



FRIDAY 21ST JUNE 2024 SHOW MENU

PLEASE NOTE, THE DINNER SERVICE WILL BE A 50/50 ALTERNATE DROP

MAINS

BRAISED PORK BELLY (GF)

served on a garlic and spring onion mash and asparagus, finished with a miso sauce.

CHICKEN BREAST FILLET (GF)

Prosciutto wrapped chicken fillet, served with Tuscan roasted potatoes, asparagus, and a seeded mustard cream.

DESSERTS

TIRAMISU

coffee-soaked sponge fingers, layered with mascarpone and amaretti biscuit, topped with chocolate soil.

COOKIES AND CREAM BAKED CHEESECAKE

filled with crushed Oreo biscuits and topped with chocolate glaze and chocolate soil.

VEGETARIAN MAIN OPTION AVAILABLE MUST BE REQUESTED AT TIME OF BOOKING

ALL FRANKSTON RSL FUNCTION CATERING MAY CONTAIN ALLERGEN TRACES.

MENU SUBJECT TO CHANGE AT ANY TIME - (GF) = GLUTEN FREE