

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 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
<ul style="list-style-type: none">• 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
<ul style="list-style-type: none">• Honey soy• Frankston Brewhouse hot sauce• Plain	
500g with your choice of:	
<ul style="list-style-type: none">• Aioli• Lemon pepper aioli• Blue cheese sauce	

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:	
<ul style="list-style-type: none">• 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
<ul style="list-style-type: none">• 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	

FOOD *menu*

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:	
<ul style="list-style-type: none">• Tomato• Aioli• Lime and chipotle aioli	
CAULIFLOWER BITES (VG, GF)	\$17
Fried cauliflower bites, sesame seeds with your choice of:	
<ul style="list-style-type: none">• 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:	
<ul style="list-style-type: none">• Coffee Liqueur• Orange Liqueur• Amaretto• Butterscotch Whisky Liqueur	

