



FRIDAY 27TH MARCH

SHOW MENU

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

MAINS

250G PORTERHOUSE (GF)

Cooked medium, served with steamed green beans, Rosemary chat potatoes topped with non spicy chimichurri.

CREOLE CHICKEN FILLET (GF)

Breast fillet season with Creole spices, served with steamed green beans, Rosemary chat potatoes, topped with Creole salsa & Truss tomatoes.

DESSERTS

PAVLOVA ROULADE (GF)

Rolled with fresh whipped cream & topped with seasonal berries.

TRADITIONAL TIRAMISU

Layers of espresso soaked ladyfingers & Mascarpone, dusted with cocoa powder.

**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**