

# Breakfast Menu

7AM – 11AM

## IGC Bircher Muesli

with seasonal fruit, Greek yoghurt, honey, mint, toasted hemp seeds and coconut flakes (v)

15 | 17.5

## Bacon and Eggs

free range eggs as you like them  
on toasted sourdough with hickory smoked bacon and tomato relish

17 | 20

## Lemon Ricotta Hotcakes

with fresh blueberries, mascarpone, maple syrup and mixed seeds

18 | 21

## Avocado Toast

with romesco, Persian fetta, dressed rocket and toasted pepitas

21 | 24.5

## Mexican Breakfast Bowl

charred corn, mixed bean rice with poached eggs, haloumi, avocado, coriander and sour cream dressing

18 | 21

add grilled chorizo

22 | 26

## IGC Eggs Benedict

poached eggs, avocado and spinach on potato and cabbage rosti,  
with a lemon and parsley Hollandaise (gf)

21 | 24.5

add smoked salmon or hickory bacon

26 | 29

## Poinciana Breakfast

eggs as you like them on toasted sourdough with hickory bacon,  
grilled chorizo, field mushroom, baked vine tomato and spinach

24 | 28

## Sides

Roasted herb tomato, field mushrooms or egg (1)

4 | 4.5

Haloumi, chorizo, avocado, bacon rashers (2) or eggs (2)

5 | 6

Smoked salmon

6 | 7

Prices are listed as Member | Non-Member

# Lunch Menu

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**11AM - 3PM**

## **House Crumbed Market Fish**

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

**24 | 27**

## **Spring Risotto**

with peas, asparagus, pinenuts, zucchini ribbons,  
shaved Parmesan and pesto (v)

**21 | 24.5**

## **Charred Lamb Rump**

on a potato and cabbage rosti with sautéed greens  
and romesco

**33 | 38**

## **Pasta of the Day**

check with our friendly wait staff

**Market Price**

## **Fish of the Day**

check with our friendly wait staff

**Market Price**

## **Char Grilled Market Steak**

with house salad, thick cut chips  
and your choice of peppercorn, mushroom or béarnaise sauce.

**30 | 35.5**

## **Chef's Daily Special**

check with our friendly wait staff

**Market Price**

## **Sides**

Sautéed greens with romesco sauce, fetta and lemon olive oil	<b>15   19</b>
Greek style salad with Kalamata olives, cucumber, tomato and fetta	<b>15   19</b>
Thick cut chips with garlic aioli and tomato ketchup	<b>9.5   12</b>

# Light Menu

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**11AM - 5PM**

## **House Made Crab Cakes**

with a petite salad, dill aioli and lemon

**16 | 19**

## **Grilled Cajun Prawn Tacos**

with avocado, tomato salsa, red cabbage, shredded iceberg, coriander and lime

**21 | 24.5**

## **IGC Burrito Bowl**

charred corn and mixed bean rice with haloumi, avocado, piquillo peppers, coriander and sour cream dressing

**18 | 21**

add Mexican chicken

**23 | 26**

## **Lemon and Oregano Beef Kebabs**

with a warm tortilla, Greek style salad and minted yoghurt

**21 | 24.5**

## **Prawn and Green Mango Salad**

rice noodles, shredded cabbage, carrot, bean sprouts, herbs and peanuts with nahm jim dressing (gf) (df)

**23 | 27**

## **IGC Steak Sandwich**

with melted red cheddar, sautéed onions and peppers, chipotle aioli and thick cut chips

**23 | 26**

## **The Club Sandwich**

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

**25 | 29**

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