

Open 10am – late 7 days a week

Arties Shares



Available daily from 11am

Asian Shares Duck spring roll karaage chicken wonton gyoza kewpie mayo soy sauce	25
Antipasto Shares (V) Bread trio of dips rainbow olives select cheeses	25
Seafood Shares Squid fish goujons prawn twister crab claw aioli tartare lemon	25
Slider Shares 2 Pulled pork and coleslaw sliders 2 cheeseburger sliders 2 chicken, camembert and rocket pesto sliders	30
Chicken Shares Chicken tenders honey soy marinated wings satay skewers	30
Pizzas Gluten free bases and vegan cheese available on request	9" 12"
Margherita (V) Carnivore Herbivore (V)	16 20 21 25 18 22

Late Night Pizza



Available 7 days from 5pm-late Gluten free bases and vegan cheese available on request

	9″	12"
Bianca (V) Garlic cream base mozzarella parmesan bocconcini feta rosemary	14	18
Margherita (V) Napoli sauce bocconcini extra virgin olive oil basil	16	20
Pepperoni Napoli sauce mozzarella pepperoni oregano	18	22
Hawaiian Napoli sauce mozzarella charred pineapple ham	18	22
Carnivore Smoky barbecue sauce mozzarella pepperoni ham bacon meatballs	21	25
Herbivore (V) Napoli Sauce mozzarella roasted capsicum artichokes mushrooms caramelised onions olives pesto	18	22
Prosciutto Napoli sauce prosciutto mozzarella rocket parmesan	21	25
Gambero Garlic cream base mozzarella prawns red onion sundried tomatoes rocket chili	22	26
Pollo Garlic cream base mozzarella chicken potato mushroom sweet chili sour cream and chives	21	25

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

Milk Options +1 Bonsoy, Oat, Almond,

Coconut or Lactose free

Syrups +1

Extra shot +1

Caramel, Vanilla or Hazelnut

Cakes and Treats

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

Drinks

TAP BEER

XXXX Gold Tiger Tale Toohevs New Hahn Superdry 3.5 Hahn Superdry Great Northern Super Crisp Great Northern Original Powers Byron Bay Lager Carlton Dry Victoria Bitter Asahi Balter XPA Stone and Wood Pacific Ale One-Fifty Lashes Guinness

HOUSE SPIRITS

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

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

TAP SPIRITS

Brookvale Union Ginger Beer Brookvale Union LLB Canadian Club and Dry Hard Rated Bloody Shiraz Gin Spritz Spicy Pineapple Margarita

POST MIX

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

JUICES

Orange Pineapple Apple Cranberry

Cocktails



Cheesecake shop

Limoncello | licor 43 | thickened cream | lime juice

Cherry ripe

Chambord | malibu | baileys | thickened cream | choc syrup

Cosmo

Ketel one | cointreau | cranberry juice | fresh lime juice

Daiquiri (blueberry, mango, passionfruit, strawberry)

Bacardi | simple syrup | fresh lime juice | vok | liqueur | fruit to match

Margarita

Jose cuervo | cointreau | margarita mix | simple syrup | fresh lime juice (shaken or blended)

Martini espresso

Ketel one | kahlua | espresso | simple syrup

Martini french

Ketel one | chambord | pineapple juice

Mocktails

Dluch

Cranberry juice | orange juice | pineapple juice | splash of grenadine | pink sanding sugar

Martini lychee

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

Mojito classic

Gordon's gin | bacardi | mojito mix | club soda | simple syrup | fresh mint

Mojito blueberry

Gordon's gin | bacardi | mojito mix | lemonade | simple syrup | fresh mint and blueberries

Ocean

Pearl fairy floss vodka | blue curacao | lemon juice | pineapple juice

Pina colada

Malibu | bacardi | coconut cream | pineapple juice (blended with ice)

The Artie

Makers mark | simple syrup | australian aromatic bitters

Watermelon sour

Gordon's gin | campari | simple syrup | watermelon juice | fresh lime juice | egg white

Sun Sour

Tropical juice | sour mix | lemon squash | mango coulis

Wines

A

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.

WHITE

Juliet Blush Moscato (VIC) On Tap

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

T'Gallant Cape Schanck Pinot Grigio (VIC) On Tap 🐿 🏶

Dry and fresh with pear aromas and red apple flavours. Best paired with chicken, pasta.

Squealing Pig Sauvignon Blanc (NZ) On Tap 🤰 🖜

Dry and zesty with lime flavours. Best paired with seafood, fish.

Cavaliere d'Oro Pinot Grigio DOC (Italy) 🐿 🏶

Fresh lemon and ripe tropical fruits with good acidity. Best paired with chicken, pasta.

821 South Sauvignon Blanc (NZ) 🤊 🖚

Crisp with ripe citrus and tropical fruits. Best paired with seafood, fish.

Oyster Bay Sauvignon Blanc (NZ) 🤰 🏶

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

Seppelt The Great Entertainer Chardonnay (VIC) 🐿 🏶

Ripe stone fruits, pear and citrus characters with a hint of toasty oak. Best paired with chicken, pasta.

ROSE

T'Gallant Cape Schanck Rose (VIC) On Tap

Dry and fresh with cranberry and watermelon flavours. Best paired with chicken.

Squealing Pig Rose (NZ)

Juicy notes of stone fruit and strawberry, hints of creamy citrus.



RED

St Huberts The Stag 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 Noir (NZ)

Bursting with intense strawberry aromas and perfumed notes - complex oak and 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 and brooding with plenty of cassis characters - rich and round. Best paired with beef.

Saltram Mamre Brook Cabernet Sauvignon (SA)

Fresh plums and dark chocolate aromas - full bodied palate with excellent length.

Little Berry Shiraz (SA)

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

Pepperiack Shiraz (SA)

Rich berry fruits, dark chocolate and oak - fine tannins, with a soft finish. Best paired with beef.

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) 3

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

Moet NV Champagne (France)

Generous and tasty, pear, white peach and apple notes in the company of fine, light bubbles.

FOOD PAIRING:



Beef



Lamb



Fish



Asian

Chicken

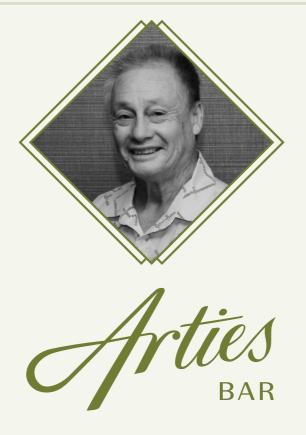


Seafood

Pasta



Pizza



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.