

Salads

CAESAR SALAD (GFO) \$17.10(m) \$19.00(g)
Baby cos lettuce, bacon lardons, garlic croutons, poached egg & parmesan cream dressing (anchovies available on request).

ADD CHICKEN \$19.80(m) \$22.00(g)

CHICKEN HALOUMI SALAD (GFO) \$19.80(m) \$22.00(g)
Chargrilled chicken, fried haloumi & mixed summer fruits, finished with a grapefruit dressing.

STICKY PUMPKIN SALAD (VG)(GF) \$17.10(m) \$19.00(g)
Roasted pumpkin with a cranberry & rocket salad, finished with avocado & pepitas.

ADD CHICKEN \$19.80(m) \$22.00(g)



BEER BATTERED FISH & CHIPS \$20.70(m) \$23.00(g)
Basa fillets, chips, tartare sauce, with lemon & dressed mixed leaf salad.

FLATHEAD TAILS & CHIPS (GFO) \$26.10(m) \$29.00(g)
Egg battered flathead tails grilled & served with chips, Asian slaw & tartare sauce.

GRILLED ATLANTIC SALMON (GF) \$27.90(m) \$31.00(g)
Served on a bed of smashed lemon potatoes, broccolini, green onion aioli, topped with an avocado, red onion & charred corn salsa.

GARLIC PRAWNS (GF) \$28.80(m) \$32.00(g)
Prawns in a creamy garlic sauce, served with rice & salad.

SALT & PEPPER SQUID STRIPS (GF) \$24.75(m) \$27.50(g)
Shallow fried salt & pepper squid, with tartare, side salad & chips.

CRISPY FLATHEAD TACOS \$22.50(m) \$25.00(g)
4 tacos, with battered Flathead, red cabbage & coriander slaw, topped with a mango & avocado salsa.

SEAFOOD BASKET \$28.80(m) \$32.00(g)
Battered fish, salt & pepper squid strips, battered scallops & prawns, served with chips, salad & tartare sauce.

PADDOCK TO PIER PLATTER **GREAT FOR SHARING!**
\$40.50(m) \$45.00(g)
Honey soy chicken wings, BBQ pork ribs, crumbed lamb cutlet, Cajun prawns, fried flathead tails, salt & pepper squid strips, chips & salad with assorted condiments.

MAINS

BBQ BEEF BURGER \$16.65(m) \$18.50(g)
Angus beef patty, bacon, red onions, tomato, tasty cheese, lettuce, hash brown & BBQ sauce, served with chips.

SOUTHERN FRIED CHICKEN BURGER **I'M NEW!** \$16.65(m) \$18.50(g)
Crispy southern fried chicken, chipotle, grilled pineapple, onion rings, lettuce, tomato & cheddar cheese, served with chips.

250gm STEAK SANDWICH \$22.50(m) \$25.00(g)
Porterhouse steak cooked to your liking, cos lettuce, fresh tomato, red onions, smokey maple mustard & tasty cheese, served with chips.

ROAST OF THE DAY (GF) \$21.60(m) \$24.00(g)
Please see our daily specials board. Served with all the trimmings.

CHICKEN PARMA 280G \$23.40(m) \$26.00(g)
Panko crumbed chicken breast, Virginia ham, tomato sugo, mozzarella cheese, fresh basil, served with salad & chips.

UP FOR A CHALLENGE? TAKE ON THE 450G! \$29.70(m) \$33.00(g)

CHICKEN SCHNITZEL 280G \$22.50(m) \$25.00(g)
Served with chips & salad.

UP FOR A CHALLENGE? TAKE ON THE 450G! \$28.80(m) \$32.00(g)



400gm RIB EYE (GF) \$38.70(m) \$43.00(g)
300gm PORTERHOUSE(GF) \$31.95(m) \$35.50(g)

CHAR

Steaks are cooked to your liking, with your choice of gravy, mushroom sauce, pepper sauce or garlic butter, served with chips & salad, or seasonal vegetables.

CHAR

Add garlic prawns to any steak \$9.00

CHAR

12 HR COOKED PORK BELLY(GF) **I'M NEW!** \$29.70(m) \$33.00(g)
Served on braised cabbage with bacon & apple, mashed potato and a cider jus

OPEN CHICKEN SOUVLAKI \$25.20(m) \$28.00(g)
Spiced Chicken pieces, with lettuce, red onion & tomato, served on flatbread, topped with garlic sauce & a side of chips.

SMOKED BEEF BRISKET **I'M NEW!** \$28.80(m) \$32.00(g)
Slow cooked Texan style smoked brisket served with a maple corn bread muffin, spiced chorizo beans, Bourbon BBQ sauce & chips

BBQ PORK RIBS & WINGS (GFO) \$29.70(m) \$33.00(g)
Served with a spinach, tomato & apple salad, chips & Bourbon BBQ sauce.

SLOW COOKED LAMB SHANKS (GF) **I'M NEW!** \$28.80(m) \$32.00(g)
Slowly braised in their own rich tomato, rosemary & vegetable sauce, served on a bed of broccoli & mashed potato.

CRUMBED LAMB CUTLETS \$28.35(m) \$31.50(g)
Served on mashed potatoes with a pea floater & gravy.

MUSHROOM & PUMPKIN LASAGNE (V) \$20.70(m) \$23.00(g)
Mushroom, pumpkin, leek & spinach lasagne served with salad.

EGGPLANT PARMA (VG)(GF) \$20.25(m) \$22.50(g)
Crumbed eggplant slices topped with tomato sugo, vegan cheese & fresh basil, served with chips & salad.

Chef's Selection

VEGAN 'PEPPER STEAK' PIE (VG) **I'M NEW!**
Served with chips, salad & gravy
\$19.80(m) \$22.00(g)

VEGAN SPINACH & FETA PARCELS (VG) **I'M NEW!**
2 parcels served with a pumpkin puree & salad
\$21.60(m) \$24.00(g)

WINTER LAMB & SWEET POTATO CURRY (GF) **I'M NEW!** \$22.50(m) \$25.00(g)
served on steamed rice with raita & pappadams

BUTTER CHICKEN (GFO) \$22.50(m) \$25.00(g)
Served on steamed rice with roti, spiced yoghurt & salad.

NASI GORENG (VGO) (GF) \$21.60(m) \$24.00(g)
Indonesian fried rice with chicken, chilli & soy, topped with a fried egg.

WOK FRIED VEGETABLES (VG)(GFO) \$19.80(m) \$22.00(g)
Stir fried vegetables with hokkien noodles in an Indonesian soy sauce.

COMBINATION CHICKEN & PRAWN NOODLES (GFO) \$24.30(m) \$27.00(g)
Chicken, prawns & vegetables, wok tossed with hokkien noodles in a sweet chilli & plum sauce.

CHICKEN FAJITAS \$21.60(m) \$24.00(g)
Chicken strips tossed with capsicum, onions, Cajun spice and sweet soy, served with tortillas, sour cream & guacamole.

CHICKEN SCALOPPINI (GF) \$24.75(m) \$27.50(g)
Organic chicken breast, mushrooms, crispy bacon & cream, served with chips, salad & rice.

CHICKEN STROGANOFF (GF) **I'M NEW!** \$24.30(m) \$27.00(g)
Organic chicken breast, in a mushrooms, Worcestershire, green onion & mustard cream sauce, served with sweet potato mash, rocket salad & a dollop of sour cream

SPAGHETTI PRAWN DIAVOLO \$23.40(m) \$26.00(g)
Prawns tossed through spaghetti in a mild chilli, tomato & oregano sauce with parmesan.

PENNE CARBONARA \$19.80(m) \$22.00(g)
Penne tossed in a bacon, onion, egg, cream and parmesan sauce.

MUSHROOM & SAGE RISOTTO (V)(GF) \$19.80(m) \$22.00(g)
Mushroom, sage & mascarpone creamy risotto, topped, with parmesan.

SEAFOOD & SAFFRON RISOTTO(GF) \$25.20(m) \$28.00(g)
Prawns, calamari, scallops & fennel through a creamy saffron risotto, topped with parmesan.

FROM THE PAN

(M) = Members Price (G) = Guests Price
(GF) = Gluten Free without charge (GFO) = Gluten Free Option
(V) = Vegetarian (VGO) = Vegan Option (VG) = Vegan without charge

Let's Eat



MAIN MENU AVAILABLE 7 DAYS A WEEK

LUNCH

12:00PM— 2:00PM

DINNER

5:30PM— 8:30PM

(AVAILABLE UNTIL 9:00PM FRIDAY & SATURDAY)

START OR SHARE

GARLIC BREAD **I'M NEW!**

Plain garlic bread \$7.20(m) \$8.00(g)
With cheese \$8.10(m) \$9.00(g)

FRESHLY SHUCKED PACIFIC OYSTERS (GF)

Natural or Kilpatrick 1/2 dozen \$15.20(m) \$16.90(g)
Natural or Kilpatrick dozen \$29.25(m) \$32.50(g)

SOUP OF THE DAY

Please see our daily specials board \$7.65(m) \$8.50(g)

FRIED HALOUMI CHIPS & DIPS PLATE(V)

\$11.70(m) \$13.00(g)
Served with warm flat bread. See board for today's dips

PEA & VEGAN FETA ARANCINI (GF) (VG) **I'M NEW!**

\$11.70(m) \$13.00(g)
Served with roasted pumpkin hummus & rocket salad

SOUTHERN FRIED CHICKEN TENDERS

Served with chipotle dipping sauce \$11.70(m) \$13.00(g)

SALT & PEPPER SQUID STRIPS (GF)

Lightly fried served with rocket salad & tartare \$12.60(m) \$14.00(g)

Lunch Specials

MONDAY—FRIDAY

MONDAY—FRIDAY

One Course (main only)

\$12.60(m) \$14.00(g)

Two Course (soup or dessert & main)

\$15.30(m) \$17.00(g)

(Available 12pm - 2:00pm
From Selected Menu Below)

See Specials board for today's soup and dessert options.

BEER BATTERED FISH & CHIPS

Basa fillets, chips, tartare sauce, with a mixed leaf salad.

ROAST OF THE DAY (GF)

Please see our daily specials board.

MUSHROOM & PUMPKIN LASAGNE (V)

Mushroom, pumpkin, leek & spinach lasagne served with salad.

CHICKEN PARMA

Panko crumbed free range chicken breast, Virginia ham, tomato sugo, mozzarella cheese, fresh basil, served with salad & chips.

CHICKEN SCHNITZEL

Served with chips & salad.

WOK FRIED VEGETABLES (VG) (GFO)

Stir fried vegetables with hokkien noodles in an Indonesian soy sauce.

CHICKEN HALOUMI SALAD (GFO)

Chargrilled chicken, fried haloumi & mixed summer fruits finished with a grapefruit dressing.

SALT & PEPPER SQUID STRIPS(GF)

Shallow fried salt & pepper squid, with tartare, side salad & chips.

PENNE CARBONARA

Penne tossed in a bacon, onion, egg, cream & parmesan sauce.

MUSHROOM & SAGE RISOTTO (V)(GF)

Mushroom, sage & mascarpone creamy risotto, topped with parmesan.

BUTTER CHICKEN (GFO)

Served on steamed rice with roti, spiced yoghurt & salad.

220GM STEAK (GF)

Cooked to your liking, served with chips, salad & your choice of sauce; gravy, mushroom sauce, pepper sauce or garlic butter

CHEESE BURGER

Beef patty with double cheese, lettuce, tomato & relish, served with a side of chips.

FOR THE LITTLE ONES

\$8.50

- For children 12 and under only -

CHICKEN PARMA

Served with chips & tomato sauce

CHEESEBURGER

With lettuce & tomato served with chips & tomato sauce

KIDS ROAST OF THE DAY(GF)

Served with vegetables & gravy

SPAGHETTI NAPOLETANA (V)

Served with parmesan cheese

BATTERED FISH & CHIPS

Served with tomato sauce

SPAGHETTI CARBONARA

Served with parmesan cheese

CHICKEN NUGGETS & CHIPS

Served with tomato sauce

CALAMARI (GF)

Served with chips & tomato sauce

BOWL OF CHIPS (GF) (V)

with tomato sauce

\$6.30(m) \$7.00(g)

BOWL OF WEDGES (V)

with sour cream & sweet chilli

\$9.00(m) \$10.00(g)

BOWL OF VEGETABLES (V)(GF)

\$5.40(m) \$6.00(g)

ON THE
SIDE

Desserts

CRÈME BRULEE BOMBE ALASKA

Crème Brulee ice cream smothered in fresh meringue, finished with a coffee anglaise \$8.10(m) \$9.00(g)

SALTED CARAMEL & BANANA PUDDING

Steamed & served with ice cream \$8.10(m) \$9.00(g)

STRAWBERRY EATON MESS (GF)

Smashed meringue mixed with fresh strawberries, cream & strawberry sauce \$8.10(m) \$9.00(g)

WARM APPLE & RHUBARB CRUMBLE

Served with custard \$8.10(m) \$9.00(g)

TRIPLE CHOC FUDGE BROWNIE (GF)

Served warm with chocolate sauce & ice cream \$8.10(m) \$9.00(g)

Why not try one of our delicious small cakes or slices available in our display cabinet

Or

See Cracked Pepper for 12 different gelati flavours!

**Please note that whilst Frankston RSL endeavours to accommodate requests for customers with food allergies, we cannot guarantee complete allergy-free meals due to the potential trace allergens in the working environment and supplied ingredients.*