

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*

Meet our Executive Chef, Avita Pinho

For the past three years, Executive Chef Avita Pinho has shaped Carina Leagues Club's culinary identity, leading the kitchens across Dine, the Wade Core Function Centre, Arties Bar, Sidelines and The Hive Café with passion and precision.

Technically exceptional, Avita trained in international hotels, holds dual qualifications and has earned multiple industry awards — but what truly defines her is her heart for community. Growing up cooking from scratch, she learned flavours and traditions that shaped her belief that food should bring people together, a philosophy she brings proudly to Carina.

This summer, Avita's heritage shines through two standout dishes. Her Grilled Prawn-Stuffed Squid is a vibrant Goan-Portuguese inspired entrée featuring delicate prawn mousse, grilled squid and zesty lemon gremolata. For the main, her Harissa Marinated Chicken celebrates her Middle Eastern upbringing, pairing warm spice with chickpea pilaf and refreshing cucumber-mint yoghurt. Both dishes reflect her story, travels and roots.

Grilled Prawn-Stuffed Squid with Lemon Gremolata and Rose Sauce Grilled Stuffed Squid

**1 for \$16
2 for \$ 30**

Tender squid tubes, house-stuffed with a delicate prawn mousse, grilled to perfection. Served on a bed of vibrant rose sauce, finished with a zesty lemon breadcrumb gremolata.

Inspiration behind dish

Our must-try summer entree. This dish is a colourful and modern interpretation of a classic Goan (India) and Portuguese-inspired seafood dish from our Executive Chef, Avita's hometown. It captures the essence of coastal dining with its fresh, vibrant flavour profile and beachy, island vibe, modernised for the Australian palate.

Harissa Marinated Chicken with Chickpea Pilaf and Cucumber and Mint Yoghurt

\$32

A succulent grilled chicken breast marinated in a flavoursome Middle Eastern harissa spice blend. Served with a flavourful chickpea pilaf and a vibrant, house-made cucumber and mint yoghurt.

Inspiration behind dish

This is your ultimate go-to summer comfort food. Drawing inspiration from growing up in the Middle East in Kuwait where warm, rich flavours are key, our Executive Chef Avita created this humble dish that feels just like home. It's designed to be a comfortable, yet elevated, taste experience with a depth of intense, warm spice flavours.



Shares

Garlic Bread (V | GFO)

\$8

Add bacon | cheese \$3

Garlic Cheese Pizza (GFO)

9" \$13

12" \$18

Add bacon \$3

Bruschetta (V | GFO)

3 for \$13

6 for \$25

Heirloom tomatoes | Spanish onion | basil | feta | olive oil | balsamic | on garlic bread

Salt & Pepper Buttered Prawn Bruschetta (V | GFO)

3 for \$17

6 for \$30

Heirloom tomatoes | Spanish onion | basil | feta | olive oil | balsamic | on focaccia bread

Naan Bread

1 for \$4

2 for \$7

Add cheese | garlic +\$2

Add cucumber raita +\$2

Add ricotta & honey +\$3

Grilled Stuffed squid

1 for \$16

2 for \$30

Stuffed with Prawns | onion | garlic | rose sauce | lemon gremolata bread crumb



Heirloom Tomato & Burrata (V)

\$14

Heirloom tomato | creamy burrata | basil oil | balsamic on toasted sour dough

Add prawns 4 for \$7

Burnt Honey, Pumpkin & Feta Tart (V | GF)

\$14

Roasted pumpkin | feta | roquette and parmesan

Salt & Pepper Squid (GFO)

10pc for \$16

20pc for \$30

Dusted salt & pepper squid pieces | aioli | lemon

Pork Belly Bites (GFO)

5 for \$16

10 for \$30

Asian slaw | honey & tamarind sauce | sesame | coriander

Beef Empanadas

3 for \$18

6 for \$30

Caramelised onion | basil | lime | salsa Roja

Boneless Chicken

6 for \$18

12 for \$30

Served with Sweet & Spicy | Kewpie mayonnaise | satay

Chicken Skewers (GF)

6 for \$18

12 for \$30

Chicken skewers | peanut satay sauce | lime

Oysters (GF)

Each ½ Dozen Dozen

Natural	\$4	\$18	\$35
Kilpatrick	\$5	\$20	\$38



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)



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

GOT KIDS? POP THEM IN PLAYLAND!

Scan to find out more!



HAND STRETCHED PIZZAS

	9"	12"
Margherita (V) Napoli sauce bocconcini extra virgin olive oil basil	\$16	\$20
Pepperoni Napoli sauce mozzarella pepperoni oregano	\$19	\$23
Hawaiian Napoli sauce mozzarella pineapple ham	\$19	\$23
Carnivore Smoky barbecue sauce mozzarella pepperoni ham bacon meatballs	\$23	\$27
Herbivore (V) Napoli sauce mozzarella roasted capsicum artichokes mushrooms caramelised onions olives pesto	\$20	\$24
Prosciutto Napoli sauce prosciutto mozzarella rocket parmesan	\$22	\$26
Pollo (GFO) BBQ base mozzarella chicken red onion mushroom bacon	\$23	\$27
Supremo (GFO) Ham pepperoni beef pineapple olives capsicum onion mushroom	\$23	\$27
El Prawno (GFO) Garlic confit mozzarella prawns red onion roasted capsicum spinach chilli hollandaise	\$23	\$27
Capricciosa (GFO) Napoli sauce mozzarella mushroom ham pepperoni olives anchovies	\$23	\$27

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

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) \$7
garlic & herb butter

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	For 2
earl grey, english breakfast, chamomile, peppermint, green, lemongrass & ginger, or chai tea	\$4	\$6
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 | paraíso | 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

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



Wines

SPARKLING

Regular

Bottle

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

Regular

Large

Bottle

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

ROSE

Regular

Large

Bottle

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

Regular

Large

Bottle

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

Regular

Large

Bottle

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.

SUMMER DRINK SPECIALS

Cocktails of the Month:

Classic Margarita
Millionaire Margarita
Made with Don Julio 1942

Spirit of the Month:

Smirnoff Red with mixer

Wine of the Month:

821 South Sauv Blanc 150ml glass

Beers of the Month:

Balter XPA Schooner
Balter Eazy Hazy Schooner



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*.*



DISCOVER OUR WADE CORE

FUNCTION CENTRE

PERFECT FOR EVENTS UP TO 200 PEOPLE

CONTACT US AT 07 3843 9212
FUNCTIONENQUIRY@CARINALEAGUES.COM.AU