



FRIDAY 19TH JUNE SHOW MENU

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

MAINS

250G PORTERHOUSE STEAK (GF)

Cooked medium, served with Rosemary chat potatoes, garlic sautéed spinach & non-spicy chimichurri.

CHICKEN FILLET (GF)

Prosciutto wrapped chicken breast fillet, served with rosemary chat potatoes, garlic sautéed spinach, finished with a tarragon cream.

DESSERTS

PAVLOVA ROULADE (GF)

Rolled with fresh whipped cream & topped with seasonal berries.

STICKY DATE PUDDING

Steamed date-filled warm pudding topped with caramel sauce and fresh whipped cream.

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