

## 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, lavosh

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

- Margherita - tomato base, cherry tomato, 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 or blue cheese sauce



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.*

### 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, garlic dressing, salad

### SEAFOOD RAGÙ GNOCCHI (GFO) \$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 spicy 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

### DESSERT

#### TIRAMISU (GFO) \$20

Coffee-dipped biscuits with mascarpone cream

#### CHOCOLATE BROWNIE (GF) \$17

Flourless brownie served with vanilla ice cream

#### 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

#### VANILLA BEAN ICE CREAM (GF, V, VGO) \$13

Three scoops, house-made chocolate sauce

### 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, your choice of sauce:

- Tomato
- Aioli
- Lime and chipotle aioli

#### CAULIFLOWER BITES (VG, GF) \$17

Fried cauliflower bites, sesame seeds, your choice of:

- Thai dipping sauce
- Lime and chipotle aioli

### KIDS

#### NUGGETS & CHIPS (GF) \$12

Chicken nuggets with chips and tomato sauce.

#### FISH & CHIPS (GF) \$12

Fried fish with chips and tomato sauce.

#### PLUTO PUP & CHIPS \$12

Pluto Pup with chips and tomato sauce.

#### FLAT BREAD PIZZA \$12

- Kids Margherita (V, VGO)
- Garlic & Cheese (V, VGO)

#### CHIPS (VG, GF) \$10

Available with or without salt

#### ICE CREAM (GF) \$4

Vanilla ice cream with 100s & 1000s