WELCOME TO

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

FLAT BREAD PIZZA (GFO +\$4)

- 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 parslev



Did you have a great experience? Give our team a shout out here!

Our menu is designed to be shared

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

\$16

CAULIFLOWER BITES (VG, GFO)

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, nahm jim, purple cabbage, wombok, herbed green oil, toasted sesame seeds. chilli strands

SLIDERS (3)

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 Add 1 for \$9
- (GFO +\$3)

CALAMARI (GF)

\$23 Lemon pepper seasoned calamari, rocket salad with herbed dressing topped with fresh lemon zest

CHICKEN WINGETTES (GF)

- Honev Sov
- Frankston Brewhouse Hot Sauce
- Plain

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

BEETROOT TARTARE (GF, VG)

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

FOOD menu

\$21

\$18

Baguette, herb and garlic butter, melted mozzarella

SPRING ROLLS

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) Three cheeses, quince paste, lavosh

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

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

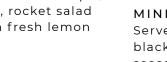
VANILLA BEAN ICE CREAM \$12 (GF, V, VGO)

Three scoops, house made chocolate sauce

\$35

\$21

\$28



\$25

\$18