



FRIDAY 1ST JUNE 2024
SHOW MENU

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

MAINS

BARRAMUNDI FILLET

Almond crusted barramundi fillet, oven baked and served on a bed of soft herb polenta and braised leeks.

PORK CUTLET (GF)

Chipotle and maple glazed cutlet, oven baked and served on a roasted root vegetables medley and a charred pineapple salsa.

DESSERTS

STICKY DATE PUDDING

House made and served with rich butterscotch sauce and vanilla ice cream.

CHOC BERRY PAVLOVA (GF)

Crunchy meringue topped with chocolate cream, fresh berries and coulis.

**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**