

Breakfast Menu

7AM – 11AM

Raspberry, mint and pistachio parfait

with Greek yoghurt, rhubarb and honey oat clusters (v)

15 | 17.5

Bacon and Eggs

Free range eggs as you like them on toasted sourdough
with crispy bacon and spicy tomato relish

16 | 19

French Toast

with poached rhubarb, vanilla bean ice cream, cardamom
orange syrup, pistachios and fresh mint

18 | 21

Green Goodness Bowl

Charred broccolini, sautéed spinach and sugar snap peas with poached eggs,
avocado, grilled haloumi, mixed grains and a minted tahini dressing (gf,v)

20 | 23.5

Japanese Cabbage Pancakes

with house smoked salmon, green shallots, poached eggs,
wasabi mayo and toasted sesame seeds

21 | 27.5

Poinciana Breakfast

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

22 | 26

Springtime Eggs Benedict

with sweet potato roesti, sautéed spinach, poached eggs,
avocado with harissa hollandaise and dukkah

19 | 22.5

Sides

Vine ripened cherry tomatoes, field mushrooms or egg (1)

4 | 4.5

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

5 | 6

Smoked salmon

6 | 7

Prices are listed as Member | Non-Member

Bar Menu

11AM - 5PM

Beetroot and Chickpea Falafel

with Harissa labneh and a petite pickled cucumber salad (v)

14 | 16.5

IGC Charcuterie Board

with duck liver pâté, shaved pancetta, whipped quince, charred sourdough and fresh apple

16 | 19

Grilled Prawn and Watermelon Salad

with baby mozzarella, avocado, fresh mint, dressed leaves and sourdough croutes

19 | 22.5

Peking Duck Breast with Cabbage Pancakes

with cabbage pancakes, cucumber, pickled carrot, green onions and hoisin sauce

20 | 23.5

Maple Glazed Pumpkin Salad

with warm haloumi, semi dried tomato, mixed grains, roast beetroot, dressed leaves and minted tahini dressing (gf) (v)

17 | 20

Beef and Smoked Bacon Cheeseburger

with house pickles, shredded iceberg, tomato relish, aioli and thick cut chips

18 | 21

IGC Club Sandwich

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

24 | 28

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Lunch Menu

11AM - 3PM

Prawn Risotto

with sugar snap peas, caramelised lemon and herb crumb

22 | 26

Panko crumbed market fish

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

23 | 27

Pasta of the Day

Check with your friendly wait staff

Market Price

Pan fried duck breast

House-made potato gnocchi, leek purée, crisp pancetta, sautéed broccolini and red wine jus

26 | 30.5

Fish of the Day

Check with your friendly wait staff

Market Price

Char grilled 200g beef fillet

with caramelised onion purée, parmesan and potato galette, charred broccolini and tarragon herbed butter

30 | 35.5

Chef's Daily Special

Check with your friendly wait staff

Market Price

Sides

Sautéed broccolini, spinach and sugar snap peas with roasted pine nuts **12 | 14**

Maple glazed pumpkin, spinach, fresh apple and haloumi salad **12 | 14**

Thick cut chips with garlic aioli **8.5 | 10**

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Beverages

Coffee

Flat white / Cappuccino / Hot chocolate / Latte / Chai latte	S	4 4.5
	L	4.5 5.5
Long black	S	3.8 4.5
	L	4.2 5
Mocha	S	4 4.5
	L	4.5 5.5
Macchiato	S	3.4 4
Espresso	L	3.8 4.5
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		6 7
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 List

	<u>150ml</u>	<u>Btl</u>
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 35.5
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	12 14	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 76.5
Rose		
18 Riviera Bistro Rose, Cotes de Provence, FR	10 12	48 56.5
Red Wine		
16 Black Cottage Pinot Noir, Marlborough, NZ	10 12	38 45
13 Mount Michael 'Bessie's Block' Pinot Noir, Otago, NZ		100 112
18 Running with Bulls Tempranillo, Barossa Valley, SA	10 12	40 47
17 Kalleske Clarry's GSM, Barossa Valley, SA	10 12	40 47
15 Kalleske Pirathon Shiraz, Barossa Valley, SA	12 12	47 56
16 Wirra Wirra RSW Shiraz, McLaren Vale, SA		80 94.5
14 Penfolds RWT Shiraz, Barossa Valley, SA		190 223.5
14 Kilikanoon 'Killerman's Run' Cabernet Sauvignon, Clare Valley, SA		40 47

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