

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) \$35

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

FLAT BREAD PIZZA (GFO +\$4) \$21

- 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
- Four Cheese - garlic base, ricotta, gorgonzola, bocconcini mozzarella, fresh basil (V)

FOOD *menu*

Our menu is designed to be shared

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

STEAMED MUSSELS (GFO +\$3) \$32

White wine, chilli, garlic and butter sauce, herbed sourdough bread Extra bread +\$5

CAULIFLOWER BITES (VG, GFO) \$16

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

- Thai dipping sauce
- Lime & Chipotle Aioli

CAULIFLOWER STEAKS (VG, GF) \$23

Chickpea hummus, pine nut gremolata, pomegranate seeds, olive oil

CHARCOAL BAO (3) \$26

Herbed salad, sweet chilli sauce with your choice of:

- Korean fried chicken
- Korean fried tofu (VG) Add 1 for \$8.5

TWICE COOKED PORK BELLY (GF) \$32

House made chilli caramel, nahm jim, purple cabbage, wombok, herbed green oil, toasted sesame seeds, chilli strands

SLOW COOKED BRISKET NACHOS (GF) \$32

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

BEEF RIBS (GFO +\$3) \$38

14-hour slow cooked beef ribs, mild tikka masala sauce, herbed sourdough bread Extra bread +\$5

LAMB SLIDERS (3) \$26

Marinated and slow cooked lamb, rocket, minted yoghurt Add 1 for \$8.5

CHICKEN WINGETTES (GF) \$25

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

SIDES

SEASONED EDAMAME (VG, GF) \$10

Ponzu dressing, toasted sesame seeds & Korean Chilli

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

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

GARLIC BREAD (V) \$17

HOUSE CUT CHIPS (VG, GF) \$14

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

- Tomato
- Aioli
- Chipotle mayo

DESSERT

BASQUE CHEESECAKE (V, GF) \$21

Served with chocolate soil, mixed berry compote and vanilla bean ice cream

CHEESE BOARD (V, GFO) \$18

Three cheeses, quince paste, lavosh crackers

