



Arties
BAR

**Open 10am - late
7 days a week**

**Food available:
Sunday – Thursday
from 11am – 9pm**

**Friday – Saturday
from 11am – 11pm**



Arties Shares

	REG	LRG
Garlic Bread (V, GFO)	8	
add bacon or cheese	+3	
Battered Wedges	6	8
served with sour cream & sweet chilli sauce		
Seasoned Chips (V, GFO)	6	8
served with gravy or aioli		
Bruschetta (V, GFO) REG (3pc) LRG (6pc)	13	25
tomatoes Spanish onion basil feta olive oil balsamic on garlic bread		
Salt & Pepper Buttered Prawn Bruschetta (V GFO) REG (3pc) LRG (6pc)	17	30
Heirloom tomatoes Spanish onion basil feta olive oil balsamic on focaccia bread		
Salt & Pepper Squid (GFO) REG (10pc) LRG (20pc)	16	30
dusted salt & pepper squid pieces aioli lemon		
Chicken Skewers REG (6pc) LRG (10pc)	18	30
chicken skewered pieces peanut satay sauce chilli lime		
Pork Belly Bites (GFO) REG (5pc) LRG (10pc)	18	30
Asian slaw honey & tamarind sauce sesame coriander		
Boneless Chicken REG (6pc) LRG (12pc)	18	30
Served with Sweet & Spicy Kewpie mayonnaise satay		

*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 | (GFO) - Gluten-Free Option



Arties Pizza

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

Garlic Cheese Pizza (GFO)

Add bacon \$3

Margherita (V)

napoli sauce | bocconcini | extra virgin olive oil | basil

Pepperoni

napoli sauce | mozzarella | pepperoni | oregano

Hawaiian

napoli sauce | mozzarella | pineapple | ham

Carnivore

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

Herbivore (V)

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

Prosciutto

napoli sauce | prosciutto | mozzarella | rocket | parmesan

El Prawno (GFO)

Garlic confit | mozzarella | prawns | red onion | roasted capsicum |
spinach | chilli | hollandaise

Capricciosa (GFO)

Napoli sauce | mozzarella | mushroom | ham | pepperoni | olives |
anchovies

Pollo (GFO)

BBQ base | mozzarella | chicken | red onion | mushroom
| bacon

Supremo (GFO)

ham | pepperoni | beef | pineapple | olives | capsicum
| onion | mushroom

9" 12"

13 18

16 20

19 23

19 23

23 27

20 24

22 26

23 27

23 27

23 27

23 27

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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, Green, Lemongrass & Ginger, or Chai Tea	4.0
Hot Chocolate	4.5 5.0		Tea For 2 6.0

Milk Options +1

Soy, Oat, 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

Drinks

TAP BEER

XXXX Gold
XXXX Ultra
Tiger Tale
Peroni Nastro Azzurro
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
Balter Easy Hazy
Stone & Wood Pacific Ale
Stone & Wood Hazy Pale Ale
Guinness

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

HOUSE SPIRITS

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

POST MIX

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

JUICES

Orange
Pineapple
Apple
Cranberry

TAP SPIRITS

Brookvale Union Ginger Beer
Ampersand Vodka Raspberry Lemonade
Canadian Club & Dry
Hard Rated

Ask our staff about our rotating drinks taps.

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Cocktails

Cheesecake shop

limoncello | licor 43 |
thickened cream | lime juice

The Maddison

sailor jerry | lychee liqueur
| pineapple juice | apple
juice | vanilla syrup

Caribbean Glow

ketel one | midori |
malibu | orange juice

Watermelon Martini

ketel one | cointreau | fresh
lime juice | simple syrup
| watermelon pure

Martini French

Ketel one | chambord
| pineapple juice

Martini espresso

ketel one | kahlua |
espresso | simple syrup

Martini lychee

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

Summer Tang

ketel one | limoncello | lemon
juice | topped with lemonade

Pina colada

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

The Artie

makers mark | simple syrup |
Australian aromatic bitters

Sunkissed

malibu | aperol | cointreau |
lime juice | simple syrup

Margarita

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

Mocktails

Passionfruit & Elderflower Spritz

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

Sun Sour

tropical juice | sour mix | lemon |
squash | mango coulis

Cinderella

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

WHITE WINES

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.

Munda Chardonnay 2023 (WA)

Aromas of white peach, citrus, and minerals. Flavours of white stone fruit and pear with a subtle hint of cashew from the oak, finishing with a bright acidity.
Best paired with chicken, seafood, pasta

Mount Riley Pinot Gris (NZ)

Fresh and elegant with pear, apple, and subtle citrus notes. Soft, rounded texture and a crisp, refreshing finish, an easy-drinking favourite.
Best paired with seafood, chicken, pork

Mount Riley Sauvignon Blanc (NZ)

A classic, vibrant Marlborough style with bright lime, citrus, and tropical fruit flavours. Fresh, zesty, and perfect for alfresco drinking. Best paired with seafood, chicken

SPARKLING WINES

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.

RED WINES

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.

Munda Grenache 2023 (SA)

Aromas of raspberry, dried cherries, and rhubarb. Medium-bodied with earthy, spicy fruit notes and a soft, elegant finish. Best paired with beef.

Mount Riley Pinot Noir (NZ)

Smooth and vibrant with bright cherry and berry flavours, gentle spice, and soft tannins. A balanced, approachable Pinot perfect for any occasion.
Best paired with duck, chicken, fish.

ROSE WINES

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.

ZERO ALCOHOL WINES

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.



Arties
BAR

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.