

The Bistro

MAINS

Ocean

Fish and Chips GF on request (grilled) **\$29 / \$32** member / guest

barramundi fillet, golden fried in our Chef's own seasoned beer batter or grilled, served with gourmet tartare sauce, chips and salad

Lemon Pepper Calamari. GF on request **\$29 / \$32**

deep fried and dusted with lemon pepper seasoning. Served with lime and cracked pepper aioli, chips and salad.

Garlic Prawns GF on request **\$31 / \$34**

black tiger prawns sauteed with garlic in a lemon infused creamy white wine sauce, served on steamed saffron rice and a side garden salad

Tuscan Prawns GF on request **\$31 / \$34**

prawn cutlets sauteed in garlic and onion, finished with pesto, tomato relish and cream, served on a bed of steamed saffron rice and a side garden salad

Salmon Fillet GF on request **\$34 / \$37**

herb crusted Atlantic salmon, oven baked on potato and chorizo hash, asparagus and finished with a lemon parsley vinaigrette

Burgers

Classic Steak Sandwich **\$28 / \$30**

150g Porterhouse char-grilled medium and served in a warm Turkish roll with lettuce, tomato, bacon, American cheese, fried egg, with beetroot relish and crispy onion rings, served with chips

Hickory Beef Burger. **\$26 / \$28**

high quality Angus beef pattie, char-grilled and served in a toasted milk bun roll loaded with onion rings, crispy bacon, lettuce, tomato and American cheese. Smothered with Alabama white sauce and hickory barbeque sauce served with chips.

Greek Lamb Burger **\$26 / \$28**

feta, oregano and mint infused lamb pattie, rocket lettuce, red onion, roasted capsicum, tomato and tzatziki on a toasted milk bun, served with chips

Buttermilk Fried Chicken Burger. **\$25 / \$27**

marinated chicken fillet, deep fried and served on a toasted milk bun with cos lettuce, pickles and a sweet tomato and chipotle relish, served with chips

***While the 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.**

Oven & Grill

Porterhouse| 300g GF on request **\$40 / \$44** member / guest

aged grain fed premium cuts of beef seasoned and char-grilled to your individual liking, served with your choice of chips and salad or vegetables

Please allow 45 minutes for well done steaks

please add one of the following sauces to your steak: mushroom | red wine jus | pepper | traditional gravy | garlic butter

Add char-grilled Prawn Skewer \$8.50

Chicken Parmigiana **\$27 / \$29**

freshly crumbed breast fillet with sliced Virginian ham, Napoli sauce and gratinated tasty cheese. Served with chips and salad or vegetables

Chicken Schnitzel **\$25 / \$27**

freshly crumbed breast fillet served with a lemon wedge, chips and salad or vegetables

Veal Saltimbocca GF on request **\$36 / \$39**

veal backstrap medallions wrapped in sage and prosciutto, grilled and served on sweet potato mash and broccolini

Roasted Vegetable Lasagna V **\$27 / \$29**

layers of pasta sheets, chargrilled vegetables, bechamel, napoli, pesto and cheese with chips and salad

Roast of the day. GF on request **\$25 / \$27**

tender oven roasted meat served with vegetables, gravy and a sauce to complement Please refer to specials board

Salads

King Prawn Salad GF on request **\$26 / \$28** member / guest

whole prawns on a salad of mixed leaves, corn kernels, cherry tomatoes and avocado, drizzled with a sweet and spicy mango dressing

Chicken Tikka Salad. GF on request **\$24 / \$26**

marinated chicken strips served atop spinach, red onion, cucumber, cherry tomatoes, mango chutney yoghurt topped with crushed pappadums

Lamb Salad GF on request **\$28 / \$30**

char-grilled lamb backstrap on a bed of rocket, feta, pine nut, cucumber, mint and orzo finished with a lemon dressing

GF = Gluten Free V = Vegetarian VG = Vegan
Please let us know of your food allergies when you are ordering.

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Pasta & Pans

Cajun Chicken Risotto GF, VG on request **\$26 / \$28**

Cajun spiced chicken, peas, corn and black beans tossed through a red capsicum pesto and finished with parmesan

Stir Fry Noodles. V, VG on request (with rice) **\$23 / \$25**

Udon noodles wok tossed with seasonal stir fry vegetables and finished with a hoisin based sauce.

Add chicken \$5 - Add Prawns \$7

Penne Sausage Arrabiatta. **\$27 / \$29**

continental pork sausage, onion and capsicum sauteed with garlic and chilli and tossed through a tomato basil sauce. Finished with parmesan

Veal Tortellini **\$29 / \$32**

veal and caramelised onion filled pasta pockets with sauteed pancetta and peas in a creamy herb sauce topped with parmesan

Vegan Chilli Con Carne VG, GF **\$30 / \$33**

plant based mince with vegetables and spices, served with steamed basmati rice

KIDS

For children 12 and under only

All kids meals \$11.90

Add Activity Pack + Dixie Cup Bundle \$4.50

Chicken Parmigiana **Crumbed Chicken Nuggets**

with chips and tomato sauce with chips and tomato sauce

Cheeseburger

with lettuce, tomato, chips and tomato sauce

Kids Fish & Chips

with chips and tomato sauce
Gluten Free on Request

Lemon Pepper Calamari

with chips and tomato sauce
Gluten Free on Request

Kids Penne

Napoli with parmesan cheese

Please see over for
entrée, seniors, dessert

TO START OR SHARE

	member / guest
Garlic Bread. V Add cheese. \$1 Add cheese and bacon. \$2	\$10 / \$11
Soup of the Day Please refer to specials board	\$8 / \$9
Lemon Pepper Calamari GF on request deep fried and dusted with lemon pepper seasoning. Served with lime and cracked pepper aioli	\$14 / \$15
Vegetable Pakora VG vegetable medley tossed in a traditional pakora batter, with a spiced coconut yoghurt raita (4)	\$16 / \$17
Crab Cakes blue swimmer crab meat, spring onions, red peppers served with bloody mary mayonnaise (3)	\$17 / \$18
Pork Belly Bites. cooked in sweet and salty Asian sauce, crispy noodles, sesame and a chilli garnish	\$15 / \$16

DESSERT

	member / guest
Mango Tango GF vanilla mousse with a raspberry and mango jelly centre on a Madeleine biscuit base	\$14 / \$15
Trio of Gelati GF blood orange, strawberry and chocolate gelati	\$12 / \$13
Vegan Chocolate Cake VG decadent chocolate cake with a raspberry centre	\$14 / \$15
Marroncino. GF peppermint gelati surrounded by chocolate gelati rolled in chocolate and mint	\$13 / \$14

ON THE SIDE

	member / guest
Bowl of Chips V, GF on request with tomato sauce	\$9 / \$10
Bowl of Wedges V with sour-cream and sweet chilli	\$12 / \$13

SENIORS

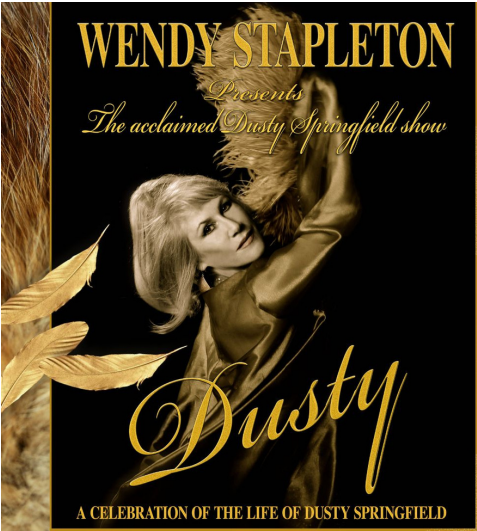
Please present your Senior's card when ordering

Available Mon - Fri Lunch Only

Main Course Add a small soup \$2.00 Add a small dessert \$2.00 Senior's Soup and dessert only available with the purchase of a Seniors Main	\$16.90M \$17.90G
Lemon Pepper Calamari GF on request deep fried and dusted with lemon pepper seasoning. Served with lime and cracked pepper aioli, chips and salad	
Roast of the Day GF on request tender oven roasted meat served with vegetables, gravy and a sauce to compliment. Please refer to specials board	
Lambs Fry and Bacon. GF on request with mash potato, vegetables and gravy.	
200g Porterhouse GF on request char-grilled to your liking and served with chips and salad or vegetables please add one of the following sauces to your steak: mushroom red wine jus pepper traditional gravy garlic butter	+ \$4.00
Chicken Parmigiana freshly crumbed breast fillet with sliced Virginian ham, Napoli sauce and gratinated tasty cheese. Served with chips and salad or vegetables	

Chicken Schnitzel freshly crumbed breast fillet served with a lemon wedge, chips and salad or vegetables
Fish and Chips GF on request (grilled) barramundi fillet, golden fried in our Chef's own seasoned beer batter or grilled, served with gourmet tartare sauce, chips and salad
Stir Fry Noodles. V, VG on request (with rice) Udon noodles wok tossed with seasonal stir fry vegetables and finished with a hoisin based sauce. Add chicken \$5 - Add Prawns \$7
Penne Sausage Arrabiatta  continental pork sausage, onion and capsicum sauteed with garlic and chilli and tossed through a tomato basil sauce. Finished with parmesan

WENDY STAPLETON
Presents
The acclaimed Dusty Springfield show



Dusty


A CELEBRATION OF THE LIFE OF DUSTY SPRINGFIELD

FRIDAY 10TH MAY

DINNER & SHOW
\$64.50 FRANKSTON RSL MEMBERS
\$69.50 GUESTS

SHOW ONLY
\$32.50 FRANKSTON RSL MEMBERS
\$37.50 GUESTS

**DOORS OPEN 7PM
DINNER AT 7.30PM
SHOW FROM 9PM**


TICKETS: WWW.FRANKSTONRSL.COM.AU/TICKETED-SHOWS
OR CONTACT RECEPTION 8792 4400

WINES

- of the month -

WHITES	GLASS 150ML	GLASS 250ML	BOTTLE
ROCOCO SPARKLING	\$7.00		\$32.50
DB WINEMAKERS CHARDONNAY	\$7.00	\$11.50	\$32.50
PITCHFORK MARGARET RIVER SEMILLION SAUVIGNON BLANC			\$38.00
DB WINEMAKERS SAUVIGNON BLANC	\$7.00	\$11.50	\$32.50
GRANT BURGE BENCHMARK PINOT GRIGIO			\$32.50
BROOKLAND VALLEY VERSE 1 CHARDONNAY, MARGARET RIVER	\$8.00	\$13.00	\$38.00
REDS	GLASS 150ML	GLASS 250ML	BOTTLE
DEVIL'S CORNER TASMANIAN PINOT NOIR	\$8.00	\$13.50	\$40.00
DB WINEMAKERS SHIRAZ			\$32.50
DB WINEMAKERS CABERNET SAUVIGNON	\$7.00	\$11.50	\$32.50
PITCHFORK CABERNET MERLOT			\$38.00
GRANT BURGE BENCHMARK SHIRAZ	\$7.00	\$11.50	\$32.50
ST HALLETT BLACK CLAY SHIRAZ BAROSSA VALLEY	\$8.00	\$13.00	\$38.00
WINEMAKER'S CHOICE MCLAREN VALE PINOT NOIR			\$36.00

Members receive a Discount of \$0.50 on every glass of wine, and \$3.00 per bottle.

Scan the QR Code to view the Manager's Wine Cabinet selection.



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