

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 cheeses, seasonal fruits, dip, toasted beer nuts, lavosh	
LARGE GRAZING BOARD (GFO)	\$63
Three cured meats, two cheeses, 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, lavosh	
FLATBREAD PIZZA (GFO +\$4)	\$23
<ul style="list-style-type: none"> • Margherita - tomato base, cherry tomatoes, buffalo mozzarella, basil olive oil (V) • Mushroom - shredded mozzarella, gorgonzola, mushrooms, fresh parsley (V) • Salami - tomato base, shredded mozzarella, mild salami, shaved parmesan 	
CHICKEN WINGETTES (GF)	\$27
<ul style="list-style-type: none"> • Honey soy • Frankston Brewhouse hot sauce • Plain 	
500g with your choice of:	
<ul style="list-style-type: none"> • Aioli • Lemon pepper aioli • Blue cheese sauce 	

FOOD *menu*

Our menu is designed to be shared

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

CALAMARI (GF)	\$25
Lemon pepper calamari, rocket salad with herbed dressing topped with fresh lemon zest	
STEAMED & GRILLED OCTOPUS (GF)	\$39
Octopus legs served with red radish and pear salad, garlic dressing	
SEAFOOD RAGÙ GNOCCHI (GF)	\$29
Homemade potato gnocchi with a tomato, chilli, and seafood ragù	
FRIED LAMB (4) (GF)	\$45
Polenta-flour fried lamb cutlets with green tomato and sage	
MONGOLIAN LAMB BAO (3) (GFO +\$3)	\$30
Braised Mongolian lamb, red cabbage, cucumber and nashi pear slaw, crispy shallots	
	Add 1 for \$10
SLIDERS (3) (GFO +\$3)	\$30
Fresh tomato, herbed rocket, aioli, chipotle mayo with your choice of:	
<ul style="list-style-type: none"> • Slow Cooked Pulled Brisket • Crispy Tofu with coconut vegan cheese (VG) 	
	Add 1 for \$10
KIDS	
NUGGETS & CHIPS (GF)	\$12
Chicken nuggets with chips and tomato sauce.	
FISH & CHIPS (GF)	\$12
Fried fish with chips and tomato sauce.	
FLATBREAD PIZZA	\$12
<ul style="list-style-type: none"> • Kids Margherita (V, VGO, GFO +\$4) • Garlic & Cheese (V, VGO, GFO +\$4) 	
CHIPS (VG, GF)	\$10
Available with or without salt	
ICE CREAM (GF)	\$4
Vanilla ice cream with 100s & 1000s	

SIDES

CAPRESE SALAD (V, GF)	\$20
Leaf salad, cherry tomato, stracciatella, tomato sorbet, balsamic dressing	
GARLIC BREAD (V)	\$16
Baguette, herb and garlic butter, melted mozzarella	
HOUSE CUT CHIPS (VG, GF)	\$15
Twice-cooked chips, old bay salt with your choice of:	
<ul style="list-style-type: none"> • Tomato • Aioli • Lime and chipotle aioli 	
CAULIFLOWER BITES (VG, GF)	\$17
Fried cauliflower bites, sesame seeds with your choice of:	
<ul style="list-style-type: none"> • Thai dipping sauce • Lime and chipotle aioli 	

DESSERT

TIRAMISU (GFO +\$2)	\$20
Coffee-dipped biscuits with mascarpone cream	
CHOCOLATE BROWNIE (GF)	\$17
Flourless brownie served with vanilla ice cream	
VANILLA BEAN ICE CREAM (GF, V, VGO)	\$13
Three scoops, house-made chocolate sauce	
AFFOGATO (GF) (LIQ. +\$7)	\$11
Vanilla ice cream served with a shot of hot espresso, with your choice of:	
<ul style="list-style-type: none"> • Coffee Liqueur • Orange Liqueur • Amaretto • Butterscotch Whisky Liqueur 	




CORE RANGE

		ABV	IBU	Pot	Schooner
	Long Island Lager				
	Lager	5.0%	15	\$8	\$11
This refreshing and sweet American-style lager dances with light floral aromas from classic noble hops.					
	Sunnyside Session Ale				
	Session Ale	3.5%	16	\$8	\$11
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.					
	Harold Hop IPA				
	IPA	5.6%	37	\$8	\$11
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.					
	Ambassador English Pale Ale				
	English Pale Ale	4.8%	27	\$8	\$11
This lightly hopped English-style ale runs smooth, begins with a butterscotch candy warmth and finishes with a peachy punch.					
	Pope's Eye Porter				
	Porter	4.3%	21	\$8	\$11
Our balanced porter features all your favourite flavours including toffee, caramel, and a hint of chocolate, rounded out with a roasted malt mouthfeel.					

LIMITED RELEASE

		ABV	IBU	Pot	Schooner
	South Side Saison				
	Saison	4.2%	12	\$8	\$11
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.					
	21st Century Hazy Pale Ale				
	Hazy Pale Ale	5.1%	22	\$8	\$11
Our hazy pale hits you with passionfruit on the nose, tangy passionfruit and grapefruit on the palate with a smooth stone fruit finish.					
	Funktown Mango Sour				
	Mango Sour	4.1%	6	\$8	\$11
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!					
	Arthurs Wheat Hefeweizen				
	Hefeweizen	4.2%	12	\$8	\$11
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.					

TASTING PADDLE

	5 × Tasters				5 × 148ml
					\$20
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.					

GUEST

		ABV	Pot	Schooner
Ten Sixty One	Apple Cider	4.9%	\$8	\$11

CANS

		ABV	
Heaps Normal	Quiet XPA	0.0%	\$9
Two Bays	GFB Draught (GF)	4.2%	\$12

TAKEAWAY CANS

		1×4	2×4	6×4
Four-Packs	See takeaway fridge for options	\$18	\$30	\$80

WINE

SPARKLING

	Glass	Bottle
Crittenden Pinocchio, Moscato (<i>Mornington Peninsula, VIC</i>)	\$13	\$52
Chrimont La Zona, Prosecco (<i>King Valley, VIC</i>)	\$13	\$52
Rob Dolan, Blanc de Blanc (<i>Yarra Valley, VIC</i>)	\$13	\$52

WHITE & ROSÉ

Paringa Estate, Pinot Gris (<i>Mornington Peninsula, VIC</i>)	\$13	\$52
Gundog Estate, Wild Semillon (<i>Hunter Valley, NSW</i>)	\$14	\$56
Tahbilk, Grenache Mourvedre Rosé (<i>Nagambie Lakes, VIC</i>)	\$13	\$52

RED

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

SPIRITS

Spirits served with your choice of mixer

White Light, Vodka	\$14
Triple G, Gin	\$14
JimmyRum, Silver Rum	\$14
Cannonball Bob's, Spiced Rum	\$14
Casa Reposado, Tequila	\$14
Starward Two-fold, Whisky	\$14
Whipper Snapper, Bourbon	\$14

COCKTAILS

See bar for full cocktail & mocktail list

Aperitivo Spritz	\$17
Apple Crumble Spritz	\$19
Espresso Martini	\$22
Margarita	\$22
French Martini	\$22
Cosmopolitan	\$22
Daiquiri	\$22

HOT DRINKS

Oat, Soy, or Almond Milk +\$1

Tea	\$5
<i>Black, green, chai, peppermint, white, or earl grey</i>	
Coffee	\$6
<i>Double shot (extra shot +\$1, decaf +\$1)</i>	
Chai Latte	\$7
Hot Chocolate	\$6

NON-ALC

Kids sized cups available

Soft drink	\$4
<i>Soda Water, Indian Tonic Water, Ginger Ale, Coke, Coke Zero, Lemonade, Solo, or Sunkist</i>	
Fruit Juice	\$6
<i>Apple, Orange, Pineapple, or Cranberry</i>	
Lemon, Lime and Bitters	\$7
Two Boys Brew, Kombucha	\$9