

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 cured meats, two selected cheeses,  
seasonal fruits, dip, toasted beer nuts, lavosh

## LARGE GRAZING BOARD (GFO) \$58

Three cured sliced meats, two selected  
cheeses with chilli caramel baked brie,  
seasonal fruits, two dips, toasted beer nuts,  
mixed olives, lavosh, 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

- Hawaiian - tomato base, salami, pineapple,  
mozzarella, chilli flakes, fresh parsley
- Pumpkin & Caramelized Onion - garlic base,  
mozzarella, caramelized onion, pickled  
pumpkin, fetta, fresh rocket, pine nuts  
(V, VGO)
- Truffle Pulled Beef - garlic base, pulled  
brisket, wild mushrooms, caramelized onion,  
mozzarella, black truffle aioli, fresh parsley



*Did you have a great experience?*

*Give our team a shout out here!*

# 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, your  
choice of:

- Thai dipping sauce
- Lime and chipotle aioli

## MONGOLIAN LAMB BAO (3) \$28

Braised Mongolian lamb, red cabbage  
cucumber and nashi pear spicy slaw, crispy  
shallots Add 1 for \$9

## TWICE COOKED PORK BELLY (GF) \$32

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

## SLIDERS (3) \$28

Melted cheese, fresh tomato, seasoned rocket,  
aioli, chipotle mayo with your choice of:

- Crispy Tofu with seeded bun (VG, GFO +\$3)
- Crispy Chicken with black squid ink bun  
(GFO +\$3) Add 1 for \$9

## CALAMARI (GF) \$23

Lemon pepper seasoned calamari, rocket salad  
with herbed dressing topped with fresh lemon  
zest

## CHICKEN WINGETTES (GF) \$25

- Honey Soy
- Frankston Brewhouse Hot Sauce
- Plain

500g with your choice of aioli, lemon pepper aioli  
or blue cheese sauce

## BEETROOT TARTARE (GF, VG) \$18

Roasted pickled beetroot, walnuts, nashi pear,  
shallots, coconut labneh, herbed green oil,  
blackened tuile

## SIDES

### ASIAN DUO (VG, GF) \$18

Lotus root chips, seasoned edamame, pickled  
ginger, pickled daikon, wasabi, yuzu dipping  
sauce

### GARLIC BREAD (V) \$17

Baguette, herb and garlic butter, melted  
mozzarella

### SPRING ROLLS \$21

Two large spring rolls, chilli lime and coriander  
dip, siracha mayo, your choice of filling:

- Brisket
- Vegetarian (V)

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

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

- Tomato
- Aioli
- Lime and chipotle aioli

## DESSERT

### MINI PAVLOVA (V, GF) \$23

Served with lemon curd, raspberry coulis,  
black sesame chantilly cream, chocolate soil,  
seasonal fruit

### CHEESE BOARD (V, GFO) \$18

Three cheeses, quince paste, lavosh

### ROCKY ROAD PIZZA (V, GFO +\$4) \$21

Passionfruit and chocolate base, hazelnut,  
cashews, glazed cherries, marshmallow,  
white chocolate sauce

### VANILLA BEAN ICE CREAM \$12

(GF, V, VGO)

Three scoops, house made chocolate sauce

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

@frankstonbrewhouse

