

WELCOME TO

Frankston BREWHOUSE

socially approachable

For us, socially approachable means being
inviting, engaging, relatable and best enjoyed
with others.

GRAZING BOARD (GFO) \$38

Two cured meats, two selected cheeses,
seasonal fruits, dip, toasted beer nuts, lavosh

LARGE GRAZING BOARD (GFO) \$63

Three cured sliced meats, two selected
cheeses with chilli caramel baked brie,
seasonal fruits, two dips, toasted beer nuts,
mixed olives, lavosh, toasted baguette

VEGAN PLATTER (VG, GFO) \$38

Hummus, marinated red capsicum, pickled
white radish, seasonal fruits, mixed olives,
toasted beer nuts, lavosh

FLAT BREAD PIZZA (GFO +\$4) \$23

- Margarita – tomato base, cherry tomato,
mozzarella, basil pesto aioli, flakey sea salt
(V, VGO)
- Chicken and Tomato – garlic base,
coconut poached chicken, cherry tomato,
mozzarella, fresh rocket, smokey chipotle aioli
- Truffle Pulled Beef - garlic base, pulled
brisket, wild mushrooms, pickled red onion,
mozzarella, black truffle aioli, fresh parsley



Did you have a great experience?

Give our team a shout out here!

FOOD *menu*

Our menu is designed to be shared

Dishes may arrive at various times. Please order at the bar with your table number.

CAULIFLOWER BITES (VG, GFO) \$17

Fried cauliflower bites, sesame seeds, your
choice of:

- Thai dipping sauce
- Lime and chipotle aioli

MONGOLIAN LAMB BAO (3) (GFO +\$3) \$30

Braised Mongolian lamb, red cabbage
cucumber and nashi pear spicy slaw, crispy
shallots Add 1 for \$10

BABY BACK RIBS (GF) \$36

500g of 12 hour slow cooked pork ribs, sticky
tonkatsu sauce, nashi pear slaw

SLIDERS (3) \$30

Fresh tomato, herbed rocket, aioli, chipotle
mayo with your choice of:

- Slow Cooked Pulled Brisket (GFO +\$3)
- Crispy Tofu with coconut vegan cheese
(VG, GFO +\$3) Add 1 for \$10

LAMB SHAWARMA PLATTER (GFO +\$4) \$62

500g middle eastern style lamb, pickled red
onion, beetroot hummus, coconut labneh, fresh
lettuce, fresh tomato, warmed pita with za'atar
Ideal for four

CALAMARI (GF) \$25

Lemon pepper seasoned calamari, rocket salad
with herbed dressing topped with fresh lemon
zest

CHICKEN WINGETTES (GF) \$27

- Honey Soy
 - Frankston Brewhouse Hot Sauce
 - Plain
- 500g with your choice of aioli, lemon pepper
aioli or blue cheese sauce

BEETROOT TARTARE (GF, VG) \$20

Roasted pickled beetroot, walnuts, nashi pear,
shallots, coconut labneh, herbed green oil,
sesame tuile

SIDES

ASIAN DUO (VG, GF) \$18

Lotus root chips, seasoned edamame, pickled
ginger, pickled daikon, wasabi, yuzu dipping
sauce

GARLIC BREAD (V) \$16

Baguette, herb and garlic butter, melted
mozzarella

HOUSE CUT CHIPS (VG, GF) \$15

Twice cooked chips, old bay salt, your choice
of sauce:

- Tomato
- Aioli
- Lime and chipotle aioli

DESSERT

NUTELLA & BANANA CRÊPES (GF) \$21

Three crêpes, caramel sauce, fresh berries, rose
dusting

LEMON MERINGUE TART (GF) \$26

Tart with hazelnut cream, baked lemon curd,
citrus coulis, lemon cream, marshmallow
meringue, chocolate dirt and raspberry compote

CHEESE BOARD (V, GFO) \$20

Three cheeses, quince paste, lavosh






VANILLA BEAN ICE CREAM \$13

(GF, V, VGO)
Three scoops, house made chocolate sauce


V = vegetarian GF = gluten friendly VG = vegan O = option available

@frankstonbrewhouse



CORE RANGE		ABV	IBU	Pot	Schooner
	Long Island Lager This refreshing and sweet American style lager dances with light floral aromas from classic noble hops.	5.0%	15	\$8	\$11
	Sunnyside Session Ale This sunny brew is an American Wheat, with a hard-hitting citrus twist. This session ale will allow you to stretch out the good times responsibly.	3.5%	16	\$8	\$11
	Harold Hop IPA Low bitterness, rich malt, and easy-drinking. Blueberry and floral aromas uplift this IPA, with a lingering hint of spice that leaves you wanting more.	5.6%	37	\$8	\$11
	Ambassador English Pale Ale This lightly hopped English style ale runs smooth, begins with a toffee candy warmth and finishes with a peachy punch.	4.8%	27	\$8	\$11
	Pope's Eye Porter Our balanced porter features all your favourite flavours including toffee, caramel and a hint of chocolate, rounded out with a roasted malt mouthfeel.	4.3%	21	\$8	\$11

LIMITED RELEASE		ABV	IBU	Pot	Schooner
	Southside Saison This saison shines with juicy stone fruit notes and an earthy finish. Slightly hazy and endlessly refreshing, it's the perfect pour for any adventure.	4.2%	12	\$8	\$11
	21 Century Hazy Hazy Pale Ale Our hazy pale hits you with passionfruit on the nose, tangy passionfruit and grapefruit on the palate with a smooth stone fruit finish	5.1%	22	\$8	\$11
	Funkytown Mango Sour Dive into a fusion of sweet mango with a hint of Aussie grown habaneros, perfectly balanced for a refreshing twist. Another beer just like our hometown.... funky!	4.1%	6	\$8	\$11
	Arthurs Wheat Hefeweizen This German style hefeweizen has a banana punch with a hint of clove. It's naturally cloudy and heavily carbonated making it superb for outdoor drinking.	4.2%	12	\$8	\$11

TASTING PADDLE		5 x 148ml			
	5 x Tasters Create your perfect tasting paddle with any 5 beers! Explore our range and find new favourites, it's the perfect way to start your journey.	\$20			

GUEST		ABV	Pot	Schooner
Ten Sixty One	Apple Cider	4.9%	\$8	\$11
CANS		ABV	375ml	
Heaps Normal	Quiet XPA	0.0%	\$9	
Two Bays	Gluten Free Pale Ale	4.5%	\$12	
TAKEAWAY CANS		1x4	2x4	6x4
Four-Packs	See takeaway fridge for options	\$18	\$30	\$80

DRINKS menu		
WINE		
	Glass	Bottle
SPARKLING		
Chrismont La Zona, Prosecco (King Valley, VIC)	\$13	\$52
Rob Dolan, Blanc de Blanc (Yarra Valley, VIC)	\$13	\$52

WHITE & ROSÉ		
Crittenden Pinocchio, Moscato (Mornington Peninsula, VIC)	\$13	\$52
Paringa Estate, Pinot Gris (Mornington Peninsula, VIC)	\$13	\$52
Gundog Estate, Wild Semillon (Hunter Valley, NSW)	\$14	\$56
Muster Polish Hill River, Riesling (Clare Valley, SA)	-	\$52
Moorooduc Estate, Chardonnay (Mornington Peninsula, VIC)	-	\$62
Tahbilk, Grenache Mourvedre Rosé (Nagambie Lakes, VIC)	\$13	\$52

RED		
Yabby Lake Red Claw, Pinot Noir (Mornington Peninsula, VIC)	\$14	\$56
Chrismont La Zona, Sangiovese (King Valley, VIC)	-	\$48
Silver Spoon Estate East Meets West, Shiraz (Heathcote, VIC)	\$14	\$56

SPIRITS		COCKTAILS	
White Light Vodka	\$14	Frosty Fruit Cocktail	\$16
Triple G Gin	\$14	Tres Citricos Vodka, tropical, lemon, soda	
JimmyRum Silver Rum	\$14	Berry Bliss Cocktail	\$16
Agave Australis Rested (Tequila)	\$14	Island Flower Gin, mixed berry, lemon, soda	
Chief's Son The Tanist Whisky	\$15	Saint Felix Aperitivo Spritz	\$17
Whipper Snapper Upshot (Bourbon)	\$14	Porter Espresso Martini	\$22
<i>Served with your choice of mixer</i>		Cosmopolitan	\$22
		Margarita	\$22
		French Martini	\$22

HOT DRINKS		NON ALC	
Tea	\$5	Soft Drink	\$4
Black, Green, Chai, Peppermint, White, Earl Grey		Soda Water, Coke, Coke Zero, Lemonade, Solo, Sunkist, Tonic, Ginger Ale	
Coffee	\$6	Fruit Juice	\$6
Coffee For The People Giant Slayer Blend (extra shot +\$0.50)		Apple, Orange, Pineapple, Cranberry	
Chai Latte	\$7	Lemon, Lime & Bitters	\$7
Hot Chocolate	\$6	Two Boys Brew, Kombucha	\$9
		Fruit Punch Mocktail	\$11
<i>(Oat, Soy, Almond or Lactose Free +\$1)</i>		Pineapple juice, tropical, lime, soda	