

dine.

MEMBERS GET
UP TO
20%
OFF



SCAN TO JOIN



LOOKING FOR THE PERFECT VENUE
FOR YOUR NEXT EVENT?

CELEBRATIONS | WEDDINGS | SPECIAL EVENTS!
UP TO 200 PEOPLE

WADE CORE

FUNCTION CENTRE

EMAIL OWEN AT FUNCTIONS@CARINALEAGUES.COM.AU
OR CALL 07 38439212

CARINA LEAGUES ♦ CLUB

FATHER'S DAY **BREAKFAST** *Buffet*

**SUN 7
SEP
7AM - 10AM**



\$35 MEMBERS
KIDS (3-12 YEARS) - \$20
KIDS (3&UNDER) FREE

**SCAN
TO BOOK**



Shares & Starters

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

Salads

Thai Beef Salad (GFO)	24
rare sliced rib fillet rice noodles tomato carrot cucumber onion mixed lettuce peanuts chilli mint coriander Thai dressing	
Classic Caesar (GFO)	18
cos lettuce parmesan bacon croutons egg caesar dressing	
Roast Vegetable & Pearl Cous Cous Salad (v)	19
pumpkin carrot onion spinach feta balsamic mixed herbs lemon & olive oil dressing	
Add your protein	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

Steak Burger (GFO)	25	Chicken Burger (GFO)	22
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	
Beef Burger	22	Vegetarian Burger (VG / GFO)	22
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	
Add Extra			
beef pattie lentil & chickpea pattie	6	egg avocado	3
bacon	5	cheese	1

Members Exclusive

Lunch | Dinner

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

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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
Milk Options +1		Syrups +1	Extra shot +1
bonsoy, oat, almond, coconut or lactose free		caramel, vanilla or hazelnut	

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MONTHLY DRINK SPECIALS

TAP:

Tooheys New Schooner

SPIRIT:

Johnnie Walker Red with Mixer

WINE:

Seppelt the Great Entertainer Chardonnay
150ml Glass

COCKTAIL:

Cheesecake Shop

MEMBERS DINNER SPECIALS

SUNDAY

Kids Eat Free

With every main meal
purchased

MONDAY

\$20 STEAK

250g Rump
Add any topper for \$5

TUESDAY

\$20 PARMY

200g Parmy
Add any topper for \$5

WEDNESDAY

\$20 PASTA

Chicken Carbonara | Beef Ragu |
Prawn Pasta | Vegetable Gnocchi |
Beef Lasagne | Salad & Chips
Add garlic bread for \$5

THURSDAY

9 INCH \$15 | 12 INCH \$20

PIZZA NIGHT

Add garlic bread for \$5

*(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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