MEMBERS GET

20% 20%



SCAN TO JOIN

Shares & Starters

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

Oysters (GF)	Each		n 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)	





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

Hand Stretched Pizzas

Add topper: bolognese sauce | mozzarella | parmesan

Pizza Lovers Calzone

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

9" | 12"

4

28 | 32

Bianca (V)	15 19	Prosciutto	22 26	
garlic cream base mozzarella parmesan bocconcini feta rosemary		napoli sauce prosciutto mozzarella rocket par	mesan	
	_	Gambero	22 26	
Margherita (V)	16 20	garlic cream base mozza	arella	
napoli sauce bocconcini		prawns red onion sun	dried	
extra virgin olive oil basil		tomatoes rocket chilli		
Pepperoni	19 23	Pancetta	25 29	
napoli sauce mozzarella pepperoni oregano		smokey barbecue sauce mozzarella red onion c	•	
Hawaiian	19 23	Funghi (V)	22 26	
napoli sauce mozzarella		garlic cream base mozza	arella	
charred pineapple ham		mushroom caramelised		
		truffle paste shaved pa		
Carnivore	22 26	thyme cracked pepper		
smoky barbecue sauce		Tandani!	04100	
mozzarella pepperoni		Tandoori	24 28	
ham bacon meatballs		tandoori base mozzarella		
Herbivore (V)	19 23	tandoori marinated chic red peppers yoghurt c	•	
napoli sauce mozzarella roaste	d			
capsicum artichokes mushroon				
caramelised onions olives pesto				

Mains

Tasmanian Salmon (GF) paris mash potato creamed spina lemon	32 ach	Honey Soy BBQ Pork Ribs served with coconut rice caramelised honey & soy	36
Pan Fried Barramundi (GFO) potato rosti burnt butter beans bearnaise sauce lemon	29	BBQ Roast Duck peking maryland jasmine rice kai-lar mandarin orange sauce	30
Fisherman's Plate golden crumbed fish prawn cutle squid rings crumbed scallops prawn twisters seasoned chips	25 ts	Lamb Shank (GF) braised in red wine, tomato & garlic mash baby carrots broccolini	30
house salad tartare sauce lemo	on	Oven Roasted	
Beef Rigatoni Ragu slow braised beef brisket ragu ric tomato base rigatoni pasta parn		Chicken Breast (GF) paprika, garlic, rosemary marinade herb chat potato broccolini red wine jus	28
Prawn Pasta (GFO) prawns pancetta fennel tomato spinach garlic onion chilli ol spaghetti pasta parmesan		Chicken Schnitzel 300g golden crumbed chicken breast house salad seasoned chips gravy Add Parmigiana Topper	24
Grilled Vegetable Gnocchi (V / GFO)	25	napoli sauce ham mozzarella	
roasted capsicum artichoke zucchini mushrooms creamy basil pesto parmesan			

Wok

Nasi Goreng	20	Fried Rice	18
rice onion garlic carrot egg lime nasi goreng sauce (shrimp	•	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)

Burgers

All served with seasoned chips

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

Wiembers I	EXCIUS	SIVE Lund	h Dinner
Chicken Schnitzel	15 19	Garlic Prawns (GF)	15 19
200g golden crumbed chicken bouse salad seasoned chips g		prawns in a garlic cream sauce	white rice
GFO available upon request	1	Roast of the Day (GFO)	15 19
Fish & Chips	15 19	slow roasted meat seasonal roa vegetables gravy bread roll	ast
crumbed whiting house salad	_	Sweet & Sour Pork	15 19
seasoned chips tartare lemo	on	battered pork egg fried rice	10 17
Squid & Chips	15 19	Sattered pork regg med nee	
salt & pepper dusted squid piec	es	Honey Chicken	15 19
house salad seasoned chips tartare lemon		battered chicken sesame seed egg fried rice	S
Bangers & Mash	15 19	Beef Rissoles	15 19
pork & fennel sausage beer & bacon gravy onion rings		rissoles mash peas gravy	
		Fettucine Carbonara	15 19
Curry of the Day (GFO) chef's curry of the day	15 19	bacon parmesan onion garlic parsley cream	
white rice naan bread		Add Chieles	7

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

Add Chicken

Steaks (GF)	All steaks a	re served with your choice of 2 sides	& 1 sauce
200g Eye Fillet (100 Day Grai	n Fed)		42
250g Rump (100 Day Grain Fe	ed)		30
300g Rib Fillet (100 Day Grain	n Fed)		40
300g Wagyu Rump (400 Day	Grain Fed)	Marble Score 6/7	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) Regular Large	6
Classic Caesar Salad	5		
cos lettuce parmesan bacon croutons Caesar dressing		Battered Wedges Regular Large	6
Carina House Salad lettuce tomato cucumber onior	5	Curly Fries	
carrot honey mustard dressing		Not included in steak sides Large	10

Sauces

Extra Sauce 2

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



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

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 a

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) * A

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

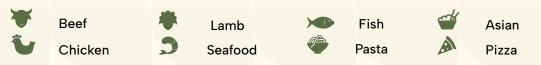
Wolf Blass Zero Sauvignon Blanc (SA) 5 -

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:





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

4.5 l Chai 4.5 5.0

Hot Chocolate 4.5 l 5.0 Tea

earl grey, english breakfast, chamomile, peppermint,

green, lemongrass & ginger, or chai tea

Tea For 1 4.0

Tea For 2

6.0

Milk Options +1

Barista Coffee

bonsoy, oat, almond, coconut

or lactose free

Syrups +1

5.0

caramel, vanilla or hazelnut

Extra shot +1

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

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 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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