

Friday – Saturday from 11am – 11pm

Arties Shares		A
Seasoned Chips	REG	LRG
Battered Wedges	6 REG	8 LRG
Curly Fries	6	8 LRG 10
Garlic Bread (V, GFO) add bacon or cheese		8 +3
Bruschetta (V, GFO) heirloom tomatoes Spanish onion basil feta olive oil balsamic served on garlic bread		13
Loaded Curly Fries pulled brisket bacon cheese curds		18
Salt & Pepper Squid (GFO) dusted salt & pepper squid pieces aioli lemon		14
Duck Spring Rolls (4) crispy spring rolls sweet chilli sauce		15
Chicken Skewers (4) chicken skewered pieces peanut satay sauce chilli lime		16
Pork Belly Bites (6) char sui sesame seeds shallots		16

All Prices shown are Members Price. Non-Member's will incur a 20% surcharge. Become a member for only \$2 until 2028.

(V) - Vegetarian | (VG) - Vegan | (GF) Gluten-Free on request

Arties Pizza	(A	
Gluten free bases & vegan cheese available on request at an additional cost	9″	12″	
Bianca (V)	15	19	
garlic cream base mozzarella parmesan bocconcini feta rosemary			
Margherita (V) napoli sauce bocconcini extra virgin olive oil basil	16	20	
Pepperoni napoli sauce mozzarella pepperoni oregano	19	23	
Hawaiian napoli sauce mozzarella charred pineapple ham	19	23	
Carnivore smoky barbecue sauce mozzarella pepperoni ham bacon meatballs	22	26	
Herbivore (V) napoli sauce mozzarella roasted capsicum artichokes mushrooms caramelised onions olives pesto	19	23	
Prosciutto napoli sauce prosciutto mozzarella rocket parmesan	22	26	
Pancetta smokey barbecue sauce pork belly mozzarella red onion capsicum	25	29	
Gambero garlic cream base mozzarella prawns red onion sundried tomatoes rocket chili	22	26	
Funghi (V) garlic cream base mozzarella mushroom caramelised onion truffle paste shaved parmesan thyme cracked pepper	22	26	
Tandoori tandoori base mozzarella tandoori marinated chicken red onion red peppers yoghurt coriander	24	28	
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Hot Drinks

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Теа	Tea For 1
Earl Grey, English Breakfast,	4.0
Chamomile, Peppermint, Green, Lemongrass & Ginger,	Tea For 2
or Chai Tea	6.0

Milk Options +1

Bonsoy, Öat, Almond, Coconut or Lactose free **Syrups +1** Caramel, Vanilla or Hazelnut

Extra shot +1

Cakes & Treats

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

Cup | Mug

Drinks

TAP BEER

XXXX Gold XXXX Ultra Tiger Tale Tier Tale XPA **Tooheys** New Hahn Superdry 3.5 Hahn Superdry Great Northern Super Crisp Great Northern Original Byron Bay Lager Carlton Dry Victoria Bitter Asahi Balter XPA Stone & 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

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

TAP SPIRITS

Brookvale Union Ginger Beer Canadian Club & Dry Hard Rated

POST MIX

Coke Coke No Sugar Sprite Lift Creaming Soda Ginger Ale Soda Water

JUICES

Orange Pineapple Apple Cranberry

Cocktails

Cheesecake shop

limoncello | licor 43 | thickened cream | lime juice

Appletini

ketel one | apple schnapps | simple syrup | fresh lemon juice

Cosmo

ketel one | cointreau | cranberry juice | fresh lime juice

Daiquiri (mango or strawberry)

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

Margarita

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

Martini espresso

ketel one | kahlua | espresso | simple syrup

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 & 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

Born a Star Martini

ketel one | passionfruit liquer & puree | vanilla simple syrup | fresh lime juice | topped with sparkling wine

Mocktails

Passionfruit & Elderflower Spritz

passionfruit juice | fresh lemon juice | elderflower cordial | topped with sparkling water

Cinderella

orange juice | pineapple juice | fresh lemon juice | splash of grenadine | Australian aromatic bitters

Wines



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.

WHITE

Juliet Blush Moscato (VIC) On Tap 🗳

Medium-sweet with refreshing red berry & white musk flavours. Best paired with Asian food.

T'Gallant Cape Schanck Pinot Grigio (VIC) On Tap 🖢 🏶

Dry & fresh with pear aromas & red apple flavours. Best paired with chicken, pasta.

Squealing Pig Sauvignon Blanc (NZ) On Tap 🧊 🍽

Dry & zesty with lime flavours. Best paired with seafood, fish.

Cavaliere d'Oro Pinot Grigio DOC (Italy) 🐿 🏶

Fresh lemon & ripe tropical fruits with good acidity. Best paired with chicken, pasta.

821 South Sauvignon Blanc (NZ) 🧊 🍽

Crisp with ripe citrus & tropical fruits. Best paired with seafood, fish.

Oyster Bay Sauvignon Blanc (NZ) 🗩 🏶

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

Seppelt The Great Entertainer Chardonnay (VIC) 🐿 🏶

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

ROSE

T'Gallant Cape Schanck Rose (VIC) On Tap 🐿

Dry & fresh with cranberry & watermelon flavours. Best paired with chicken.

Squealing Pig Rose (NZ)

Juicy notes of stone fruit & strawberry, hints of creamy citrus.

RED

St Huberts The Stag Pinot Noir (VIC) 🏶 🔊

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

Fickle Mistress Pinot Noir (NZ)

Bursting with intense strawberry aromas & perfumed notes – complex oak & 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 & brooding with plenty of cassis characters – rich & round. Best paired with beef.

Saltram Mamre Brook Cabernet Sauvignon (SA)

Fresh plums & dark chocolate aromas – full bodied palate with excellent length.

Little Berry Shiraz (SA) 🕷 🕷

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

Pepperjack Shiraz (SA) 🕷

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

SPARKLING

Seppelt Fleur de Lys Sparkling Chardonnay Pinot Noir (VIC)

Fresh & lively with hints of strawberry & citrus notes, crisp to finish. Best paired with fish.

T'Gallant Sparkling Prosecco (VIC) 🧊 🍽

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

Moet NV Champagne (France)

Generous & tasty, pear, white peach & apple notes in the company of fine, light bubbles.

FOOD PAIRING:



Beef Chicken



Lamb Seafood

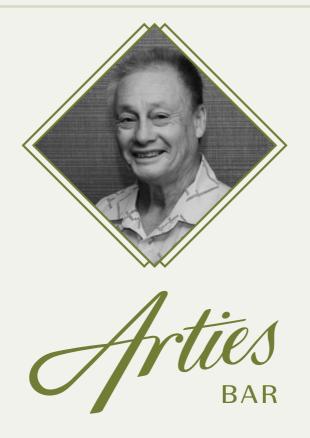


Fish Pasta



Asian

Pizza



Arthur Hingst, a founding member of Carina Leagues Club, has been integral to its story since its inception in October 1970. Originally known as Chadwick Hall, the club started with a modest sporting liquor license.

In July 1980, Arthur assumed the role of Secretary Manager, guiding the club's growth from just 3 staff members to a team of over 100 by the time of his retirement in April 2008.

Arthur Hingst's enduring legacy at Carina Leagues Club is his steadfast dedication to the local community. Under his leadership, millions of dollars were donated to support local sporting bodies, schools, and charities. Today, Arthur continues to foster community spirit as he oversees the Old Boys Club at our Juniors Clubhouse.

Arties Bar stands as a tribute to Arthur Hingst's profound impact on the history and community of Carina Leagues Club.