

Whisky Tasting Masterclass & Food Pairing

Tasting Menu

Wednesday 20th, September

ON ARRIVAL

Tuna tartare served with pickled radish and cucumber drizzled with Yuzu dressing

1ST COURSE

Duck Fritters American cheddar, sliced apple and smoked duck

Smoked salmon rillettes shaved cucumber and cornichon

2ND COURSE

Pork Belly Slider

Whisky braised Oyster (with flavoured pearls).

Laphroig Braised Lamb Shoulder Neeps & Tatties.

Final Course - DESSERT

Maple Syrup Pudding Cak

ALL FRANKSTON RSL FUNCTION CATERING MAY CONTAIN ALLERGEN TRACES.
MENU SUBJECT TO CHANGE AT ANY TIME - (GF) = GLUTEN FREE

WE ARE UNABLE TO CATER FOR ANY ALLERGIES, AS THIS EVENT HAS A
SET BEVERAGES AND TASTING MENU.