

WELCOME TO

# Frankston BREWHOUSE

*socially approachable*

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

## GRAZING BOARD (GFO) \$35

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

## LARGE GRAZING BOARD (GFO) \$58

Three meats, three cheeses including chilli caramel baked brie, seasonal fruits, dips, toasted beer nuts, lavosh, mixed olives, toasted baguette

## VEGAN PLATTER (VG, GFO) \$28

Hummus, marinated vegetables, mixed olives, toasted beer nuts, lavosh, toasted baguette

## FLAT BREAD PIZZA (GFO \$4) \$19

- Margherita – tomato base, cherry tomato, buffalo mozzarella, fresh basil (V, VGO)
- Pumpkin & Caramelized Onion – garlic base, mozzarella, caramelized onion, pickled pumpkin, fetta, fresh rocket, toasted pine nuts (V, VGO)
- Lamb & Fetta – garlic base, slow cooked lamb, fetta, fresh rocket, fresh chilli, balsamic vinegar
- Hawaiian – tomato base, salami, pineapple, mozzarella, chilli flakes, fresh parsley

# 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) \$15

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

- Thai dipping sauce
- Lime & Chipotle Aioli

## CAULIFLOWER STEAKS (VG, GF) \$23

Cauliflower steaks, chickpea hummus, pine nut gremolata, pomegranate seeds, olive oil

## LAMB SLIDERS (3) \$26

Marinated and slow cooked lamb, rocket, minted yoghurt, lime & chipotle aioli Add 1 for \$8.5

## CRISPY CHICKEN BAO (3) \$26

Korean fried chicken, rocket, pickled onion, lime & chipotle aioli, fresh chilli Add 1 for \$8.5

## SLOW COOKED BRISKET \$28

### NACHOS (GF)

Corn chips, slow cooked brisket, avocado cream, shaved parmesan, fresh pico de gallo

## CHICKEN WINGETTES (GF) \$25

- 500g Honey soy
  - 500g Frankston Brewhouse hot sauce
- With your choice of aioli, lemon pepper aioli or blue cheese sauce

## TWICE COOKED PORK BELLY \$30 (GF)

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

## SIDES

### SEASONED EDAMAME \$10 (VG, GF)

Ponzu dressing, toasted sesame seeds

### BUTTERED GREENS \$16 (V, GF, VGO)

Asparagus, broccolini, salted garlic butter, toasted almond flakes, shaved parmesan

### GARLIC BREAD (V) \$13

### HOUSE CUT CHIPS (VG, GF) \$14

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

- Tomato
- Aioli
- Lime & Chipotle Aioli

## DESSERT

### BURNT MANDARIN (V) \$21

Burnt mandarin, salted caramel, marmalade and chocolate mousse, with chocolate soil, vanilla ice cream, strawberry and elderflower syrup, chocolate tree branch

### BEETROOT AND BASIL (V) \$23

Beetroot cream, basil and yoghurt gel, marmalade and chocolate mousse, with chocolate soil, vanilla ice cream, strawberry and elderflower syrup, chocolate tree branch

  @frankstonbrewhouse



How did we go?  
Give our team a shout out here!

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