

Shares

Garlic Bread (V / GFO)	8
add bacon or cheese	3
Bruschetta (V / GFO)	13
heirloom tomatoes spanish onion basil feta olive oil balsamic served on sourdough	
Trio of Dips (VG)	15
beetroot dip avocado dip hummus housemade pita bread <i>Extra bread (3)</i>	1
Margherita Arancini Balls (V)(4)	16
crumbed sundried tomato and bocconcini rice balls napoli sauce shaved parmesan	
BBQ Pork Spring Rolls (4)	15
crispy spring rolls served with sweet chilli sauce	
Chicken Skewers (4)	16
chicken skewered pieces peanut satay sauce chilli lime	
Salt and Pepper Squid (GFO)	14
dusted salt and pepper squid pieces aioli lemon	
Coconut Prawns (6)	18
served with mango salsa spiced mayonnaise	
Oysters (GF)	Each ½ Dozen Dozen
Natural	4 18 35
Kilpatrick	5 20 38

Salads

Classic Caesar (GFO)	18
cos lettuce parmesan bacon croutons egg caesar dressing	
Thai Salad (GFO)	18
noodles red onion tomato cucumber carrot wombok mint thai dressing	
Poke Bowl (GFO)	18
rice spinach cucumber wakame seaweed watermelon radish edamame carrot red & green onion roasted sesame dressing	
Add your protein	7
Asian marinated steak (6) chicken (3) garlic prawns (3) salt & pepper squid (4) smoked salmon	

Kids menu

12

*All kids meals include a soft
drink and ice cream*

Chicken nuggets & chips

Cheeseburger & chips

Spaghetti Bolognese & garlic bread

Ham & cheese pizza

Kids hot dog & chips

dine.

Hand Stretched Pizzas

Gluten free bases and vegan cheese available on request at an additional cost **9" | 12"**

Bianca (v) garlic cream base mozzarella parmesan bocconcini feta rosemary	14 18	Prosciutto napoli sauce prosciutto mozzarella rocket parmesan	21 25
Margherita (v) napoli sauce bocconcini extra virgin olive oil basil	16 20	Gambero garlic cream base mozzarella prawns red onion sundried tomatoes rocket chili	22 26
Pepperoni napoli sauce mozzarella pepperoni oregano	18 22	Greco (v) napoli sauce mozzarella zucchini artichokes capsicum semi dried tomato olives red onion	22 26
Hawaiian napoli sauce mozzarella charred pineapple ham	18 22	Funghi (v) garlic cream base mozzarella mushroom caramelised onion truffle paste shaved parmesan thyme cracked pepper	21 25
Carnivore smoky barbecue sauce mozzarella pepperoni ham bacon meatballs	21 25	Pollo garlic cream base mozzarella chicken potato mushroom sweet chili sour cream chives	21 25
Herbivore (v) napoli sauce mozzarella roasted capsicum artichokes mushrooms caramelised onions olives pesto	18 22	Design your own pizza available on request, see staff for details	

Burgers

All served with seasoned chips

Beef Burger angus beef pattie bacon egg beetroot onion jam lettuce tomato cheese burger sauce milk bun	20	Steak Sandwich (GFO) rib fillet steak bacon egg onion jam lettuce tomato cheese aioli bbq sauce turkish bread	25
Grilled Chicken Burger (GFO) grilled marinated chicken thigh bacon cheese pineapple lettuce tomato house mayo milk bun	20	Haloumi Burger (VG / GFO) grilled haloumi lettuce tomato red onion mushroom aioli milk bun	22

Members price shown, add 20% for non-members | (v) - Vegetarian, (VG) - Vegan, (GF) Gluten-Free, (GFO) Gluten-Free Option

Mains

Grilled Vegetable Gnocchi (V / GFO) roasted capsicum artichoke zucchini mushrooms creamy sundried tomato pesto parmesan	24	Tasmanian Salmon (GF) crispy skin salmon creamy mash broccolini capers lemon hollandaise sauce	30
Prawn Pasta (GFO) prawns sundried tomato cream spinach garlic onion chilli olive oil spaghetti pasta parmesan	25	Pan Fried Barramundi (GF) barramundi fillet garlic chat potato parmesan and rocket salad beetroot dressing	28
Chicken Supreme (GF) sweet potato mash sauteed mushroom shallots white wine blackberry jus	26	Fisherman's Plate golden crumbed fish prawn cutlets squid rings crumbed scallops prawn twisters seasoned chips house salad tartare sauce lemon	25
Argentinian Lamb Rump (GF) marinated in mixed herbs – garlic herbed potatoes green beans chimichurri	35	Chicken Schnitzel 300g golden crumbed chicken breast house salad seasoned chips gravy	22
Moroccan Beef Short Ribs served with pumpkin and maple mash topped with gremolata (lemon zest, fried breadcrumbs) feta	35	Add Parmigiana Topper napoli sauce ham mozzarella	5

Members Exclusive

Lunch | Dinner

Chicken schnitzel 200g golden crumbed chicken breast house salad seasoned chips gravy <i>GFO available upon request</i>	13 17	Spaghetti Carbonara bacon parmesan onion garlic parsley cream	15 19
Fish and chips tempura battered cod house salad seasoned chips tartare lemon	13 17	Curry of the day (GFO) chef's curry of the day white rice naan bread	15 19
Beef rissoles house made gravy rissoles mash potato green beans sauteed in garlic and butter sauce	14 18	Garlic prawns (GF) prawns in a garlic cream sauce white rice	15 19
		Roast of the day (GFO) slow roasted meat seasonal roast vegetables gravy bread roll	15 19

Steaks (GF)

All steaks are served with your choice of 2 sides and 1 sauce

200g Eye Fillet (100 Day Grain Fed)	42
250g Rump (100 Day Grain Fed)	30
250g Sirloin (100 Day Grain Fed)	35
300g Rib Fillet (100 Day Grain Fed)	40
300g Wagyu Rump (400 Day Grain Fed) <i>Marble Score 6/7</i>	47

Toppers

7

Fried eggs (2)	Salt & pepper squid (4)
Garlic prawn (3)	Onion rings (5)

Sides

Seasoned Chips		Classic Caesar Salad	5
Regular	6	cos lettuce parmesan bacon	
Large	8	croutons caesar dressing	
Battered Wedges		Carina House Salad	5
Regular	6	lettuce tomato cucumber onion	
Large	8	carrot honey mustard dressing	
Creamy Mash	5	Steamed Vegetables	8
Steamed Rice	5	broccolini beans carrot	

Sauces

Extra Sauce +2

Mushroom	Red wine jus
Pepper	Garlic cream
Dianne	Hollandaise
Gravy	

Cocktails

Cheesecake shop

limoncello | licor 43 | thickened cream | lime juice

Cherry ripe

chambord | malibu | baileys | thickened cream | choc syrup

Cosmo

ketel one | cointreau | cranberry juice | fresh lime juice

Daiquiri (blueberry, mango, passionfruit, strawberry)

bacardi | simple syrup | fresh lime juice | vok liqueur | fruit to match

Margarita

jose cuervo | cointreau | margarita mix | simple syrup | fresh lime juice (shaken or blended)

Martini espresso

ketel one | kahlua | espresso | simple syrup

Martini french

ketel one | chambord | pineapple juice

Martini lychee

ketel one | paraiso | lemonade | grenadine | lychee | simple syrup | fresh lime juice

Mojito classic

gordon's gin | bacardi | mojito mix | club soda | simple syrup | fresh mint

Mojito blueberry

gordon's gin | bacardi | mojito mix | lemonade | simple syrup | fresh mint and blueberries

Ocean

pearl fairy floss vodka | blue curacao | lemon juice | pineapple juice

Pina colada

malibu | bacardi | coconut cream | pineapple juice (blended with ice)

The Artie

makers mark | simple syrup | australian aromatic bitters

Watermelon sour

gordon's gin | campari | simple syrup | watermelon juice | fresh lime juice | egg white

Mocktails

Blush

cranberry juice | orange juice | pineapple juice | splash of grenadine | pink sanding sugar

Sun sour

tropical juice | sour mix | lemon squash | mango coulis

Wines

SPARKLING

Seppelt Fleur de Lys Sparkling Chardonnay Pinot Noir (VIC) 🐟

fresh and lively with hints of strawberry and citrus notes, crisp to finish. Best paired with fish.

T'Gallant Sparkling Prosecco (VIC) 🐟🐟

fresh and dry with aromas of citrus, apple and pear leading to a bright zesty finish. Best paired with seafood, fish.

Moet NV Champagne (France)

generous and tasty, pear, white peach and apple notes in the company of fine, light bubbles.

WHITE

Juliet Blush Moscato (VIC) *On Tap* 🍷

medium-sweet with refreshing red berry and white musk flavours. Best paired with Asian food.

T'Gallant Cape Schanck Pinot Grigio (VIC) *On Tap* 🍷🍷

dry and fresh with pear aromas and red apple flavours. Best paired with chicken, pasta.

Squealing Pig Sauvignon Blanc (NZ) *On Tap* 🐟🐟

dry and zesty with lime flavours. Best paired with seafood, fish.

Cavaliere d'Oro Pinot Grigio DOC (Italy) 🍷🍷

fresh lemon and ripe tropical fruits with good acidity. Best paired with chicken, pasta.

821 South Sauvignon Blanc (NZ) 🐟🐟

crisp with ripe citrus and tropical fruits. Best paired with seafood, fish.

Oyster Bay Sauvignon Blanc (NZ) 🐟🍷

enticing citrus notes and tropical flavours – youthful, elegant and fresh, with a lingering zesty finish. Best paired with seafood, pasta.

Seppelt The Great Entertainer Chardonnay (VIC) 🍷🍷

ripe stone fruits, pear and citrus characters with a hint of toasty oak. Best paired with chicken, pasta.

ROSE

T'Gallant Cape Schanck Rose (VIC) *On Tap* 🍷

dry and fresh with cranberry and watermelon flavours. Best paired with chicken.

Squealing Pig Rose (NZ)

juicy notes of stone fruit and strawberry, hints of creamy citrus.

RED

St Huberts The Stag Pinot Noir (VIC) 🍷🍷

berries that jump out of the glass – a light bodied, fresh and vibrant wine. Best paired with lamb, pizza.

Fickle Mistress Pinot Noir (NZ)

bursting with intense strawberry aromas and perfumed notes – complex oak and spice characters unfold, creating a delightful experience.

Wolf Blass Private Release Merlot (SA) 🍷

soft, medium-bodied wine, rich fruit flavours enhanced by hints of oak complexity with a smooth, lingering finish. Best paired with lamb.

Ingoldby Cabernet Sauvignon (SA) 🍷

dark and brooding with plenty of cassis characters – rich and round. Best paired with beef.

Saltram Mamre Brook Cabernet Sauvignon (SA)

fresh plums and dark chocolate aromas – full bodied palate with excellent length.

Little Berry Shiraz (SA) 🍷🍷

a wonderful mix of liquorice, ripe berry and chocolate fruit softening off on the finish: a great, easy drinking wine. Best paired with beef, lamb.

Pepperjack Shiraz (SA) 🍷

rich berry fruits, dark chocolate and oak – fine tannins, with a soft finish. Best paired with beef.

ZERO ALCOHOL

Wolf Blass Zero Sauvignon Blanc (SA) 🍷🐟

crisp acidic citrus flavours, tropical fruits with a touch of sweetness. Best paired with seafood, fish.

Wolf Blass Zero Shiraz (SA) 🍷

palate has red fruits up front with chalky tannins, darker fruits become obvious in the mid-palate with nice texture. Best paired with lamb.

FOOD PAIRING:



Beef



Lamb



Fish



Asian



Chicken



Seafood



Pasta



Pizza

Drinks

Tap Beer

XXXX Gold
Tiger Tale
Tooheys New
Hahn Superdry 3.5
Hahn Superdry
Great Northern Super Crisp
Great Northern Original
Peroni Nastro Azzurro
Byron Bay Lager
Carlton Dry
Victoria Bitter
Asahi
Balter XPA
Stone and Wood Pacific Ale
One-Fifty Lashes
Guinness

House Spirits

Jim Beam White
Johnnie Walker Red
Smirnoff Red
Bundaberg Rum
Bacardi White
Gordon's Dry Gin

Tap Spirits

Brookvale Union Ginger Beer
Brookvale Union LLB
Canadian Club and Dry
Hard Rated
Bloody Shiraz Gin Spritz
Spicy Pineapple Margarita

Bottled

Coke
Diet Coke
Coke No Sugar
Sprite
Lift
Fanta
Stones Ginger Beer
Bundaberg Sarsparilla
Cascade Tonic Water
Red Bull
Mt. Franklin Spring Water
Mt. Franklin Sparkling Water

Cakes and Treats

See our cabinet for today's selection of fresh cakes and slices

Hot Drinks

	Cup Mug		
Barista Coffee	4.5 5.0	Tea	Tea For 1
Chai	4.5 5.0	earl grey, english breakfast, chamomile, peppermint,	4.0
Hot Chocolate	4.5 5.0	green, lemongrass & ginger, or chai tea	Tea For 2 6.0
Milk Options +1		Syrups +1	Extra shot +1
bonsoy, oat, almond, coconut or lactose free		caramel, vanilla or hazelnut	