

# dine.

MEMBERS GET

UP TO  
**20%**  
OFF



SCAN TO JOIN

## Shares & Starters

<b>Soup of the day</b>	12
chef's soup of the day   bread roll	
<b>Garlic Bread (V / GFO)</b>	8
add bacon or cheese	
<b>Bruschetta (V / GFO)</b>	13
heirloom tomatoes   Spanish onion   basil   feta   olive oil   balsamic   served on garlic bread	
<b>Salt &amp; Pepper Squid (GFO)</b>	14
dusted salt & pepper squid pieces   aioli   lemon	
<b>Loaded Curly Fries</b>	18
pulled brisket   bacon   cheese curds	
<b>Pork Belly Bites (6)</b>	16
char sui   sesame seeds   shallots	
<b>Duck Spring Rolls (4)</b>	15
crispy spring rolls   sweet chilli sauce	
<b>Chicken Satay Skewers (4)</b>	16
chicken skewered pieces   peanut sauce   chilli   lime	
<b>Boneless Crispy Fried Chicken (6)</b>	18
add your sauce: sweet & spicy   honey & soy   satay	
<b>Oysters (GF)</b>	Each   ½ Dozen   Dozen
Natural	4   18   35
Kilpatrick	5   20   38

## Salads

<b>Thai Beef Salad (GFO)</b>	24
rare sliced rib fillet   rice noodles   tomato   carrot   cucumber   onion   mixed lettuce   peanuts   chilli   mint   coriander   Thai dressing	
<b>Classic Caesar (GFO)</b>	18
cos lettuce   parmesan   bacon   croutons   egg   caesar dressing	
<b>Roast Vegetable &amp; Pearl Cous Cous Salad (v)</b>	19
pumpkin   carrot   onion   spinach   feta   balsamic   mixed herbs   lemon & olive oil dressing	
<b>Add your protein</b>	7
Asian marinated steak (6)   chicken (3)   garlic prawns (3)   salt & pepper squid (4)   tofu (5)	

## Kids menu 12

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

**Chicken nuggets & chips**

**Cheeseburger & chips**

**Spaghetti Bolognese & garlic bread**

**Ham & cheese pizza**

Gluten Free base +3

**Hot dog & chips**

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(V) - Vegetarian, (VG) - Vegan, (GF) Gluten-Free, (GFO) Gluten-Free Option

# Dine.

## Hand Stretched Pizzas

Gluten free bases & vegan cheese available on request at an additional cost

9" | 12"

### Pizza Lovers Calzone

28 | 32

napoli sauce | mozzarella | pepperoni | Italian sausage | meatballs | mushrooms | onion

*Add topper: bolognese sauce | mozzarella | parmesan*

4

### Bianca (V)

15 | 19

garlic cream base | mozzarella  
| parmesan | bocconcini | feta  
| rosemary

### Margherita (V)

16 | 20

napoli sauce | bocconcini  
| extra virgin olive oil | basil

### Pepperoni

19 | 23

napoli sauce | mozzarella  
| pepperoni | oregano

### Hawaiian

19 | 23

napoli sauce | mozzarella  
| charred pineapple | ham

### Carnivore

22 | 26

smoky barbecue sauce  
| mozzarella | pepperoni  
| ham | bacon | meatballs

### Herbivore (V)

19 | 23

napoli sauce | mozzarella | roasted  
capsicum | artichokes | mushrooms  
| caramelised onions | olives | pesto

### Prosciutto

22 | 26

napoli sauce | prosciutto  
| mozzarella | rocket | parmesan

### Gambero

22 | 26

garlic cream base | mozzarella  
| prawns | red onion | sundried  
tomatoes | rocket | chilli

### Pancetta

25 | 29

smokey barbecue sauce | pork belly  
| mozzarella | red onion | capsicum

### Funghi (V)

22 | 26

garlic cream base | mozzarella  
| mushroom | caramelised onion  
| truffle paste | shaved parmesan  
| thyme | cracked pepper

### Tandoori

24 | 28

tandoori base | mozzarella  
| tandoori marinated chicken | red onion  
| red peppers | yoghurt | coriander

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## Mains

### Tasmanian Salmon (GF) 32

paris mash potato | creamed spinach  
| lemon

### Pan Fried Barramundi (GFO) 29

potato rosti | burnt butter beans  
| bearnaise sauce | lemon

### Fisherman's Plate 25

golden crumbed fish | prawn cutlets  
| squid rings | crumbed scallops  
| prawn twisters | seasoned chips  
| house salad | tartare sauce | lemon

### Beef Rigatoni Ragu 28

slow braised beef brisket ragu | rich  
tomato base | rigatoni pasta | parmesan

### Prawn Pasta (GFO) 28

prawns | pancetta | fennel | tomato  
| spinach | garlic | onion | chilli | olive oil  
| spaghetti pasta | parmesan

### Grilled Vegetable Gnocchi (V / GFO) 25

roasted capsicum | artichoke  
| zucchini | mushrooms  
| creamy basil pesto | parmesan

### Honey Soy BBQ Pork Ribs 36

served with coconut rice  
| caramelised honey & soy

### BBQ Roast Duck 30

peking maryland | jasmine rice | kai-lan  
| mandarin orange sauce

### Lamb Shank (GF) 30

braised in red wine, tomato & garlic  
| mash | baby carrots | broccolini

### Oven Roasted Chicken Breast (GF) 28

paprika, garlic, rosemary marinade  
| herb chat potato | broccolini  
| red wine jus

### Chicken Schnitzel 24

300g golden crumbed chicken breast  
| house salad | seasoned chips | gravy

### Add Parmigiana Topper 5

napoli sauce | ham | mozzarella

## Wok

### Nasi Goreng 20

rice | onion | garlic | carrot | egg | peanuts  
| lime | nasi goreng sauce (shrimp paste)

### Fried Rice 18

egg | green onion | carrot | green peas  
| special sauce | kai-lan

### Add your protein 7

Asian marinated steak (6) | chicken (3) | garlic prawns (3)  
| salt & pepper squid (4) | tofu (5)

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## Burgers

*All served with seasoned chips*

<b>Steak Burger (GFO)</b>	<b>25</b>	<b>Chicken Burger (GFO)</b>	<b>22</b>
wagyu rump steak   bacon   onion jam   egg   lettuce   tomato   cheese   aioli   milk bun		southern fried chicken   bacon   cheese   pineapple   lettuce   tomato   house mayo   milk bun	
<b>Beef Burger</b>	<b>22</b>	<b>Vegetarian Burger (VG / GFO)</b>	<b>22</b>
angus beef pattie   bacon   egg   beetroot   onion jam   lettuce   tomato   cheese   burger sauce   milk bun		lentil & chickpea pattie   grilled mushroom   lettuce   tomato   beetroot hummus   aioli   milk bun	
<b>Add Extra</b>			
beef pattie   lentil & chickpea pattie	6	egg   avocado	3
bacon	5	cheese	1

## Members Exclusive

**Lunch | Dinner**

<b>Chicken Schnitzel</b>	<b>15   19</b>	<b>Garlic Prawns (GF)</b>	<b>15   19</b>
200g golden crumbed chicken breast   house salad   seasoned chips   gravy <i>GFO available upon request</i>	1	prawns in a garlic cream sauce   white rice	
<b>Fish &amp; Chips</b>	<b>15   19</b>	<b>Roast of the Day (GFO)</b>	<b>15   19</b>
crumbed whiting   house salad   seasoned chips   tartare   lemon		slow roasted meat   seasonal roast vegetables   gravy   bread roll	
<b>Squid &amp; Chips</b>	<b>15   19</b>	<b>Sweet &amp; Sour Pork</b>	<b>15   19</b>
salt & pepper dusted squid pieces   house salad   seasoned chips   tartare   lemon		battered pork   egg fried rice	
<b>Bangers &amp; Mash</b>	<b>15   19</b>	<b>Honey Chicken</b>	<b>15   19</b>
pork & fennel sausage   beer & bacon gravy   onion rings		battered chicken   sesame seeds   egg fried rice	
<b>Curry of the Day (GFO)</b>	<b>15   19</b>	<b>Beef Rissoles</b>	<b>15   19</b>
chef's curry of the day   white rice   naan bread		rissoles   mash   peas   gravy	
		<b>Fettucine Carbonara</b>	<b>15   19</b>
		bacon   parmesan   onion   garlic   parsley   cream	
		<b>Add Chicken</b>	<b>7</b>

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## Steaks (GF)

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

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

## Toppers

7

Fried Eggs (2)  
Garlic Prawns (3)

Salt & Pepper Squid (4)  
Onion Rings (5)

## Sides

Creamy Mash	5	Steamed Vegetables	8
Steamed Rice	5	broccolini   beans   carrot	
Garlic & herb smashed chats (GFO)	7	Seasoned Chips (GFO)	
Classic Caesar Salad	5	Regular	6
cos lettuce   parmesan   bacon   croutons   Caesar dressing		Large	8
Carina House Salad	5	Battered Wedges	
lettuce   tomato   cucumber   onion   carrot   honey mustard dressing		Regular	6
		Large	8
		Curly Fries	
		<i>Not included in steak sides</i>	
		Large	10

## Sauces

Extra Sauce 2

Mushroom | Pepper | Dianne | Gravy | Red Wine Jus  
| Garlic Cream | Hollandaise | Beer & Bacon Gravy

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## 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 liqueur & 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

### 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.

### WHITE

#### Juliet Blush Moscato (VIC) On Tap 🍷

medium-sweet with refreshing red berry & white musk flavours . Best paired with Asian food. *Available in Arties Bar only.*

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

dry & fresh with pear aromas & red apple flavours. Best paired with chicken, pasta. *Available in Arties Bar only.*

#### 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 beef, lamb.

### Pepperjack Shiraz (SA) 🍷

rich berry fruits, dark chocolate & 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

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## Drinks

### Tap Beer

XXXX Gold  
XXXX Ultra  
Tiger Tale  
Tiger 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

### Tap Spirits

Brookvale Union Ginger Beer  
Canadian Club & Dry  
Hard Rated

### 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 & Treats

See our cabinet for today's selection of fresh cakes & 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
<b>Milk Options +1</b>		<b>Syrups +1</b>	<b>Extra shot +1</b>
bonsoy, oat, almond, coconut or lactose free		caramel, vanilla or hazelnut	

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# MONTHLY DRINK SPECIALS

## TAP:

Balter XPA Schooner

## SPIRIT:

Ketel One with Mixer

## WINE:

T'Gallant Cape Schank Rose  
On Tap 150ml Glass

## COCKTAIL:

Espresso Martini

# MEMBERS DINNER SPECIALS

## SUNDAY

**Kids Eat Free**

With every main meal purchased

## TUESDAY

**PARMY NIGHT \$25**

Chicken parmigiana with chips and salad

## MONDAY

**REEF & BEEF NIGHT \$28**

250g Rump with garlic prawns, chips,  
salad and your choice of sauce

## WEDNESDAY

**WINTER WARMER**

See our friendly staff for the special

## THURSDAY

**PIZZA NIGHT \$15**

9" Pizzas

*(Gluten Free Options included in this price for the night only)*

# DESSERTS



### **Brownie (GF) | \$14**

Chocolate fudge sauce,  
strawberries, whipped  
cream, vanilla ice cream



### **Apple Crumble | \$14**

Salted caramel glaze,  
vanilla ice cream



### **Sticky Date Pudding | \$14**

Butterscotch sauce,  
biscuit crumb,  
vanilla ice cream

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