



## SHOW MENU

### 50/50 ALTERNATE DROP

#### ENTREE

##### SALT & PEPPER CALAMARI

Lightly fried and resting on a crunchy Asian slaw, drizzled with Manis Kepis.

##### BRUSCHETTA (GF & VEGAN ON REQUEST)

Crusty chargrilled sliced baguette, topped with rocket, pine nut pesto, sun-dried tomato salsa, and shaved parmesan.

#### MAINS

##### CHICKEN INVOLTINI (GF)

Chicken breast stuffed with spinach and mozzarella, resting on roasted Kipler potatoes, and a basil velouté.

##### ANGUS SIRLOIN STEAK (GF)

200g sirloin steak, cooked Medium, served on lemon, rosemary and garlic crushed chats, steamed greens, with a red wine jus.

#### DESSERTS:

##### EATON MESS (GF)

Crunchy meringue, layered with summer berries and double cream.

##### SWEET CANNOLI

Cannoli, filled with creamy vanilla and chocolate custard, iced and dipped in chocolate and pistachio crumbs, served with chocolate crème anglaise.

**GLUTEN FREE, VEGETARIAN, AND VEGAN OPTION AVAILABLE**

**MUST BE REQUESTED AT TIME OF BOOKING**

**FRANKSTON RSL FUNCTION CATERING MAY CONTAIN ALLERGEN TRACES.**

**MENU IS SUBJECT TO CHANGE AT ANY TIME. (GF) = GLUTEN FREE**