



## **SATURDAY 21ST JUNE 2025** **SHOW MENU**

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

### **MAINS**

#### **BEEF CHEEK (GF)**

Asian style slow cooked beef cheek with spiced rice and baby bok choy.

#### **PORK BELLY (GF)**

Slow roasted pork belly atop a fennel purée, braised apples, and pickled cabbage.

### **DESSERTS**

#### **PANNACOTTA (GF)**

Kaffir lime flavoured set custard with mango cream and toasted coconut.

#### **CHOC SPONGE CAKE**

Layers of sponge, choc mousse with vanilla custard and fresh berries.

**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 FRIENDLY**