

WELCOME TO

# Frankston BREWHOUSE

*socially approachable*

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

## GRAZING BOARD (GFO) \$35

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

## LARGE GRAZING BOARD (GFO) \$58

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) \$35

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

## FLAT BREAD PIZZA (GFO + \$4) \$21

- Hawaiian - tomato base, salami, pineapple, mozzarella, chilli flakes, fresh parsley
- Pumpkin & Caramelized Onion - garlic base, mozzarella, caramelized onion, pickled pumpkin, fetta, fresh rocket, pine nuts (V, VGO)
- Truffle Pulled Beef - garlic base, pulled brisket, wild mushrooms, caramelized 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) \$16

Fried cauliflower bites, sesame seeds, your choice of:

- Thai dipping sauce
- Lime and chipotle aioli

## MONGOLIAN LAMB BAO (3) \$28

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

Add 1 for \$9

## TWICE COOKED PORK BELLY (GF) \$32

House made chilli caramel, nahm jim, purple cabbage, wombok, herbed green oil, toasted sesame seeds, chilli strands

## SLIDERS (3) \$28

Melted cheese, fresh tomato, seasoned rocket, aioli, chipotle mayo with your choice of:

- Crispy Tofu with seeded bun (VG, GFO +\$3)
- Crispy Chicken with squid ink bun (GFO +\$3)

Add 1 for \$9

## CALAMARI (GF) \$23

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

## CHICKEN WINGETTES (GF) \$25

- 500g Honey soy
- 500g Frankston Brewhouse hot sauce
- 500g Plain

With your choice of aioli, lemon pepper aioli or blue cheese sauce

## BEETROOT TARTARE (GF, VG) \$18

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

## SIDES

### ASIAN DUO (VG, GF) \$18

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

### GARLIC BREAD (V) \$17

Baguette, herb and garlic butter, melted mozzarella

### SPRING ROLLS \$21

Two large spring rolls, chilli lime and coriander dip, siracha mayo, your choice of filling:

- Brisket
- Vegetarian (V)

### HOUSE CUT CHIPS (VG, GF) \$14

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

- Tomato
- Aioli
- Lime and chipotle aioli

## DESSERT

### MINI PAVLOVA (V, GF) \$23

Served with lemon curd, raspberry coulis, black sesame chantilly cream, chocolate soil, seasonal fruit

### CHEESE BOARD (V, GFO) \$18

Three cheeses, quince paste, lavosh

### ROCKY ROAD PIZZA (V, GFO + \$4) \$21

Passionfruit and chocolate base, hazelnut, cashews, glazed cherries, marshmallow, white chocolate sauce

### VANILLA BEAN ICE CREAM \$12 (GF, V, VGO)

Three scoops, house made chocolate sauce

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


@frankstonbrewhouse




## CORE RANGE

		ABV	IBU	Pot	Schooner
	<b>Long Island Lager</b>				
	This refreshing and sweet American style lager dances with light floral aromas from classic noble hops.	5.0%	15	\$7	\$10
	<b>Sunnyside Session Ale</b>				
	This sunny brew is an American Wheat, with a hard-hitting citrus twist. This session ale will allow you to stretch out the good times responsibly.	3.5%	16	\$7	\$10
	<b>Harold Hop IPA</b>				
	Low bitterness, rich malt, and easy-drinking. Blueberry and floral aromas uplift this IPA, with a lingering hint of spice that leaves you wanting more.	5.6%	37	\$7	\$10
	<b>Ambassador English Pale Ale</b>				
	This lightly hopped English style ale runs smooth, begins with a toffee candy warmth and finishes with a peachy punch.	4.8%	27	\$7	\$10
	<b>Pope's Eye Porter</b>				
	Our balanced porter features all your favourite flavours including toffee, caramel and a hint of chocolate, rounded out with a roasted malt mouthfeel.	4.3%	21	\$7	\$10

## LIMITED RELEASE

		ABV	IBU	Pot	Schooner
	<b>Funkytown Mango Sour</b>				
	Dive into a fusion of sweet mango with a hint of Aussie grown habaneros, perfectly balanced for a refreshing twist. Another beer just like our hometown.... funky!	4.1%	6	\$8	\$11
	<b>Authurs Wheat Hefeweizen</b>				
	This German style hefeweizen has a banana punch with a hint of clove. It's naturally cloudy and heavily carbonated making it superb for outdoor drinking.	4.2%	12	\$8	\$11
	<b>South Side Saison</b>				
	This farmhouse saison shines with juicy stone fruit notes and an earthy finish. Slightly hazy and endlessly refreshing, it's the perfect pour for any adventure.	4.2%	12	\$8	\$11
	<b>New Street NEIPA</b>				
	This super hazy New England IPA is juicy with a hop kick, featuring aromas of white grape and peach, a silky mouthfeel, and a lingering earthy-pine finish.	6.1%	46	\$8	\$11

## TASTING PADDLE

		5 × 148ml
	<b>5 × Tasters</b>	\$20
	Create your perfect tasting paddle with any 5 beers! Explore our range and find new favourites, it's the perfect way to start your journey.	

## GUEST

		ABV	Pot	Schooner
<b>Ten Sixty One</b>	Apple Cider	4.9%	\$8	\$11

## CANS

		ABV	
<b>Heaps Normal</b>	Quiet XPA	0.0%	\$8
<b>Two Bays</b>	Gluten Free Pale Ale	4.5%	\$11

## TAKEAWAY CANS

		1×4	2×4	6×4
<b>Four-Packs</b>	See takeaway fridge for options	\$18	\$30	\$80

# DRINKS *menu*

## WINE

### SPARKLING

	Glass	Bottle
Chrismont La Zona, Prosecco ( <i>King Valley, VIC</i> )	\$12	\$48
Rob Dolan, Blanc de Blanc ( <i>Yarra Valley, VIC</i> )	\$12	\$48

### WHITE & ROSÉ

Crittenden Pinocchio, Moscato ( <i>Mornington Peninsula, VIC</i> )	\$12	\$48
Paringa Estate, Pinot Gris ( <i>Mornington Peninsula, VIC</i> )	\$12	\$48
Gundog Estate, Wild Semillon ( <i>Hunter Valley, NSW</i> )	\$13	\$52
Muster Polish Hill River, Riesling ( <i>Clare Valley, SA</i> )	-	\$51
Moorooduc Estate, Chardonnay ( <i>Mornington Peninsula, VIC</i> )	-	\$58
Tahbilk, Grenache Mourvedre Rosé ( <i>Nagambie Lakes, VIC</i> )	\$12	\$48

### RED

Yabby Lake Red Claw, Pinot Noir ( <i>Mornington Peninsula, VIC</i> )	\$13	\$52
Chrismont La Zona, Sangiovese ( <i>King Valley, VIC</i> )	-	\$45
Silver Spoon Estate East Meets West, Shiraz ( <i>Heathcote, VIC</i> )	\$13	\$52

## SPIRITS

Spirits served with your choice of mixer

White Light, Vodka	\$13
Tripple G, Gin	\$13
JimmyRum, Silver Rum	\$13
Agave Australis Rested, Tequila	\$13
Chief's Son The Tanist, Whisky	\$14
Whipper Snapper Upshot, Bourbon	\$13

## COCKTAILS

Frosty Fruit Cocktail	\$15
Berry Bliss Cocktail	\$15
St. Felix Spritz	\$16
Porter Espresso Martini	\$20
Cosmopolitan	\$20
Margarita	\$20
French Martini	\$20

## HOT DRINKS

Oat, Soy, or Almond Milk +\$1

Tea	\$4
Your choice of, black, green, chai, peppermint, white, or earl grey	
Coffee	\$5
Double shot; CFTP Roasting Co. Giant Slayer Blend (extra shot +\$0.50)	
Chai Latte	\$6
Arkadia Spiced Chai	
Hot Chocolate	\$6
Kali 33% Drinking Chocolate	

## NON-ALC

Soft drink	\$4
Soda Water, Indian Tonic Water, Ginger Ale, Coke, Coke Zero, Lemonade, Solo, or Sunkist	
Fruit Juice	\$5
Apple, Orange, Pineapple, or Cranberry	
Lemon, Lime and Bitters	
Two Boys Brew, Kombucha	\$6
Fruit Punch Mocktail	\$7
	\$10