

Mains

80'S STYLE OLE FASHION BEEF MEATLOAF (GF)
served with creamy cheese mash potato, peas, beans,
carrots & topped with gravy

CHICKEN POT PIE
encased in a crispy puff pastry, with a side of chunky fried potatoes & fresh salad

BEEF STROGANOFF PORTERHOUSE (GF)
250g Porterhouse steak served with mash potatoes, seasoned vegetables
& topped with Stroganoff sauce

SEAFOOD VOL AU VENT
filled with fresh seafood in a creamy garlic sauce, with salmon, prawns,
scallops & mussel meat, resting on a bed of steamed rice & fresh side salad.

FIELD MUSHROOM, SPINACH & PUMPKIN CANNELLONI (V)
topped with a creamy spinach sauce and fresh side salad

Desserts

HOMEMADE STICKY DATE PUDDING
with a lashing of butterscotch sauce

SHERRY TRIFLE
with layers of Port Wine jelly, fruit, jam sponge roll,
& custard cream, topped with toasted coconut

FRESH FRUIT PAVLOVA (GF)
topped with fresh kiwi fruit, strawberries,
cream & sprinkled with peppermint crisp

MIXED BERRY CHEESECAKE
served with strawberry sauce & Chantilly cream



PLEASE QUOTE YOUR
TABLE NUMBER WHEN PLACING
YOUR ORDER AT THE BAR.
IDEALY GROUPS SITTING
TOGETHER SHOULD ORDER
THEIR MEALS TOGETHER.

Thank you

*Please note that whilst Frankston RSL endeavour 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.