

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




## CORE RANGE

		ABV	IBU	Pot	Schooner
	<b>Long Island Lager</b>	5.0%	15	\$7	\$10
This refreshing and sweet American style lager dances with light floral aromas from classic noble hops.					
	<b>Sunnyside Session Ale</b>	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.					
	<b>Harold Hop IPA</b>	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.					
	<b>Ambassador English Pale Ale</b>	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.					
	<b>Pope's Eye Porter</b>	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	Schooner
	<b>Funkytown Mango Sour</b>	4.1%	6	\$8	\$11
Dive into a fusion of sweet mango with a hint of Aussie grown habaneros, perfectly balanced for a refreshing twist. Another beer just like our hometown.... funky!					
	<b>Arthurs Wheat Hefeweizen</b>	4.2%	12	\$8	\$11
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.					
	<b>Southside Saison</b>	4.2%	12	\$8	\$11
This saison shines with juicy stone fruit notes and an earthy finish. Slightly hazy and endlessly refreshing, it's the perfect pour for any adventure.					
	<b>New Street NEIPA</b>	6.1%	46	\$8	\$11
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.					

## TASTING PADDLE



## 5 x Tasters

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.

\$20

## GUEST

		ABV	Pot	Schooner
<b>Ten Sixty One</b>	<b>Apple Cider</b>	4.9%	\$8	\$11

## CANS

		ABV		375ml
<b>Heaps Normal</b>	<b>Quiet XPA</b>	0.0%		\$8
<b>Two Bays</b>	<b>Gluten Free Pale Ale</b>	4.5%		\$11

## TAKEAWAY CANS

		1x4	2x4	6x4
<b>Four-Packs</b>	<b>See takeaway fridge for options</b>	\$18	\$30	\$80

# DRINKS *menu*

## WINE

### SPARKLING

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

### WHITE & ROSÉ

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

### RED

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

## SPIRITS

White Light <b>Vodka</b>	\$13
Triple G <b>Gin</b>	\$13
JimmyRum <b>Silver Rum</b>	\$13
Agave Australis <b>Rested (Tequila)</b>	\$13
Chief's Son The <b>Tanist Whisky</b>	\$14
Whipper Snapper <b>Upshot (Bourbon)</b>	\$13

*Served with your choice of mixer*

## COCKTAILS

Frosty Fruit <b>Cocktail</b>	\$15
Tres Citricos <b>Vodka, tropical, lemon, soda</b>	
Berry Bliss <b>Cocktail</b>	\$15
Island Flower <b>Gin, mixed berry, lemon, soda</b>	
Saint Felix <b>Aperitivo Spritz</b>	\$16
Porter Espresso <b>Martini</b>	\$20
Cosmopolitan	\$20
Margarita	\$20
French <b>Martini</b>	\$20

## HOT DRINKS

Tea	\$4
Black, Green, Chai, Peppermint, White, Earl Grey	
Coffee	\$5
Coffee For The People <b>Giant Slayer Blend</b> (extra shot +\$0.50)	
Chai <b>Latte</b>	\$6
Hot <b>Chocolate</b>	\$5
<i>(Oat, Soy, Almond or Lactose Free +\$1)</i>	

## NON ALC

Soft <b>Drink</b>	\$4
Soda Water, Coke, Coke Zero, Lemonade, Solo, Sunkist, Tonic, Ginger Ale	
Fruit <b>Juice</b>	\$5
Apple, Orange, Pineapple, Cranberry	
Lemon, Lime & <b>Bitters</b>	\$6
Two Boys <b>Brew, Kombucha</b>	\$7
Fruit <b>Punch Mocktail</b>	\$10
Pineapple juice, tropical, lime, soda	