

WELCOME TO

Frankston BREWHOUSE

socially approachable

For us, socially approachable means being
inviting, engaging, relatable and best enjoyed
with others.

GRAZING BOARD (GFO) \$38

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

LARGE GRAZING BOARD (GFO) \$63

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) \$38

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

FLAT BREAD PIZZA (GFO +\$4) \$23

- Margarita – tomato base, cherry tomato,
mozzarella, basil pesto aioli, flakey sea salt
(V, VGO)
- Chicken and Tomato – garlic base,
coconut poached chicken, cherry tomato,
mozzarella, fresh rocket, smokey chipotle aioli
- Truffle Pulled Beef - garlic base, pulled
brisket, wild mushrooms, pickled red 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) \$17

Fried cauliflower bites, sesame seeds, your
choice of:

- Thai dipping sauce
- Lime and chipotle aioli

MONGOLIAN LAMB BAO (3) (GFO +\$3) \$30

Braised Mongolian lamb, red cabbage
cucumber and nashi pear spicy slaw, crispy
shallots Add 1 for \$10

BABY BACK RIBS (GF) \$36

500g of 12 hour slow cooked pork ribs, sticky
tonkatsu sauce, nashi pear slaw

SLIDERS (3) \$30

Fresh tomato, herbed rocket, aioli, chipotle
mayo with your choice of:

- Slow Cooked Pulled Brisket (GFO +\$3)
- Crispy Tofu with coconut vegan cheese
(VG, GFO +\$3) Add 1 for \$10

LAMB SHAWARMA PLATTER (GFO +\$4) \$62

500g middle eastern style lamb, pickled red
onion, beetroot hummus, coconut labneh, fresh
lettuce, fresh tomato, warmed pita with za'atar
Ideal for four

CALAMARI (GF) \$25

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

CHICKEN WINGETTES (GF) \$27

- Honey Soy
 - Frankston Brewhouse Hot Sauce
 - Plain
- 500g with your choice of aioli, lemon pepper
aioli or blue cheese sauce

BEETROOT TARTARE (GF, VG) \$20

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

SIDES

ASIAN DUO (VG, GF) \$18

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

GARLIC BREAD (V) \$16

Baguette, herb and garlic butter, melted
mozzarella

HOUSE CUT CHIPS (VG, GF) \$15

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

- Tomato
- Aioli
- Lime and chipotle aioli

DESSERT

NUTELLA & BANANA CRÊPES (GF) \$21

Three crêpes, caramel sauce, fresh berries, rose
dusting

LEMON MERINGUE TART (GF) \$26

Tart with hazelnut cream, baked lemon curd,
citrus coulis, lemon cream, marshmallow
meringue, chocolate dirt and raspberry compote

CHEESE BOARD (V, GFO) \$20

Three cheeses, quince paste, lavosh

VANILLA BEAN ICE CREAM \$13

(GF, V, VGO)
Three scoops, house made chocolate sauce

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

@frankstonbrewhouse

