

FOOD menu

*Designed to be shared,
best enjoyed together.*

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

GRAZING

BAKED BRIE	\$23
Chilli caramel baked brie, toasted baguette (V, GFO +\$4)	
VEGAN PLATTER	\$39
Hummus, marinated red capsicum, pickled mushrooms, seasonal fruits, mixed olives, lavosh (VG, GFO)	
GRAZING BOARD	\$39
Two cured meats, two cheeses, seasonal fruits, dip, toasted beer nuts, lavosh (GFO)	
LARGE GRAZING BOARD	\$66
Three cured meats, two cheeses, chilli caramel baked brie, seasonal fruits, two dips, toasted beer nuts, mixed olives, lavosh, toasted baguette (GFO +\$4)	

BITES & SIDES

FRIED POLENTA STICKS	\$10
With parmesan cheese and aioli (GF, V)	
MEATBALL SLIDER	\$12
Slider with meatball and red sauce (GFO +\$1)	
SCOTCH EGG	\$13
With house tomato sauce (GF)	
THICK CUT CHIPS	\$15
Chips, rosemary salt (VG, GF) Your choice of dipping sauce	
GARLIC BREAD	\$16
Ciabatta, garlic butter, melted mozzarella (V, GFO +\$4)	
BROCCOLI BITES	\$18
Fried broccoli bites, lemon dressing, parmesan (V, VGO, GF) Your choice of dipping sauce	

MAINS

POTATO GNOCCHI	\$19
House-made potato gnocchi, rocket, blue cheese and cream sauce (V, GF)	
CALAMARI (A - Australian)	\$26
Lemon pepper calamari, rocket salad, herbed dressing, fresh lemon zest (GF)	
FLATBREAD PIZZA	\$24
- Margherita - tomato base, cherry tomatoes, buffalo mozzarella, basil, olive oil (V, GFO +\$4) - Mushroom - shredded mozzarella, gorgonzola, mushrooms, fresh parsley (V, GFO +\$4) - Salami - tomato base, shredded mozzarella, mild salami, shaved parmesan (GFO +\$4) - Capricciosa - tomato base, mozzarella, ham, olives, artichokes, mushrooms, anchovies (GFO +\$4)	
LASAGNA BOLOGNESE	\$27
Homemade pork and beef bolognese lasagne, parmesan (GF)	
CHICKEN WINGETTES	\$28
500g; House hot sauce or honey soy (GF) Your choice of dipping sauce	
ITALIAN-STYLE BURGER	\$30
Cut for sharing - served with chips. Beef burger, caramelised red onion, tomato relish, lettuce, caciocavallo cheese, basil, mayonnaise (GFO +\$3)	
SLIDERS (3)	\$33
Apple cider wombok salad, horseradish, mustard, aioli (GFO +\$3, add 1 for \$11) your choice of:	
- Fried tofu with vegan cheese (VG) - Pork shoulder	
BRISKET BAO (3)	\$33
Slow-cooked beef brisket in red wine, spinach purée (GFO +\$3, add 1 for \$11)	
GRILLED OCTOPUS (I - imported)	\$39
Octopus legs, rocket, red radish and pear salad, garlic dressing (GF)	

DIPPING SAUCES

Your choice of:	extra sauces
• Tomato Sauce (VG, GF)	\$1
• Aioli (VG, GF)	\$1
• Lime & Chipotle Aioli (VG, GF)	\$1
• Lemon Pepper Aioli (VG, GF)	\$1
• Blue Cheese Sauce (GF)	\$2

KIDS

CHIPS	\$10
With tomato sauce (VG, GF)	
NUGGETS & CHIPS	\$12
Chicken nuggets, chips, tomato sauce (GF)	
FISH & CHIPS	\$12
Fish bites, chips, tomato sauce (GF)	
FLATBREAD PIZZA	\$12
- Kids Margherita (V, VGO, GFO +\$4) - Garlic & Cheese (V, VGO, GFO +\$4)	
ICE CREAM	\$4
Vanilla with 100s & 1000s (GF)	

DESSERTS

PANNA COTTA	\$16
Chai & rhubarb panna cotta. (GF)	
CHOCOLATE BROWNIE	\$14
Flourless brownie, vanilla ice cream (GF)	
AFFOGATO	\$11
Vanilla ice cream with shot of fresh espresso (GF) (Liq. +\$7) Your choice of:	
- Coffee Liqueur - Orange Liqueur - Amaretto - Butterscotch Liqueur	
VANILLA BEAN ICE CREAM	\$13
Three scoops, chocolate sauce (GF, V, VGO)	

Frankston
BREWHOUSE

KITCHEN HOURS

THURSDAY	4:00 - 8:00
FRIDAY	4:00 - 8:30
SATURDAY	12:00 - 8:30
SUNDAY	12:00 - 4:00

REGULAR EVENTS

Turn over to book	
Every THURSDAY	\$1 Wings
1st FRIDAY	Trivia
2nd FRIDAY	Comedy
3rd FRIDAY	Drag Bingo
4th FRIDAY	Music Bingo
Last SATURDAY	Brewery tour

COLD DRINKS

Kids sized cups available	
SOFT DRINK	\$4
Coke, Coke Zero, Lemonade, Solo, Sunkist	
FRUIT JUICE	\$5
Apple, orange, pineapple, cranberry	
LEMON, LIME AND BITTERS	\$7

HOT DRINKS

Oat, Soy, or Almond Milk +\$1	
TEA	\$5
Black, green, chai, peppermint, earl grey	
COFFEE	\$7
Double shot (Decaf +\$1)	
CHAI LATTE	\$7
HOT CHOCOLATE	\$6

