

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.

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, naan 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
- Lime & Chipotle Aioli

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




CORE RANGE

		ABV	IBU	Pot	Schoner
	Long Island Lager	5%	15	\$7	\$10
This refreshing and sweet American style lager dances with light floral aromas from classic noble hops.					
	Sunnyside Session Ale	3.5%	16	\$7	\$10
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	5.6%	37	\$7	\$10
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 Pale Ale	4.8%	27	\$7	\$10
This lightly hopped English style ale runs smooth, begins with a toffee candy warmth and finishes with a peachy punch.					
	Pope's Eye Porter	4.3%	21	\$7	\$10
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	Schoner
	New Street NEIPA	6.1%	46	\$7	\$10
This super hazy New England IPA is juicy with a hop kick, featuring aromas of white grape and peach, a silky mouthfeel, and a lingering earthy-pine finish.					
	Funkytown Mango Sour	4.1%	6	\$7	\$10
Dive into a fusion of sweet mango with a hint of Aussie grown habeneros, perfectly balanced for a refreshing twist. Another beer just like our hometown.... funky!					
	Arthurs Wheat Hefeweizen	4.2%	12	\$7	\$10
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 × 148ml
	5 × Tasters	\$19
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	Schoner
Ten Sixty One	Apple Cider	4.9%	\$7	\$10

CANS

		ABV	375ml
Heaps Normal	Quiet XPA	0.0%	\$7
Two Bays	Gluten Free Pale Ale	4.5%	\$10

TAKEAWAY CANS

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

DRINKS *menu*

Wine

SPARKLING

	Glass	Bottle
Chrismont La Zona, Prosecco (<i>King Valley, VIC</i>)	\$12	\$48
Rob Dolan, Blanc de Blanc (<i>Yarra Valley, VIC</i>)	\$12	\$48

WHITE & SPARKLING

Crittenden Pinocchio, Moscato (<i>Mornington Peninsula, VIC</i>)	-	\$45
Paringa Estate, Pinot Gris (<i>Mornington Peninsula, VIC</i>)	\$12	\$48
Gundog Estate, Wild Semillon (<i>Hunter Valley, NSW</i>)	\$13	\$52
Muster Polish Hill River, Riesling (<i>Clare Valley, SA</i>)	-	\$51
Moorooduc Estate, Chardonnay (<i>Mornington Peninsula, VIC</i>)	-	\$58
Tahbilk, Grenache Mourvedre Rosé (<i>Nagambie Lakes, VIC</i>)	\$12	\$48

RED

Yabby Lake Red Claw, Pinot Noir (<i>Mornington Peninsula, VIC</i>)	\$13	\$52
Chrismont La Zona, Sangiovese (<i>King Valley, VIC</i>)	-	\$45
Silver Spoon Estate East Meets West, Shiraz (<i>Heathcote, VIC</i>)	\$13	\$52

Spirits

White Light Vodka	\$13	Frosty Fruit Cocktail	\$15
Tripple G Gin	\$13	Tres Citricos Vodka, tropical, lemon, soda	
Jimmy Rum Barbados Rum	\$14	Berry Bliss Cocktail	\$15
Agave Australis Rested (Tequila)	\$13	Island Flower Gin, mixed berry, lemon, soda	
Chief's Son The Tanist Whisky	\$14	Porter Espresso Martini	\$20
Whipper Snapper Upshot (Bourbon)	\$13	Cosmopolitan	\$20
		Margarita	\$20
		French Martini	\$20

*Spirits served with your choice of mixer

Cocktails

Hot Drinks

Hot chocolate/chai/tea (black, green, chai, peppermint, white, earl grey)	\$4
Coffee	\$5
CFTP Roasting Co. Giant Slayer Blend (extra shot/milk alternatives +\$0.50)	
Chai Latte	\$6

Non Alcoholic

Soft drink	\$4
Fruit Juice	\$4.5
Lemon, lime and bitters	\$6
Two Boys Brew, Kombucha	\$7
Fruit Punch Mocktail	\$10
Pineapple juice, tropical, lime, soda	