

socially approachable

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

GRAZING BOARD (GFO) \$38

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

LARGE GRAZING BOARD (GFO) \$63

Three cured meats, two cheeses, 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, lavosh

FLATBREAD PIZZA (GFO +\$4) \$23

- Margherita - tomato base, cherry tomatoes, buffalo mozzarella, basil olive oil (V)
- Mushroom - shredded mozzarella, gorgonzola, mushrooms, fresh parsley (V)
- Salami - tomato base, shredded mozzarella, mild salami, shaved parmesan

CHICKEN WINGETTES (GF) \$27

- Honey soy
- Frankston Brewhouse hot sauce
- Plain

500g with your choice of:

- Aioli
- Lemon pepper aioli
- Blue cheese sauce

Our menu is designed to be shared

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

SIDES

CAPRESE SALAD (V, GF) \$20
Leaf salad, cherry tomato, stracciatella, tomato sorbet, balsamic dressing

GARLIC BREAD (V) \$16
Baguette, herb and garlic butter, melted mozzarella

HOUSE CUT CHIPS (VG, GF) \$15
Twice-cooked chips, old bay salt with your choice of:

- Tomato
- Aioli
- Lime and chipotle aioli

CAULIFLOWER BITES (VG, GF) \$17
Fried cauliflower bites, sesame seeds with your choice of:

- Thai dipping sauce
- Lime and chipotle aioli

DESSERT

TIRAMISU (GFO +\$2) \$20
Coffee-dipped biscuits with mascarpone cream

CHOCOLATE BROWNIE (GF) \$17
Flourless brownie served with vanilla ice cream

VANILLA BEAN ICE CREAM (GF, V, VGO) \$13
Three scoops, house-made chocolate sauce

AFFOGATO (GF) (LIQ. +\$7) \$11
Vanilla ice cream served with a shot of hot espresso, with your choice of:

- Coffee Liqueur
- Orange Liqueur
- Amaretto
- Butterscotch Whisky Liqueur



CALAMARI (GF) \$25

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

STEAMED & GRILLED OCTOPUS (GF) \$39

Octopus legs served with red radish and pear salad, garlic dressing

SEAFOOD RAGÙ GNOCCHI (GF) \$29

Homemade potato gnocchi with a tomato, chilli, and seafood ragù

FRIED LAMB (4) (GF) \$45

Polenta-flour fried lamb cutlets with green tomato and sage

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

Braised Mongolian lamb, red cabbage, cucumber and nashi pear slaw, crispy shallots

Add 1 for \$10

SLIDERS (3) (GFO +\$3) \$30

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

- Slow Cooked Pulled Brisket
- Crispy Tofu with coconut vegan cheese (VG)

Add 1 for \$10

KIDS

NUGGETS & CHIPS (GF) \$12

Chicken nuggets with chips and tomato sauce.

FISH & CHIPS (GF) \$12

Fried fish with chips and tomato sauce.

FLATBREAD PIZZA \$12

- Kids Margherita (V, VGO, GFO +\$4)
- Garlic & Cheese (V, VGO, GFO +\$4)

CHIPS (VG, GF) \$10

Available with or without salt

ICE CREAM (GF) \$4

Vanilla ice cream with 100s & 1000s