolini, balsamic red onion,
Persian fetta, cashews and maple dressing

17 | 20

THE CLUB SANDWICH

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

24 | 28

IGC STEAK BAGUETTE

Grilled sirloin, Swiss cheese, tomato, lettuce, caramelised onion and beetroot relish,
grain mustard aioli with a side of sweet potato chips

21 | 24.5

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Mains

11am - 3pm

HOUSE-MADE POTATO GNOCCHI

Roasted butternut squash, broccolini, semi-dried tomato and hazelnuts in a sage butter

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

THAI STYLE BRAISED BEEF CHEEKS

with steamed Jasmine rice, broccolini, candied chilli, crispy shallots and a fresh herb salad

28 | 33

THYME AND GARLIC CONFIT DUCK MARYLAND

with a rich tomato, white bean and pork sausage ragout, sautéed spinach and lemon herb crumb

26 | 29.5

FISH OF THE DAY

Check with your friendly wait staff

Market Price

300G WAGYU RUMP

Beef rump MB7, roasted garlic mash, grilled broccolini and whisky mustard jus

35 | 41

SIDES

Sautéed, buttered greens with toasted cashews

12 | 14

Beetroot, Persian fetta, semi-dried tomato and spinach salad

12 | 14

Thick cut chips with garlic aioli

8.5 | 10

Sweet potato chips with sweet chilli aioli

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		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		5.5		6
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.....		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 Moet & Chandon, Champagne, FR		109 128

White Wine

17 Toroa Sauvignon Blanc, Marlborough, NZ.....	10 12	38 45
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	12 12	49 58
18 Schwarz Chenin Blanc, Barossa Valley, SA.....	10 12	40 47
16 Oakridge Chardonnay, Yarra Valley, VIC.....	10 12	38 45
15 Shaw & Smith 'M3' Chardonnay, Adelaide, SA		65 77

Rose

18 Riviera Bistro Rose, Cotes de Provence, FR.....	10 12	48 56.5
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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