

Breakfast Menu

7AM – 11AM

Housemade Almond and Coconut Granola

with tropical fruit, Greek yoghurt (v)

15 | 17.5

Corn Fritters

with poached eggs, avocado, relish, coriander (gf, v)

18 | 21

Toasted Vanilla Waffles

with banana, caramel, vanilla ice cream, candied pecans (v)

18 | 21

Avocado on Toast

with fetta, tomato salsa, dukkah, lemon (v)

19 | 22

Classic Eggs Benedict

English muffin, spinach, smoked salmon, hollandaise

25 | 28

Poinciana Breakfast

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

28 | 31

Bacon and Eggs

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

17 | 20

Sides

Roasted herb tomato, field mushrooms or egg (1)

4 | 4.5

Chorizo, avocado, bacon rashers (2) or eggs (2)

5 | 6

Smoked salmon

6 | 7

Prices are listed as Member | Non-Member

Beverages

Coffee

Flat white / Cappuccino / Hot chocolate / Latte / Chai latte	S	4.2 4.7
	L	4.7 5.9
Long black	S	4.0 4.7
	L	4.5 5.3
Mocha	S	4.2 4.7
	L	4.7 5.7
Macchiato	S	3.6 4.2
Espresso	L	3.8 4.5
Piccolo		3.4 4.2
Baby chino		2.0 2.5

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 / Chai		4.5 5.3
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Iced

Coffee / Chocolate / Strawberry / Mocha / Chai		6.5 7.5
Iced latte / Iced Long black		5.0 6.0

Milkshake

Chocolate / Vanilla / Caramel / Strawberry / Coffee / Mocha		6.0 6.5
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Emma and Tom's Juice

Orange / Cloudy Apple / Karmarama / Radical Action		5.2 5.9
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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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Lunch Menu

11AM - 3PM

House Crumbed Fish and Chips

with tartare sauce, baby gem salad, lemon (gf)

26 | 29

Pumpkin, Eggplant and Chickpea Tagine

with labneh, grilled flat bread (v)

21 | 25

Twice Cooked Lamb Shoulder

with Greek potatoes, sumac yoghurt, leaf salad (gf)

29 | 33

Char Grilled Market Steak

with rosemary salted chips, house salad
your choice of red wine jus/ mushroom/ pepper sauce (gf)

38 | 41

Pasta of the Day

check with our friendly wait staff

29 | 33

Fish of the Day

check with our friendly wait staff

35 | 39

Chef's Daily Special

check with our friendly wait staff

33 | 36

Sides

Sautéed greens with lemon and olive oil	9 11
Mixed leaf salad	9 11
Thick cut chips with rosemary salt, aioli and ketchup	9 11

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Light Menu

11am - 5pm

Grilled Asparagus and Hummus

with soft boiled egg, labneh, sumac onions (gf, v)

18 | 21

Heirloom Tomato, Avocado, Bocconcini salad

with fresh basil, grilled sourdough (v)

18 | 21

Blue Swimmer Crab Arancini

with gem cos, cocktail sauce, lemon (df)

16 | 19

IGC Steak Sandwich

with beetroot, aioli, caramelised onions, rocket and chips

23 | 26

Veal and Pork Meatballs

with sugo, basil, parmesan

18 | 21

Grilled Cajun Prawn Tacos

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

21 | 24.5

The Club Sandwich

chicken, bacon, fried egg, cheese and salad,
with a side of thick cut chips

25 | 29

Prices are listed as Member | Non-Member

Kids Menu

Breakfast

Bacon and Egg on Toast (df)

10.5

Toasted Waffle with Strawberry, Ice-cream, Maple (v)

11

Bacon and Egg Muffin with BBQ sauce (df)

9

Ham and Egg Benedict

11

Avocado on Turkish Toast (v)

10.5

Fruit Salad (gf, df, v)

9

Lunch

Fish and Chips with Tartare (gf)

12.5

Pasta and Meatballs with Sugo

14

Pasta Napoli with Parmesan (v)

12.5

Grilled Chicken Parmigiana, with Chips, Salad (gf)

14

Pulled Lamb with Tortilla and Salad

14

Dessert

Ice cream with your choice of sauce, sprinkles and wafers

7

Strawberry sorbet with seasonal fruit (df)

7