

# **SATURDAY 5TH OCTOBER 2024**

## SHOW MENU MAINS

#### **BARRAMUNDI**

Lemon and herb crusted barramundi fillet on a potato rosti, buttered baby carrots, finished with a watercress pesto.

### PORK CUTLET (GF)

Moroccan spiced pork cutlet on a bed of celeriac mash and roast vegetables medley, topped with a Mojo salsa.

## DESSERTS

#### **CHOCOLATE PANNA COTTA**

Italian custard infused with chocolate, finished with chocolate wafer and liqueur cream.

#### **PASSIONFRUIT TART**

Passionfruit mousse with fresh raspberries on a Breton sablé, finished with white chocolate ganache.

VEGETARIAN MAIN & GLUTEN FREE DESSERT OPTION AVAILABLE
MUST BE REQUESTED AT TIME OF BOOKING
Dinner Service will be a 50/50 Alternate Drop
All Frankston RSL function catering may contain allergen traces.
MENU SUBJECT TO CHANGE AT ANY TIME - (GF) = Gluten Free