

WELCOME TO

Frankston BREWHOUSE

socially approachable

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

GRAZING BOARD (GFO) \$38

Cured meats, specialised cheese including chilli caramel baked brie, seasonal fruits, dips, mixed olives, toasted beer nuts, lavosh, toasted baguette

VEGO PLATTER (V, VGO, GFO) \$30

Honey baked brie, beetroot tzatziki, hummus, marinated vegetables, mixed olives, toasted beer nuts, lavosh, toasted baguette

FLAT BREAD PIZZA \$18

Your choice of:

- Tomato - goats cream cheese, tomato, balsamic glaze, mint (V, VGO)
- Blueberry and Gorgonzola - BBQ blueberry sauce, blue cheese, wild rocket, prosciutto, chilli (VO)
- Hawaiian - tomato base, salami, pineapple, mozzarella, chilli flake, parsley (VO, VGO)
- Mushroom Pesto - basil pesto, wild mixed mushroom, truffle oil, fetta, rocket (V, VGO)

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 POPCORN \$15 (GF)

Fried cauliflower popcorn, sesame seeds with your choice of sauce:

- Thai dipping sauce
- Chipotle vegan mayo (VG)

MUSHROOM CEVICHE \$15 (VG, GF)

Cured mushroom, red onion, tomato, cucumber, chilli, coriander served with house corn chips

BEEF SLIDERS (3) \$26

Slow cooked and smoked brisket, house pickled slaw, swiss cheese, lime and chipotle aioli Add 1 for \$8.5

CRISPY CHICKEN BAO (3) \$26

Korean fried chicken thigh, house pickled slaw, lime and chipotle aioli, fresh chilli, coriander Add 1 for \$8.5

HOT WINGS (GF) \$25

500g fried chicken wings in Frankston Brewhouse hot sauce, served with mild blue cheese dip, topped with toasted sesame seeds

CURED SALMON (GF) \$36

Beetroot cured salmon, crunchy puffed black rice, blanched asparagus, avocado cream, rice wafer, sesame ponzu dressing

CHARGRILLED OCTOPUS \$38 (GF)

Slow cooked and chargrilled octopus, chilli and garlic dressing, asparagus, edamame, herbed oil

TWICE COOKED PORK BELLY BITES (GF) \$28

Twice cooked crispy pork belly, house made chilli caramel, naahm jim, purple cabbage thai salad, herbed green oil, toasted sesame seeds, chilli strands

SIDES

HOUSE CUT CHIPS (GF, VG) \$13

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

- Tomato
- Aioli
- Chipotle vegan mayo

SEASONED EDAMAME \$10 (GF, VG)

With ponzu dressing and toasted sesame seeds

HOUSE PICKLED SLAW \$8 (GF, VG)

BITTER LEAF & ORANGE SALAD (GF, VG) \$10

Radicchio, rocket and endive leaves, orange slices, orange and poppy seed dressing

MISO MAC & CHEESE \$12

SOMETHING SWEET

YUZU CHEESECAKE \$9

MANGO MINT \$12

PASSIONFRUIT & PINEAPPLE PUFFY DREAM \$12

