

# Dine.

## *Winter Menu*

MEMBERS GET  
UP TO  
**20%**  
OFF



SCAN TO JOIN

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

**V** Vegetarian, **VG** Vegan, **VO** Vegan Option, **GF** Gluten-Free, **GFO** Gluten-Free Option

Seafood: **A** Australian, **I** Imported, **M** Mixed

# Chef Spotlight

## *Jason Underwood*, Head Chef



Jason Underwood has been feeding people well since 1999, when he began his apprenticeship and never looked back.

With more than 25 years of experience across 15+ venues, the majority spent in Sydney's demanding kitchen scene before making the move to Brisbane, Jason has built a career defined by versatility, creativity and consistency, and that breadth of experience shows on every plate.

Drawing on his Chinese and Fijian heritage, alongside a deep respect for classical French technique, Jason's cooking is shaped by both culture and memory. The result is a chef who knows the rules well enough to make them his own.

### This Winter, It's Personal

For Jason, this winter menu comes down to one simple idea: giving people what they actually want. Hearty, decadent and deeply satisfying food, the kind that earns its place on a cold evening.

Growing up close to the water gave him a lifelong love of seafood, and that coastal, Mediterranean-inspired influence flows throughout the menu this season.

## Jason's Signature Winter Dishes

### Scallop & Prawn Thermidor (Entrée)

Seared scallops and Australian King Prawns in a rich Thermidor cream, finished with a crisp gremolata crumb and fresh citrus. A French classic, done with care.

### Signature Mussels & Wine (Main) 1

Green-lipped New Zealand Mussels in a rich garlic, chilli and white wine cream sauce, with sautéed spinach. Simple. Bold. Made for winter.



# Entrees and Share Plates

**Garlic Bread** **V** **GFO** \$8

Add bacon | cheese +\$3

**Scallop & Prawn Thermidor with Gremolata Crumb** **M** 3 for \$19  
6 for \$35

Seared scallops and Australian king prawns in rich Thermidor cream, finished with a crisp gremolata crumb and fresh citrus herbs

## Cob Loaf

Freshly baked crusty cob loaf  
- perfect for sharing

**Chicken & Corn Chowder** \$21

Golden cob loaf filled with rich chicken & sweet corn chowder

**Seafood Chowder** **M** \$22

Warm cob loaf filled with creamy seafood chowder and fresh herbs

**Pork Belly Bites** **GFO** 5 for \$18  
10 for \$30

Crispy golden pork belly bites served with fresh Asian slaw, finished with toasted sesame & a sticky honey & tamarind glaze

**Boneless Chicken** 6 for \$18  
12 for \$30

Crispy boneless chicken bites served with your choice of sweet & spicy glaze, creamy kewpie mayo, or rich satay sauce

**Salt & Pepper Squid** **GFO** 10 for \$16  
20 for \$30

Lightly dusted salt & pepper squid, served crisp with lemon & house aioli

**Bacon, Mushroom & Spinach Croquette** 3 for \$17  
6 for \$32

Golden croquettes filled with smoky bacon, mushroom and spinach, served with spicy chilli mayonnaise & crisp sage

**Vegetable Spring Roll** **V** 4 for \$15  
8 for \$25

Crisp vegetable spring rolls served with sweet chilli sauce

**Bruschetta** **V** **GFO** 3 for \$15  
6 for \$25

Heirloom tomatoes, Spanish onion, basil and feta, finished with olive oil and balsamic vinaigrette on toasted garlic bread

**Naan Bread** 1 for \$5  
2 for \$8

Add cheese | garlic +\$2

**Seasoned Chips** **GFO** Reg \$7  
Large \$9

with gravy or aioli

**Battered Wedges** **V** Reg \$8  
Large \$10

with sweet chilli & sour cream

Oysters	GF	Each	½ Dozen	Dozen
Natural		\$4	\$24	\$48
Vinaigrette		\$5	\$26	\$50
Kilpatrick		\$6	\$28	\$52



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# Burgers

All served with seasoned chips.

## Beef Burger \$24

Juicy beef patty layered with bacon, egg, beetroot, onion jam, lettuce, tomato, cheese & signature burger sauce on a soft milk bun

## Chicken Schnitzel Burger \$24

Golden chicken schnitzel with bacon, lettuce, tomato, cheese, mayonnaise & smokey BBQ sauce on a soft milk bun

## Steak Sandwich GFO \$27

Grilled rump steak topped with bacon, egg, onion jam, lettuce, tomato, cheese & aioli on toasted Turkish bread

## Vegetarian Burger V \$24

Spinach & lentil pattie with grilled mushroom, capsicum, pumpkin pesto & crisp lettuce on a soft milk bun



# Salads

## Vermicelli Beef Noodle Salad \$25

Marinated beef strips tossed with vermicelli noodles, cucumber, tomato & fresh wombok slaw, finished with a fragrant Thai dressing

## Roasted Pumpkin Salad V \$20

Honey-glazed roasted pumpkin with roquette, radicchio, onion, almond shavings & barley, finished with a honey & balsamic reduction

## Classic Caesar Salad GFO \$20

Crisp cos lettuce with shaved parmesan, smoky bacon, soft egg & crunchy croutons, finished with a rich house Caesar dressing

### Add your protein

Asian Marinated Beef Strips +\$8

Grilled Chicken Tenders (3) +\$7

Garlic Prawns (5) +\$8

Salt & Pepper Squid (5) +\$7

Tofu (5) +\$7

Smoked Salmon (3) +\$9

# Kids Menu

Soft drink and ice cream included.

**\$12**

## Chicken nuggets | chips

## Cheeseburger | chips

85g Angel Bay beef patty, potato bun, cheese & tomato sauce

## Spaghetti Bolognese | garlic bread slice

## Ham | cheese pizza

## Kids hot dog | chips

### Vegetables V GF

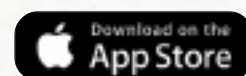
Steamed vegetables with your choice of mashed potato or steamed rice

Add grilled chicken or beef sausage \$3

*Healthier option!*

## GOT KIDS? POP THEM IN PLAYLAND!

Scan to find out more!



# Hand Stretched Pizzas

Gluten-free bases and vegan cheese are available on request at an additional cost.

	9"	12"
<b>Margherita</b> <span style="background-color: #e67e22; border-radius: 50%; padding: 2px;">V</span>	\$17	\$21
Napoli sauce topped with mozzarella, bocconcini, fragrant basil & a drizzle of extra virgin olive oil		
<b>Hawaiian</b>	\$20	\$24
Napoli sauce topped with mozzarella, premium ham & sweet pineapple		
<b>Carnivore</b>	\$23	\$27
Smokey BBQ sauce layered with mozzarella, pepperoni, premium ham, crispy bacon & hearty beef meatballs		
<b>Herbivore</b> <span style="background-color: #e67e22; border-radius: 50%; padding: 2px;">V</span>	\$23	\$27
Napoli sauce topped with mozzarella, roasted pumpkin, feta, baby spinach & toasted pine nuts, finished with a balsamic glaze		
<b>Pepperoncino</b>	\$23	\$27
Napoli sauce layered with mozzarella, pepperoni, mushroom, capsicum, olives & tomato, finished with a touch of chilli		
<b>Cajun Chicken</b>	\$23	\$27
Napoli sauce topped with mozzarella, Cajun-spiced chicken, fresh capsicum & onion, finished with a dollop of sour cream		
<b>Supremo</b>	\$23	\$27
Napoli sauce layered with mozzarella, ham, pepperoni, seasoned beef crumble, pineapple, olives, capsicum, red onion & mushroom		



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# Mains

## Signature Mussels & Wine I \$32

Green-lipped New Zealand mussels simmered in a garlic-chilli white wine & cream sauce, finished with wilted spinach & served with crusty bread

## Lamb Shank \$34

Slow-braised lamb in a rich red wine & tomato reduction, paired with steamed greens, & served on bed of creamy mashed potatoes

## Pork Ribs GFO \$36

Half-rack of marinated pork ribs, accompanied by tangy slaw, smoky barbecue sauce, & crispy potato wedges

*Add devilled wings \$5*

## Salmon I \$34

Pan-seared salmon served with silky potato purée, blanched kale, blistered tomato & fresh avocado, finished with lemon juice, extra virgin olive oil & a delicate mayonnaise

## Barramundi I GFO \$33

Grilled barramundi served with seasoned chips, house salad, tartare sauce and lemon wedge

## Fisherman's Plate M \$30

Fresh Australian tiger prawns (4), golden crumbed fish, succulent prawn cutlets, crisp squid rings, crumbed scallops, all served with a crisp house salad, seasoned chips, tangy tartare sauce & lemon wedge

## Chunky Beef Pie \$25

Chunky beef in a rich red wine reduction, crowned with creamy mashed potatoes, four beer-battered onion rings, green peas & gravy

## Prawn Pasta I GFO \$28

Prawns & pancetta with fennel, sun-dried tomatoes, garlic, onion, spinach & a touch of chilli. Spaghetti tossed with olive oil & finished with parmesan

## Chicken Carbonara \$26

Chicken breast seared with caramelised onions, in a creamy sauce with smoky bacon, garlic & parsley, finished with parmesan

*GFO available upon request \$1*

## Green Gnocchi V GFO \$25

Tossed in Creamy Basil pesto sauce with rocket, green peas, heirloom tomatoes, crowned with pine nuts & shaved Parmesan

## Dinner Roast \$24

Slow-cooked roast meat, served on a bed of crispy smashed potatoes with roasted pumpkin & steamed vegetables, a buttered dinner roll & finished with house-made rich red-wine gravy



Chunky  
Beef Pie

Salmon

**Chicken Schnitzel 300g**

**\$26**

Golden crumbed chicken breast served with seasoned chips, fresh house salad & rich house gravy

**Toppers:**

*Parmi +\$5*

*Napoli sauce layered with premium ham & melted cheese*

*King Avo +\$7*

*Crispy bacon with fresh avocado, melted cheese & silky hollandaise*

*Meat Lover +\$7*

*Loaded with bacon, ham, hearty meatballs, melted cheese & smokey BBQ sauce*



**Pad Thai**

**\$22**

Flat rice noodles tossed with onion, garlic chives, bean sprouts, egg & peanuts, finished with lime & traditional Pad Thai sauce

**Add your protein**

*Asian Marinated Beef Strips +\$8*

*Grilled Chicken Tenders (3)*

*Garlic Prawns (5) +\$8*

*Salt & Pepper Squid (5) +\$7*

*Tofu (5) +\$7*

*Smoked Salmon (3) +\$9*



**Lamb Shank**



GreenGnocchi

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# Steaks

All steaks are served with your choice of 2 sides and 1 sauce.  
All steaks can be prepared GFO (Gluten Free Option) upon request

## 500g OP Rib on the bone - Grass Fed \$68

A premium Queensland-raised, MSA-graded grass-fed wagyu.

## 300g Wagyu Rump - 400-day Grain Fed \$55

Jack's Creek Wagyu (MB 8-9), grain-fed for 400+ days. An internationally award-winning cut famed for its intense, buttery marbling and melt-in-the-mouth tenderness

## 300g Rib Fillet - 100-day Grain Fed \$50

Riverina Black Angus sourced from NSW, 120-day grain-fed for high marbling and guaranteed tenderness.

## 250g Rump - 100-day Grain Fed \$35

Jack's Best Grain-Fed Rump 100-day grain-fed with bold, and beefy flavour.

## 200g Eye Fillet - 100-day Grain Fed \$47

Beef City Platinum Eye Fillet Australian 100-day grain-fed beef MSA graded.

## 300g Pork King Rib Cutlet \$35

Barkers Creek Pork King Rib Cutlet 300g 100% Australian grain-fed pork, with rich & robust pork flavour.

## ½ Peri-Peri Chicken \$32

Slow cooked Chicken marinated in genuine Portuguese seasonings, finished with a touch of peri-peri sauce.

PeriPeriChicken

PorkKingRibCutlet



# Sides

## Smashed chats V GF \$7

Garlic & herb butter

## Creamy mash V GF \$6

## Steamed rice V GF \$6

## Steamed vegetables V GF \$8

Broccolini | beans | carrot

## Classic Caesar GFO \$7

Caesar dressing

## Carina House Salad V GF \$5

Honey mustard dressing

## Seasoned Chips GFO

Reg \$7

Lrg \$9

## Battered Wedges

Reg \$8

Lrg \$10

# Sauces

Mushroom

Garlic cream

Pepper

Hollandaise

Diane

Chimichurri

Gravy

Horseradish

Red wine jus

Seeded mustard

## Extra sauce +\$2

# Toppers

Pork ribs +\$12

Fried egg (1) +\$3.5

Fried eggs (2) +\$6

Garlic prawns (1) (5) +\$7

Salt & pepper squid (1) (5) +\$7

Onion rings (5) +\$7

 **1kg Tomahawk MB2+Grass Fed**

**\$130**

*45-minute cook time applies*

Southern Ranges MB2+ grass-fed Tomahawk – Victorian Angus & Hereford beef, marbled, tender & truly show-stopping, served with your choice of 3 sides & 2 sauces



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Bangers and Mash

# Members Exclusive

## Lunchtime Meals Only

<b>Soup of the Day</b> <b>GFO</b> (Lunch only)	\$12
Chef's soup of the day, served with a crusty bread roll & butter	
<b>Curry of the Day</b> <b>GFO</b> (Lunch only)	\$17
Chef's daily curry served with steamed rice & crisp papadum	
<b>Member's Lunch Roast of the Day</b> <b>GFO</b> (Lunch only)	\$16
Slow-roasted meat served with steamed greens, roast vegetables, rich gravy & a warm dinner roll	

## Lunch and Dinner Meals

	Lunch	Dinner
<b>Chicken Schnitzel 200g</b>	\$17	\$22
Golden crumbed chicken breast served with seasoned chips, fresh house salad & rich house gravy <i>GFO available upon request +\$1   Add Parmigiana Topper +\$5</i>		
<b>Fish &amp; Chips</b> <b>I</b>	\$15	\$20
Golden crumbed whiting served with seasoned chips, fresh house salad, tartare sauce & lemon wedge		
<b>Squid &amp; Chips</b> <b>I</b> <b>GFO</b>	\$15	\$20
Salt & pepper-dusted squid strips served with seasoned chips, fresh house salad, tartare sauce & lemon wedge		
<b>Garlic Prawns</b> <b>I</b> <b>GF</b>	\$17	\$22
Succulent prawns (5) in a rich garlic cream sauce, served with steamed rice		
<b>Curry Prawns</b> <b>I</b> <b>GF</b>	\$19	\$23
Tender prawns (5) simmered in aromatic curry sauce, served with steamed rice		
<b>Honey Chicken</b>	\$17	\$22
Lightly battered chicken glazed in honey sauce, served with steamed rice & finished with sesame seeds		
<b>Beef Rissoles</b>	\$17	\$22
Juicy beef rissoles (2), cooked to perfection, served on a bed of creamy mashed potato, with green peas & a rich gravy		
<b>Bangers &amp; Mash</b>	\$17	\$22
Australian-grown pork & fennel thick sausages (2) served with creamy mashed potato, green peas & onion gravy		

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# Desserts

## Signature Sticky Date Chocolate Pudding \$14

Rich warm sticky date & chocolate pudding with vanilla ice cream, finished with decadent caramel sauce & a touch of cinnamon spice.

## Chocolate & Macadamia Brownie \$18

Warm chocolate & macadamia brownie finished with rich chocolate fudge sauce, fresh strawberries, vanilla ice cream & biscuit crumb

## Apple Crumble \$15

Classic apple crumble finished with salted caramel glaze, vanilla ice cream, fresh strawberries, whipped cream & biscuit crumb

## Sticky Date \$15

Warm sticky date pudding finished with butterscotch sauce, vanilla ice cream, fresh strawberries, whipped cream & biscuit crumb

## Pavlova GF \$15

Crisp pavlova topped with seasonal fresh fruit, whipped cream & passionfruit coulis

# Hot Drinks

	Cup	Mug
<b>Barista Coffee</b>	\$5	\$6
<b>Chai</b>	\$5	\$6
<b>Hot Chocolate</b>	\$5	\$6

<b>Tea</b>	For 1	For 2
Earl grey   English breakfast   chamomile   peppermint   green   lemongrass & ginger   chai	\$4	\$6.5

<b>Milk Options</b>	\$1
Bonsoy, oat, almond, coconut or lactose free	

<b>Syrups</b>	\$1
Caramel, vanilla or hazelnut	

<b>Extra shot</b>	\$1
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Signature Dessert



# Cold Drinks

	Reg	Lrg
<b>Milkshakes</b>	\$7	\$8.5
chocolate   vanilla   strawberry   caramel		
<i>Add \$1 for Thickshake</i>		
<b>Frappes</b>	\$10	\$12
coffee   chocolate   mocha   strawberry		



# Drinks

## Tap Beer

ASAHI  
BALTER XPA  
BALTER EAZY HAZY  
CARLTON DRY  
GREAT NORTHERN SUPER CRISP  
GREAT NORTHERN ORIGINAL  
GUINNESS  
HAHN SUPERDRY 3.5  
HAHN SUPERDRY  
PERONI NASTRO AZZURRO  
STONE & WOOD PACIFIC ALE  
TIGER TALE  
TOOHEYS NEW  
VICTORIA BITTER  
XXXX GOLD

## Bottled

BUNDABERG SARSPARILLA  
CASCADE TONIC WATER  
COKE  
COKE ZERO  
DIET COKE  
FANTA  
LIFT  
MT. FRANKLIN SPARKLING WATER  
MT. FRANKLIN SPRING WATER  
REDBULL  
SPRITE  
STONES GINGER BEER

## Juice

APPLE  
CRANBERRY  
ORANGE  
PINEAPPLE



## Tap Spirits

AMPERSAND VODKA RASPBERRY LEMONADE  
BROOKVALE UNION GINGERBEER  
CANADIAN CLUB AND DRY  
HARD RATED

## House Spirits

BACARDI WHITE  
BUNDABERG RUM  
GORDON'S DRY GIN  
JIM BEAM WHITE  
JOHNNIE WALKER RED  
SMIRNOFF RED

## Post mix

CREAMING SODA  
COKE  
COKE NO SUGAR  
GINGER ALE  
LIFT  
SPRITE  
SODA WATER

# Cocktails

## Classic Range

### Lychee Martini

Ketel one | paraiso | lemonade | grenadine  
| lychee | simple syrup | fresh lime juice

### Espresso Martini

Ketel one | kahlua | espresso | simple syrup

### Classic Margarita

José Cuervo | cointreau | margarita mix |  
simple syrup | fresh lime juice

### The Artie

Makers mark | simple syrup | australian  
aromatic bitters

### The Maddison

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

### French Martini

Ketel one | chambord | pineapple juice |  
dash grenadine

Island  
Breeze



The Artie



# Seasonal Range

## Velvet Dream

Monkey Shoulder | Tia Maria | sugar syrup | orange juice | egg white

## Island Breeze

Ink Gin | coconut purée | lemon juice | mango vok | sugar syrup

## Rosemary Lane

Maker's Mark | grapefruit juice | lemon juice | honey rosemary syrup

## Pavlova

Sunny Days Vanilla | passionfruit vok | white chocolate liqueur | passionfruit pulp | passionfruit purée

## Peach Martini

Ketel One | peach vok | peach syrup | pineapple juice



Pavlova

# Mocktails

## Passionfruit & Elderflower Spritz

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

## Amber Elixir

Grapefruit juice | honey syrup | topped with half ginger ale half soda water

## Sun Sour

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



Sun Sour

# Wines

## Zero Alcohol

### **Wolf Blass Zero Sauvignon Blanc (SA)**

Cut grass, asparagus, tropical notes and citrus. Good crisp acid with 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.

## White

### **Juliet Blush Moscato (VIC) On Tap**

Medium-sweet with refreshing red berry and white musk flavours.  
Best paired with Asian food.

### **Cape Schanck by T'Gallant Pinot Grigio (VIC) On Tap**

Dry and fresh with pear aromas and red apple flavours.

### **Squealing Pig Sauvignon Blanc (NZ) On Tap**

Dry and zesty with lime flavours.

### **Little Berry Pinot Grigio (SA)**

Fresh and vibrant with notes of nashi pear and white nectarine, complemented by zesty citrus. Best paired with seafood, chicken or salads.

### **Munda Chardonnay 2023 (WA)**

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.

### **Oyster Bay Sauvignon Blanc (NZ)**

Enticing citrus notes and tropical flavours – youthful, elegant and fresh, with a lingering zesty finish.

### **Seppelt The Drives Chardonnay (VIC)**

A combination of vibrant citrus and melon notes with creamy oak nuances.  
Best paired with chicken, pork or creamy pasta.

### **Mount Riley Pinot Gris (NZ)**

Fresh and elegant with pear, apple, and subtle citrus notes. 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.  
Best paired with seafood, chicken.

# Sparkling

## **Seppelt Fleur de Lys Sparkling Chardonnay Pinot Noir (VIC)**

Fresh and lively with hints of strawberry and citrus notes. Crisp to finish. Best paired with fish.

## **T'Gallant Sparkling Prosecco (VIC)**

Fresh and dry with aromas of citrus, apple and pear leading to a bright zesty finish. Best paired with seafood, fish.

## **Veuve Clicquot NV (France)**

Rich and structured with notes of ripe pear, apple and citrus. Best paired with seafood.

# Rose

## **Cape Schanck by T'Gallant (VIC) On Tap**

Dry and fresh with cranberry and watermelon flavours.

## **Squealing Pig Rose (NZ)**

Juicy notes of stone fruit and strawberry that leaves the palate balanced with hints of creamy citrus.

# Red

## **St Huberts The Stag Victoria Pinot Noir (VIC)**

Berries that jump out of the glass, a light bodied, fresh and vibrant wine. Best paired with lamb, pizza.

## **Fickle Mistress Pinot (NZ)**

From Marlborough's cool climate, this wine bursts with intense strawberry aromas and perfumed notes.

## **Wolf Blass Private Release Merlot (SA)**

A soft, medium-bodied wine with rich fruit flavours enhanced by hints of oak complexity and a smooth, lingering finish.

## **Ingoldby Cabernet Sauvignon (SA)**

Dark and brooding with plenty of cassis characters. Rich and round.

## **Barossa Valley Cabernet Sauvignon (SA)**

Rich and full-bodied with dark plum, blackcurrant and subtle oak flavours, this Barossa Cabernet Sauvignon offers smooth tannins and a soft spicy finish.

## **Munda Grenache 2023 (SA)**

Aromas of raspberry, dried cherries, and rhubarb. Best paired with beef.

## **Little Berry Shiraz (SA)**

A wonderful mix of liquorice, ripe berry and chocolate fruit softening off on the finish: a great, easy drinking wine.

## **Pepperjack Core Shiraz (SA)**

Rich berry fruits, dark chocolate and some oak. Fine tannins, with a soft finish.

## **Mount Riley Pinot Noir (NZ)**

Smooth and vibrant with bright cherry and berry flavours, gentle spice, and soft tannins. Best paired with duck, chicken or fish

# Members Dinner Specials

## Sunday

### Kids Eat Free Night

With every main meal purchased  
*Excluding Members Exclusive Offer.*  
*Valid in Dine. Restaurant Only.*

## Monday

### \$20 Steak Night

250g Rump | chips | house salad | your choice of sauce  
*Add topper +\$5*

## Tuesday

### \$20 Parmy Night

200g Parmy | chips | house salad | your choice of sauce  
*Add topper +\$5*

## Wednesday

### \$20 Pasta Night

Chicken Carbonara | Prawn Pasta | Pesto Gnocchi |

Meat Lovers' Pasta (offered only during weeknight special)  
Creamy tomato sauce pasta, folded with ground beef,  
diced ham, and smoky bacon, finished with a touch of  
cream and Parmesan.

*Add garlic bread +\$5*

## Thursday

### 9" \$15 | 12" \$20 Pizza Night

*Add garlic bread +\$5*

*Gluten Free option included in this price for the night only.*





THE  
TERRACE

**COMING SOON**

KEEP AN EYE ON OUR SOCIALS FOR UPDATES



# PLAYLAND

## Winter School Holidays!

fun & creative activities  
for kids aged 3 - 12!



**Saturday 27th June 2026 -  
Sunday 12th July 2026**

**EXTENDED TRADING  
THROUGHOUT  
SCHOOL HOLIDAYS!**

**Activities on every day!  
Call the Club to find out what's on.**

Carina Leagues Club: (07) 38439200