

# dine.

MEMBERS GET  
UP TO  
**20%**  
OFF



SCAN TO JOIN

*\*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*







# Salads

**Classic Caesar (GFO)**

\$18

Cos lettuce | parmesan | bacon | croutons | egg | Caesar dressing

**Thai Beef Crunch Salad (GFO)**

\$25

Crispy noodles | tomato | carrot | cucumber | onion | wombok | peanuts | Thai dressing

**Prawn & Mango Salad (GF)**

\$25

Salt & Pepper buttered Prawns | mango | avocado | cherry tomato | cos lettuce | lime & chilli dressing

**Power Bowl (V)**

\$20

Tomato | cucumber | Spanish onion | quinoa | edamame | sweet potato | lemon olive oil dressing

Add your protein \$7  
Asian marinated steak (6) | grilled chicken (3) |  
grilled prawns (3) | salt & pepper squid (4) | tofu (5) |  
smoked salmon (3)



## GOT KIDS? POP THEM IN PLAYLAND!

Scan to find out more!



# Kids Menu

All kids' meals include a soft drink and ice cream.

\$12

Chicken nuggets | chips

Cheeseburger | chips

Spaghetti Bolognese | garlic bread-slice

Ham | cheese pizza

Kids hot dog | chips

# HAND STRETCHED PIZZAS

**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 | pineapple | ham

**Carnivore**

\$23

\$27

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

**Herbivore (V)**

\$20

\$24

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

**Prosciutto**

\$22

\$26

Napoli sauce | prosciutto | mozzarella | rocket | parmesan

**Pollo (GFO)**

\$23

\$27

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

**Supremo (GFO)**

\$23

\$27

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

**El Prawno (GFO)**

\$23

\$27

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

**Capricciosa (GFO)**

\$23

\$27

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

Gluten-free bases and vegan cheese available on request at an additional cost +\$3





# Mains

**Ribs & Wings (GFO)** **\$38**

Half-rack slow cooked marinated pork ribs | buffalo wings | slaw | smokey BBQ sauce | seasoned wedges

**Crispy-Skinned Barramundi (GFO)** **\$32**

Seasoned chips | house salad | tartare sauce | lemon

**Grilled Harissa Chicken (GFO)** **\$32**

North African Harissa marinated chicken | chickpea pilaf | pomegranate | almond flakes | coriander | lime | cucumber and mint yoghurt

**Prawn Pasta (GFO)** **\$28**

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

**Massaman Lamb Shank (GFO)** **\$35**

Slow cooked Lamb Shank in massaman curry sauce | steamed rice

**Japanese Salmon (GFO)** **\$33**

Potato gratin | buttered asparagus | miso & garlic emulsion

**Fisherman’s Plate** **\$25**

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

**Chicken Schnitzel 300g** **\$24**

Golden crumbed chicken breast | house salad | seasoned chips | gravy

*Schnitzel Toppers:*

*Parmi \$5  
napoli sauce | ham | cheese*

*Pepperoni \$5  
napoli sauce | cheese | pepperoni*

*King Avo \$7  
bacon | avocado | cheese | hollandaise*

*Meat Lover \$7  
bacon | ham | meatballs | cheese | bbq sauce*

*Garlic Prawn \$7  
garlic cream | Prawns (4) | cheese*



**GNOCCHI**

**Pumpkin & Ricotta Gnocchi (V | GFO)** **\$23**

Gnocchi | roasted pumpkin | sage | toasted pine nuts | pecorino

**Gnocchi al Ragu (GFO)** **\$25**

Gnocchi | slow-cooked beef | tomato | basil | parmesan | EVOO

**WOK**

**Pad Thai** **\$22**

Flat rice noodle | onion | garlic chive | bean sprout | egg | peanut | lime | Pad Thai sauce

**Special Fried Rice** **\$22**

Egg | white & green onion | carrot | green peas | corn kernels | special sauce

*Add your protein: \$7  
Asian marinated steak (6) | grilled chicken (3) |  
grilled prawns (3) | tofu (5)*



# Burgers

All served with seasoned chips.

**Steak Focaccia Sandwich (GFO)**

\$26

Wagyu rump steak | bacon | egg | onion jam | lettuce | tomato | cheese | aioli | focaccia bread

**Grilled Chicken Focaccia Sandwich (GFO)**

\$24

Grilled chicken tenderloins | bacon | cheese | lettuce | tomato | BBQ sauce | focaccia bread

**Beef Burger (GFO)**

\$24

Angus beef pattie | bacon | egg | beetroot | onion jam | lettuce | tomato | cheese | burger sauce | milk bun

**Chicken Burger (GFO)**

\$24

Southern fried chicken | bacon | cheese | avocado | lettuce | tomato | house mayo | milk bun

**Vegetarian Burger (V | GFO)**

\$24

Corn & zucchini fritter with chickpea lentil Pattie | grilled mushroom | lettuce | halloumi | capsicum | mayonnaise | milk bun



# MEMBERS EXCLUSIVE MEALS

	Lunch	Dinner
<b>Beef &amp; Black Bean</b> Zucchini   red capsicum   green onions   jasmine rice   toasted sesame seeds	\$16	\$20
<b>Chicken Schnitzel</b> 200g Golden crumbed chicken breast   house salad   seasoned chips   gravy <i>GFO available upon request \$1</i> <i>Add Parmigiana Topper \$5</i>	\$15	\$19
<b>Fish &amp; Chips</b> Tempura battered cod   house salad   seasoned chips   tartare   lemon	\$15	\$19
<b>Squid &amp; Chips</b> Flour-dusted squid   house salad   seasoned chips   tartare   lemon	\$15	\$19
<b>Curry of the Day (GFO)</b> Chef's curry of the day   white rice   pappadum	\$15	\$19
<b>Garlic Prawns (GF)</b> Prawns in a garlic cream sauce   white rice	\$16	\$20
<b>Roast of the Day (GFO)</b> Slow-roasted meat   seasonal roast vegetables   gravy   bread roll   Yorkshire pudding	\$15	\$19
<b>Sweet &amp; Sour Pork</b> Battered pork   steamed rice	\$16	\$20
<b>Honey Chicken</b> Battered chicken   sesame seeds   steamed rice	\$16	\$20
<b>Carbonara</b> Bacon   parmesan   onion   garlic   parsley   cream <i>Add chicken \$7</i>	\$15	\$19



# STEAKS (GF)

All steaks are served with your choice of 2 sides and 1 sauce.

200g Eye Fillet (100-Day Grain Fed)	\$46
250g Rump (100-Day Grain Fed)	\$32
300g Rib Fillet (100-Day Grain Fed)	\$44
300g Wagyu Rump (400-Day Grain Fed) Marble Score 6/7	\$49
500g OP Rib on the Bone (Grass Fed)	\$55
750g T-Bone 100 Day Grain Fed	\$79

## SAUCES

Mushroom | pepper | Dianne | gravy | red wine jus | garlic cream | hollandaise

Extra sauce +\$2

## TOPPERS

Fried eggs (2) | garlic prawns (3) | salt & pepper squid (4) | onion rings (5) \$7



## SIDES

Creamy mash	\$5
Steamed rice	\$5
Crushed Kipflers (V   GF) garlic & herb butter	\$7
Parmesan   rocket   EVOO (V   GF)	\$5
Classic Caesar Salad	\$5
Cos lettuce   parmesan   bacon   croutons   Caesar dressing	
Carina House Salad	\$5
Lettuce   tomato   cucumber   onion   carrot   honey mustard dressing	
Steamed Vegetables	\$8
Broccolini   beans   carrot	
Seasoned Chips (GFO)	REG LRG \$6 \$8
Battered Wedges	REG LRG \$6 \$8

# Desserts

Brownie (GFO)	\$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	
Meringues Nest (GF)	\$14
Seasonal fresh fruit   whipped cream   passionfruit coulis	
Tiramisu	\$14
cream, biscotti   chocolate soil   vanilla ice cream	

## Cakes & Treats

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



# Hot Drinks

	Cup	Mug
Barista Coffee	\$4.5	\$5
Chai	\$4.5	\$5
Hot Chocolate	\$4.5	\$5
Tea	For 1 \$4	For 2 \$6
earl grey, english breakfast, chamomile, peppermint, green, lemongrass & ginger, or chai tea		
Milk Options		\$1
bonsoy, oat, almond, coconut or lactose free		
Syrups		\$1
caramel, vanilla or hazelnut		
Extra shot		\$1





# COCKTAILS

## Cheesecake Shop

limoncello | licor 43 | thickened cream | lime juice

## Caribbean Glow

ketel one | midori | malibu | orange juice

## Martini Watermelon

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

## 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

## Summer Tang

ketel one | limoncello | lemon juice | topped with lemonade

## 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

## The Maddison

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

## Sunkissed

malibu | aperol | cointreau | lime juice | simple syrup



# 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.

### 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 or 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 or chicken

# 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

## Sun Sour

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



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.

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 or fish

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.

MONTHLY DRINK SPECIALS

Cocktail of the Month:

Frost Range

Spirit of the Month:

Bundy Rum with mixer

Wine of the Month:

Squealing pig Sauv Blanc 150ml glass

RTD of the Month:

Bundy & Cola stubbies



Members Dinner Specials

SUNDAY

Kids Eat Free

With every main meal purchased

*Excluding Members Exclusive Offer  
Valid in Dine. Restaurant only*

TUESDAY

\$20 PARMY

200g Parmy | chips | house salad | your choice of sauce

*Add topper 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)*

MONDAY

\$20 STEAK

250g Rump | chips | house salad | your choice of sauce

*Add topper for \$5*

WEDNESDAY

\$20 PASTA

Chicken Carbonara | Prawn Pasta | Pumpkin & Ricotta Gnocchi | Gnocchi al Ragu | Beef Lasagna, chips and salad

*Add garlic bread for \$5*



# ICE CREAM



**1 SCOOP \$4 | 2 SCOOPS \$7**

*\*Members price shown. Add 20% for non-members\*.*

DECEMBER SPECIALS

## Summer Frost RANGE

PINEAPPLE MARGARITA  
BLEU VELVET | STRAWBERRY SILK



TSCS APPLY.