



Dine.

Spring Menu

*All Prices shown are Members Price. Non-Members will incur a 20% surcharge.

Become a member for only \$2 until 2028

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

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

G Salt - Chef Guru's house-made seasoning

Starters and Bites

Signature Entrees

Spring Asparagus with Poached Egg GF

Asparagus with soft eggs, parmesan, toasted almonds, dukkah, and brown butter sauce.

\$17.00

Pork & Shiitake Gyoza GF

Pan-fried dumplings filled with pork and shiitake mushrooms, served with vegetable consommé finished with a drizzle of sweet soy sauce.

5 for \$18.00 | 10 for \$30.00

Sticky Pork Belly Bites GFO

Pork belly bites tossed in a sticky Asian sauce, topped with black sesame seeds and fried shallots.

\$19.00

Slow Braised Lamb

18-hour slow-braised, lamb crowned on pea and mint croquettes, draped in confit garlic aioli.

\$22.00

Garlic Bread V GFO

\$9.00

Add cheese for \$2.00

Add cheese & bacon for \$3.00

Boneless Fried Chicken

Crispy fried chicken with pickled gherkins and house-made peri-peri dipping sauce.

\$17.00

Tempura Scallops I

Crispy tempura-battered scallops, nestled on a bed of chuka wakame and finished with roasted garlic aioli.

4 for \$18.00 | 8 for \$32.00

Lemon Pepper Squid GF I

Lightly dusted lemon pepper squid, served with lemon and house aioli.

10 for \$16.00 | 20 for \$30.00

Duck Spring Rolls

Golden and crunchy, packed with tender duck and zesty herbs, served with sweet chilli sauce.

4 for \$17.00 | 8 for \$30.00

Vegetable Spring Rolls V

Golden and crunchy, filled with carrots, cabbage, bean sprouts, and herbs, served with sweet chilli sauce.

4 for \$17.00 | 8 for \$30.00

Trio Dips with Melted Camembert

Oven-baked melted camembert with a drizzle of honey and roasted nuts, hummus, beetroot & feta, and roast capsicum dips, served with Turkish bread.

\$26.00

Oysters GF A

Each | ½ Dozen | Dozen

Natural \$4.00 | \$24.00 | \$48.00

Kilpatrick \$6.00 | \$28.00 | \$52.00



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Salads

All salads are prepared with chef's house-made dressings.



Bang Bang
Chicken Salad

Pork Belly & Prawn Salad GF M

Pork belly and prawns with mixed leaves, cucumber, cherry tomatoes, Spanish onion, roasted capsicum, carrot, and beetroot, tossed in our house-made dressing and topped with kale.

\$32.00

Bang Bang Chicken Salad

Char-grilled garlic-herb chicken tenderloin, vermicelli noodles, cucumber, cherry tomatoes, Spanish onion, roasted capsicum, julienne carrot and beetroot, roasted mixed nuts, and fried shallots, served with house-made satay sauce plus basil, mint, chilli, and lime dressings on the side.

\$31.00

Add your protein

Chicken **\$7.00**

Prawns (4) I **\$7.00**

Lemon Pepper Squid (5) **\$7.00**

Smoked Salmon (3) **\$9.00**

Halloumi **\$7.00**

Chicken Caesar Salad GFO

Crispy baby cos, chicken, bacon, shaved parmesan, boiled egg, crunchy croutons, lightly tossed in our Caesar dressing.

\$29.00

Thai Beef Salad VO VGO GF

Tender marinated beef, bean noodles, cucumber, cherry tomatoes, Spanish onion, roasted capsicum, and toasted mixed nuts, dressed with basil oil, mint oil, and sweet chilli-lime.

Vegetarian option available with halloumi.
Vegan option available with chickpea & lentil pattie.

\$28.00



Kids Menu

\$13.00 (soft drink and ice cream included).

Chicken Nuggets & Chips

Tempura nuggets (6) with golden chips.

Kids Fish & Chips (I)

Tempura fish (2) with golden chips.

Cheeseburger & Chips

Beef patty, cheese, and tomato sauce in a toasted bun with golden chips.

Napoletana Spaghetti (V)

Spaghetti tossed in house-made Napoli sauce, crowned with shaved parmesan.

Dino Ham & Cheese Pizza

Ham and cheese on a Napoli base.

Vegetables (GF)

Steamed vegetables with your choice of mashed potato or steamed rice.

Add grilled chicken or beef sausage. \$3.00



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Chefs Classic Pizzas

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

Basilico Margherita

Neapolitan-style tomato base, mozzarella, fresh cherry tomatoes, finished with our house basil oil.

9" \$19.00 | 12" \$23.00

Hawaiian (Aloha)

Neapolitan-style tomato base, mozzarella, shaved leg ham, diced pineapple and mozzarella cheese.

9" \$23.00 | 12" \$27.00

Chef’s Choice

Tandoori Street Fire

Marinated chicken, spinach, cherry tomatoes, red onion, roasted red capsicum, and mozzarella over Neapolitan sauce, finished with our house peri-peri drizzle.

9" \$24.00 | 12" \$28.00

Smokestack

BBQ base loaded with beef crumbles, double-smoked shaved leg ham, bacon, pepperoni, Spanish onion, and mozzarella, finished with BBQ sauce.

9" \$24.00 | 12" \$28.00

Case Closed Supreme

Bacon, pepperoni, roasted capsicum, beef sausage, mushroom, sliced kalamata olives, diced pineapple, mozzarella, and a drizzle of hollandaise on a Neapolitan base.

9" \$24.00 | 12" \$28.00



Case Closed
Supreme



Tandoori
Street Fire

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Mains



Palace
Roasted Duck

Grilled Salmon **GF** **I**

South Australian salmon with skin-on chat potatoes, broccolini, and salsa verde.

\$35.00

Grilled Barramundi **GFO** **I**

Wild-caught barramundi with house-made garden salad and crispy golden chips, served with lemon and hollandaise.

\$33.00

Add garlic prawn topper (4) for **\$7.00**

Goan Coconut Chicken Curry **GF**

Garlic-herb marinated chicken in a coconut spice and tamarind sauce, served with steamed rice, mixed greens, and a side of papadum.

\$30.00

Add naan for **\$3.00**

Dinner Roast available after 5:00pm **GFO**

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

\$26.00

Chicken & Avocado Fettuccine **GFO**

Chicken, avocado, spinach, mushrooms, and sun-dried tomatoes in a creamy white wine sauce, tossed with fettuccine and finished with shaved parmesan.

\$29.00

GFO penne pasta for additional **\$1.00**

Green Gnocchi **VGO** **GFO**

Gnocchi, rocket, creamy basil pesto, pine nuts, green peas, tomato, and crowned with shaved parmesan.

\$28.00

Prawn Pasta **GFO** **I**

Succulent prawns and crispy pancetta tossed through spaghetti with fennel, tomato, garlic and onion, finished with baby spinach, a touch of chilli, extra virgin olive oil and shaved parmesan.

\$29.00

GFO penne pasta for additional **\$1.00**

Palace Roasted Duck

Served with crushed potatoes, baby broccoli, blistered cherry tomatoes, crowned with crispy kale and a rich red wine jus.

\$38.00

Sizzling Chilli Chicken

Crispy chicken tossed in a bright chilli-garlic glaze, finished with spring onions, capsicum, and sesame seeds, served with steamed rice on a hot plate.

\$32.00

Fisherman's Plate **M**

Golden crumbed fish, prawn cutlets, squid rings, crumbed scallops, fresh Australian tiger prawns (4), chips seasoned with our G Salt, house salad, tartare sauce, lemon.

\$32.00

Sizzling Mongolian Beef

Tender beef in a bold, savoury glaze, accented with spring onions and capsicum, served with steamed rice on a hot plate.

\$28.00

Chicken Schnitzel 300g

Panko-crumbed chicken breast, served with house salad, chips seasoned with our G Salt, and gravy.

\$28.00

Toppers

Parmi — Neapolitan sauce, shaved leg ham, and mozzarella cheese. **\$5.00**

King Avo — Avocado, mozzarella cheese, and hollandaise sauce. **\$7.00**

Meat Lover — Bacon, shaved leg ham, meatballs, mozzarella cheese, and BBQ sauce. **\$8.00**

Pad Thai

Flat rice noodle, onion, garlic chives, bean sprout, egg, peanut, lime, pad thai sauce.

\$22.00

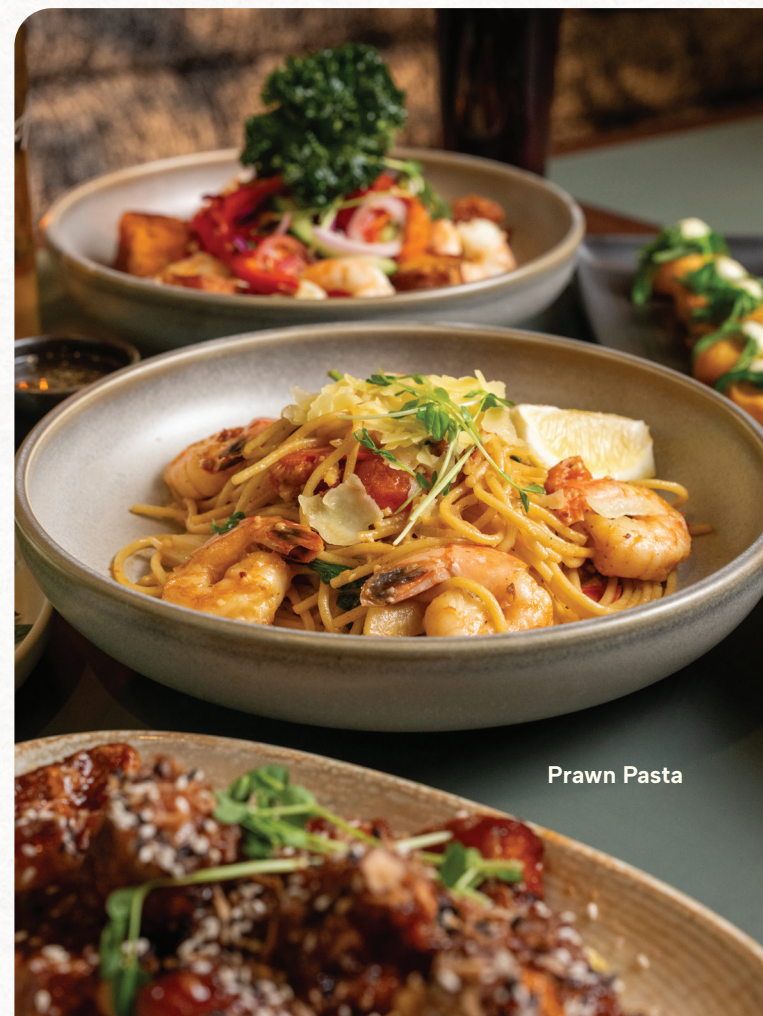
Add your protein

Chicken **\$7.00**

Prawns (4) **I** **\$7.00**



Fisherman's Plate



Prawn Pasta

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Burgers

All served with chips seasoned with our G Salt

Beef Burger

Beef patty, bacon, fried egg, cheese, grilled pineapple, caramelised onion, tomato, beetroot, oak leaf lettuce, and chipotle barbecue sauce on a burger bun.

\$26.00

Wagyu Steak Sandwich GFO

Wagyu strip loin MB 7+, bacon, egg, oak leaf lettuce, melted cheese, caramelised onion, sliced tomato, beetroot, and smoky barbecue sauce on Turkish bread.

\$29.00

Barramundi Burger GFO I

200g centre-cut barramundi fillet with lettuce, tomato, and tartare sauce on a burger bun.

\$28.00

Chicken Schnitzel Burger

Chicken schnitzel, house-made coleslaw, lettuce, crispy bacon, and peri sauce on a burger bun.

\$26.00

Chickpea & Lentil Burger VG

Oak leaf lettuce, sliced tomato, beetroot, and caramelised onion with sweet chilli sauce on a burger bun.

\$27.00

Members

Members Exclusive Meals: Lunch | Dinner

Lunch | Dinner

Honey Chicken

Tender chicken glazed with a delicate honey reduction, crowned with sesame seeds, served with steamed rice.

\$18.00 | \$23.00

Beef Rissoles

Juicy beef rissoles (2), cooked to perfection, served on a bed of creamy mashed potato, with green peas & a rich gravy.

\$17.00 | \$22.00

Chicken Schnitzel 200g

Panko-crumbed chicken breast, served with house salad, chips seasoned with our G Salt, and gravy.

\$18.00 | \$23.00

Add parmigiana topper \$5.00

Fish & Chips I

Crumbed whiting, house salad, chips seasoned with our G Salt, tartare sauce, lemon.

\$16.00 | \$21.00

Garlic Prawns GF I

5 prawns, garlic cream sauce, steamed rice.

\$18.00 | \$23.00

Sweet & Sour Pork

Crispy, golden pork tossed with pineapple, capsicum and onion in a rich, tangy sweet and sour sauce.

\$18.00 | \$23.00

Lunchtime Meals Only

Lunch Curry of the Day GFO

Chef's curry of the day, steamed rice, papadum.

\$17.00

Members' Lunch Roast of the Day GFO

Slow-roasted meat, steamed greens & roast veg, gravy, dinner roll.

\$17.00

Add extra meat \$9.00



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Grill

Steaks are served with choice of 2 sides and 1 sauce.



Herb Laced
Lamb Cutlets

1kg Tomahawk MB5+ Grain Fed – To Share (Serves 2)

Sourced from Southern Ranges MB5+ Grain Fed Victorian Angus & Hereford beef, renowned for its exceptional tenderness and rich flavour. A truly show-stopping centrepiece.

Served with three sides and two sauces.
45-minute minimum preparation time.

\$135.00

Barossa Valley Cabernet Sauvignon (SA) – 750ml
Rich dark fruits, smooth tannins & a soft spicy finish,
perfectly complementing the rich Tomahawk beef.

Tomahawk + Wine \$185.00

Sirloin & Bugs (A)

180-day grain-fed 300g sirloin sourced from Darling Downs, QLD, topped with garlic herb bugs, served with chips seasoned with our G Salt, salad, and choice of sauce.

\$55.00



Spring Signature Grill

Herb-Laced Lamb Cutlets

Tender garlic-rosemary lamb cutlets with creamy mashed potatoes, asparagus, minted peas, and a luxurious red wine jus.

\$45.00

Munda Grenache 2023 (SA) – 150ml
Soft red fruits, subtle spice & an elegant finish,
perfectly complementing the garlic rosemary lamb.

Lamb Cutlets + Wine \$55.00

300g Rib Fillet

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

\$50.00

250g Rump

Jack's best grain-fed rump, 100-day grain fed with bold and beefy flavour.

\$35.00

180g Eye Fillet

Beef City Platinum eye fillet, 100-day grain-fed, MSA graded.

\$45.00

Char Siu Pork Ribs

Pork ribs lacquered in a rich, honeyed hoisin glaze with five-spice warmth, served with steamed rice, wombok slaw with sesame dressing, and corn on the cob.

\$39.00

Sauces GF

Mushroom | Pepper | Diane | Gravy | Red Wine Jus |
Garlic Cream | Hollandaise | Chimichurri |
Horseradish Cream | Seeded Mustard

Add \$2.00

Toppers

Fried Eggs **1 for \$3.50 | 2 for \$6.00**

Garlic Prawns (4) (I) **\$7.00**

Lemon Pepper Squid (5) (I) **\$7.00**

Onion Rings (5) **\$7.00**

Sides

Smashed Chats (GFO) **\$7.00**

Creamy Mash (V) (GF) **\$6.00**

Steamed Rice (V) (GF) **\$6.00**

Steamed Vegetables (V) (GF) **\$8.00**

Classic Caesar (GFO) **\$7.00**

Carina House Salad (V) (GF) **\$5.00**

Chips seasoned with our G Salt (GFO)
w/ gravy or aioli **\$9.00 | \$11.00**

Battered Wedges (V)
w/ sweet chilli & sour cream **\$10.00 | \$13.00**



Char Siu Pork Ribs



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Desserts



Vanilla Panna Cotta

Silky vanilla panna cotta draped in a rich salted caramel glaze, crowned with fresh strawberries, a cloud of whipped cream and a delicate biscuit crumb.

\$16.00

Brownie

A decadent warm chocolate fudge brownie, finished with a luscious chocolate fudge sauce, fresh strawberries, a scoop of vanilla ice cream and a crumble of biscuit.

\$17.00

Pavlova **GF**

A classic pavlova crowned with seasonal fresh fruit, billowing whipped cream and a drizzle of passionfruit coulis.

\$17.00

dine. SCOOP STATION

1 SCOOP \$4

2 SCOOPS \$7



Hot Beverages

Barista Selection

Barista Coffee | Chai | Hot Chocolate

Cup \$5.00 | Mug \$6.00

Babyccino **\$2.00**

Small Takeaway **\$5.00**

Medium Takeaway **\$6.00**

Large Takeaway **\$7.00**

Extra Shot | Decaf

\$1.00

Tea Selection

Earl Grey | English Breakfast | Chamomile | Peppermint | Green | Lemongrass | Ginger | Chai

For 1 \$4.00 | For 2 \$6.50

Milk Options

Bonsoy | Oat | Almond | Coconut | Lactose free

\$1.00

Syrups

Caramel | Vanilla | Hazelnut

\$1.00

dine.



Our Team

There's a lot that goes into creating a new menu. The flavours and ingredients matter, of course, but so does the team behind every plate.

This spring, our Dine. kitchen team has poured a lot of love, creativity and experience into bringing our new menu to life. Led by our Group Director of Catering, Guru, the team has worked through every dish with a focus on fresh seasonal flavours, familiar favourites and a few new things to discover.

After joining Carina Leagues Club in 2026 following a seven-year career with CSi Club Southport, where he finished with back-to-back Clubs Queensland Awards for Excellence wins for Best Dining (Grand), Guru brings a passion for food that is both explorative and deeply grounded in what our members enjoy.

Our Spring Menu is a reflection of that approach. Inspired by the season and shaped by the people who cook in our kitchen every day, it celebrates fresh ingredients, thoughtful flavours and the joy of sharing a good meal.

Because behind every great plate is a team that cares about the experience it creates.

We hope you can taste the love.

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Dine.

Christmas Day

LUNCH BUFFET

Celebrate Christmas with family
and friends at Carina Leagues Club

December 25th, 2026

11:00AM-2:00PM

Adults (16+) \$180.00 per person

Teenagers (13 to 16) \$160.00 per person

Children (4 to 12) \$80.00 per person

Infants (3 and under) FREE

BOOKINGS ESSENTIAL

PLEASE CONTACT ON 07 3843 9200 OR VISIT OUR WEBSITE WWW.CARINALEAGUESCLUB.COM.AU/CHRISTMAS

