

WELCOME

As we aim to be a safe, welcoming and compliant venue we ask for your assistance by checking in as per below instructions. This information will help health authorities respond accordingly if the need arises from your visit to our venue.

HOW TO CHECK IN

Please use your phone camera and point it at the QR code on this page.

This will prompt you on how to check in and what details are required.

Once completed PLEASE PRESS SUBMIT



(f) @frankstonbrewhouse

Please order at the bar with your table number

Our menu is designed to be shared and your dishes may arrive at various times.

GRAZING BOARD Cured meats, cheeses, lavosh, bread, cornichons VEGO PLATTER (V, VGO)	\$20	DRUNKEN MUSSELS (GF,O) Choose either FBH Pale Ale or Porter for your broth with onion, garlic herbs and chilli (optional) served with grilled bread	\$22
House made falafel, grilled veggies, halloumi, seasonal dips, pita	Ψ Ζ Ψ	400G PORTERHOUSE (GF) With cauliflower puree, jus, parsnip crisps	\$30
SLIDERS (3) Beef patty, jack cheese, roquette, truffle mayo	\$24	JAMAICAN HALF CHICKEN With jamaican seasoning,	\$26
HOT WINGS (GF) 500g of wings fried in Frank's hot	WINGS (GF) \$18 labneh, herb salad f wings fried in Frank's hot ROASTED CAULIFLOWI served with blue cheese ROASTED CAULIFLOWI (GF, VG) With harissa spice, smoked of the served with harissa spice, smoked with harissa s	grilled pineapple, cucumber labneh, herb salad	
sauce served with blue cheese		ROASTED CAULIFLOWER (GF, VG) With harissa spice, smoked cashew cream, toasted seeds and nuts	\$13
 Your choice of: Prosciutto, blue cheese, pear, roquette or Tomato, bocconcini, basil (V, VGO) 		GARDEN SALAD (GF, VG) Roquette, cos, herbs, shallot, cucumber, radish, witlof, orange vinaigrette	\$9
LAMB KOFTAS (2) With mixed herbs and spiced yoghurt	\$12	HOUSE CUT CHIPS Twice cooked with your choice of house made tomato sauce, garlic	\$12
SMOKED COD CROQUETTES (3) With grated parmesan and	\$15 aioli, saffron mayo or jus		
romesco		SOMETHING SWEET	
WHITE BAIT (GF) With saffron aioli, old bay seasoning and chargrilled lemon wedge	\$14	LIMONCELLO CURD With meringue, sugar chard, shortbread crumb, fresh raspberries	\$15
POLENTA BITES (4) (GF, VG) With chilli caramel, fried shallots, coriander	\$12	STICKY DATE With smoked mascarpone, roasted grape, vin santo butterscotch sauce	\$15