

Bistro

www.frankstonrsl.com.au

The Frankston RSL endeavours to accommodate any request for customers with food allergies, please note we cannot guarantee complete allergy-free meals due to the potential trace allergens in the working environment and supplied ingredients.

Please let us know of any food allergies when ordering:

GF = Gluten Friendly V = Vegetarian VG = Vegan

Seafood Origin: A = Australian I = Imported M = Mixed Origin

Starters/Sharing Member / Guest

Garlic Bread (V) \$11/\$12

Add Cheese \$1
Add Cheese and Bacon \$2

Soup of the Day \$9/\$10

Please refer to Specials Board

Lemon Pepper Calamari (I) \$15/\$16

Deep fried Calamari dusted with lemon pepper seasoning, served with lime & cracked pepper aioli. **(GF on request)**

Bao Buns (I) \$15/\$16

Two soft, steamed bao buns filled with crispy fried prawns, crunchy pickled vegetables, drizzled with bang bang sauce & finished with fresh coriander.

Scallops (I) (GF) \$16/\$17

Three half shell scallops baked in a rich prosciutto & black garlic butter, finished with lemon pepper pearls for a bright, zesty pop.

Patatas Bravas (V, GF) \$12/\$13

Crispy fried potatoes, lightly seasoned & served with classic bravas sauce & smooth garlic aioli on the side.

Chicken Kofta \$14/\$15

Middle Eastern spiced chicken skewers, grilled to perfection & served with a vibrant green tahini sauce.

Salads & Bowls Member / Guest

Lamb Salad \$28/\$31

Slow-cooked Moroccan lamb shoulder served with freekeh, tomato, preserved lemon, red onion, mint, parsley, pistachios & pepitas, all finished with a tangy sumac yoghurt dressing.

Caesar Salad (GF on request) \$23/\$25

Crisp cos lettuce tossed with bacon, parmesan, croutons & a creamy Caesar dressing, topped with a poached egg. Anchovies optional.

(add Chicken \$5)

Pork Belly Bowl  \$31/\$34

Sticky lemongrass pork belly pieces served over fragrant rice with carrot, edamame, radish, pickled ginger & fresh chilli, accompanied by a side of Gochujang chilli sauce.

Vegetarian Member / Guest

Tofu Stir Fry (V, VG & GF)  \$27/\$29

Crisp marinated tofu wok-tossed with ginger, garlic, Szechuan pepper, capsicum, snow peas & spring onions, finished with fresh coriander & roasted peanuts. Served with fragrant steamed Basmati rice & a nutty sesame crumb for extra crunch.

Wild Mushroom Risotto (V & GF) \$27/\$29

Creamy arborio risotto with sautéed wild mushrooms, finished with parmesan and tarragon.

Sides Member / Guest

Bowl of Wedges (V) \$12/\$13

Served with sour cream & sweet chilli

Bowl of Chips (V, GF on request) \$9/\$10

Served with tomato sauce

Bowl of Onion Rings (V) \$12/\$13

Additional Sides:

Vegetables \$5 | Chips \$4 | Salad \$4

Club Favourites Member / Guest

Chicken Parmigiana \$28/\$31

Freshly crumbed breast fillet with sliced Virginian ham, Napoli sauce & gratinated 3 cheese blend, served with chips & salad **or** vegetables.

Chicken Schnitzel \$27/\$29

Freshly crumbed breast fillet served with a lemon wedge, chips & salad **or** vegetables.

Roast of the Day (GF on request) \$27/\$29

Tender oven roasted meat served with vegetables, gravy & a sauce to complement. Please refer to specials board for roast of the day.

Fish & Chips (I) (GF Grilled) \$30/\$33

Barramundi fillets, golden fried in our Chef's own seasoned beer batter or grilled served with gourmet tartare sauce, chips & salad.

Garlic Prawns (I) (GF) \$31/\$34

Succulent black tiger prawns sautéed in a rich garlic & white wine cream sauce, served with fragrant steamed saffron rice & a crisp garden salad.

Signature Member / Guest

Pork Collar Chop (GF) \$34/\$37

16 hour slow cooked pork collar chop, served with a leek & corn fricassee, grilled broccolini, fried shallots and jus.

Chicken Korma \$29/\$32

Mild, rich creamy curry with yogurt marinated chicken & vegetables braised in a sauce of spices and nuts served with jeera rice & naan bread.

Nasi Goreng (I)  \$32/\$35

Fragrant fried rice wok-tossed in a bold, aromatic spice paste with succulent chicken, plump prawns, & vibrant seasonal vegetables. Finished with sweet, glossy kecap manis & crowned with a perfectly fried egg. Served with fresh cucumber, ripe tomato & crisp prawn crackers.

Lamb Shank \$33/\$36

A big, hearty hindquarter lamb shank slow-braised in pale ale with herbs & barley until tender. Served on creamy mash with baby peas.

Burgers Member / Guest

Hickory Beef Burger \$27/\$29

High quality chargrilled Angus beef pattie served in a toasted milk bun roll loaded with bacon jam, lettuce, tomato & house-smoked cheddar with Alabama white sauce & hickory barbeque sauce topped with onion rings with a side of golden chips.

Pulled Pork Burger \$28/\$30

Chipotle-marinated pulled pork stacked with crunchy slaw, tangy pickles, Alabama white sauce & smoked cheddar, all built on a toasted milk bun served with a side of golden chips.

Chicken Royale Burger  \$26/\$27

Kentucky-style fried chicken topped with spicy mayonnaise, chilli jam, crisp cos lettuce & smoked cheddar, set on a toasted milk bun served with a side of golden chips.

Classic Steak Sandwich \$28/\$30

150g Porterhouse chargrilled medium & served in a warm Turkish roll with lettuce, tomato, bacon jam, house-smoked cheddar, fried egg, with caramelized onion relish & crispy onion rings, served with a side of golden chips.

Butchers Block Member / Guest

Porterhouse | 300g \$43/\$47

Aged Red Gum Creek beef, richly marbled, grain-finished premium cut with bold flavour. Chargrilled to your liking. Served with chips & salad **or** seasonal vegetables. **(GF on request)**

Add one of the following sauces:

garlic butter | mushroom | pepper | traditional gravy

Posh Surf & Turf Sauce (\$12) 

Succulent slipper lobster tail gently poached in a silky 'nduja-infused butter sauce. **(I) (GF)**

Please allow 45 minutes for well done steaks

Veal Medallions (GF) \$38/\$42

Veal fillet medallions, expertly grilled to perfect tenderness & finished with a creamy sauce of wild mushrooms, smoky bacon, caramelised onion & a splash of white wine. Served alongside velvety truffle polenta & broccolini.

Mixed Grill (GF) \$40/\$44

A hearty selection of skewered Porterhouse, bacon-wrapped chipolatas, chicken tenderloin & lamb fillet, served with a fried egg & roasted tomato. Accompanied by chips, a fresh garden salad & your choice of sauce.

Ocean Catch Member / Guest

Lemon Pepper Calamari (I) \$30/\$33

Deep fried Calamari dusted with lemon pepper seasoning served with lime & cracked pepper aioli, chips & salad. **(GF on request)**

Snapper (I) \$35/\$38

Almond-crust Goldband Snapper fillet, grilled & served atop baby bok choy with potato, finished with a rich yellow curry sauce.

Lobster Skewers (I) (GF)  \$37/\$41

'Nduja-butter-poached slipper lobster skewers served over a lemon, pea & fresh-herb risotto, finished with delicate micro chervil.

Barramundi Ragu (I) \$31/\$34

Rigatoni pasta with slow-simmered barramundi in a rich tomato & fennel ragu layered with sun-dried tomato & fresh dill, finished with golden herb breadcrumbs.

Desserts Member / Guest

Baked Mocha & Ricotta Pudding (V) 13/\$14

A rich blend of creamy ricotta, espresso & cocoa oven baked & served with a dark chocolate sauce and vanilla ice cream.

Matcha Pannacotta (V & GF) \$13/\$14

Italian style cooked cream dessert infused with Japanese green tea with a citrusy yuzu curd & fresh berries.

Peach Apple Crumble (V) \$13/\$14

Layers of baked peaches & apples in a lightly spiced syrup, topped with an oat crumble & served warm with vanilla custard.

Pistachio Mousse (V & GF) \$14/\$15

Smooth pistachio mousse with a delicate nutty flavour, topped with a sweet-tart raspberry compote.

GELATO - Reg \$6.50/ Large \$8.90

Flavours: see specials board for flavours
Delicious gelato served in a cup with a range of toppings available for .50cents each

Bistro

www.frankstonrsl.com.au

Lunch: 11:30am – 2:00pm Mon-Fri | 12:00pm – 2:30pm Sat/Sun

Dinner: 5:30pm – 8:00pm Sunday & Monday

5:30pm – 8:30pm Tuesday - Thursday

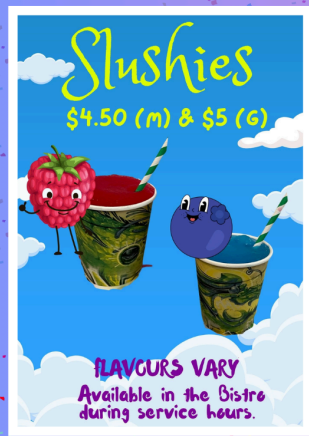
5:30pm – 9:00pm Friday & Saturday

Please note that Public Holidays will affect the above listed hours

KIDS

STUFF!

LOLLIES
ICE CREAM
SLUSHIES
FUN PACK
JUICES



Kids All Kids meals \$12.90

For Children 12 & under only

Add Activity Pack + Regular Gelato \$7.50

Kids Crumbed Chicken Nuggets

With chips & tomato sauce

Kids Chicken Parmigiana

With chips & tomato sauce

Kids Lemon Pepper Calamari (I) (GF on request)

With chips & tomato sauce

Kids Mac & Cheese (V)

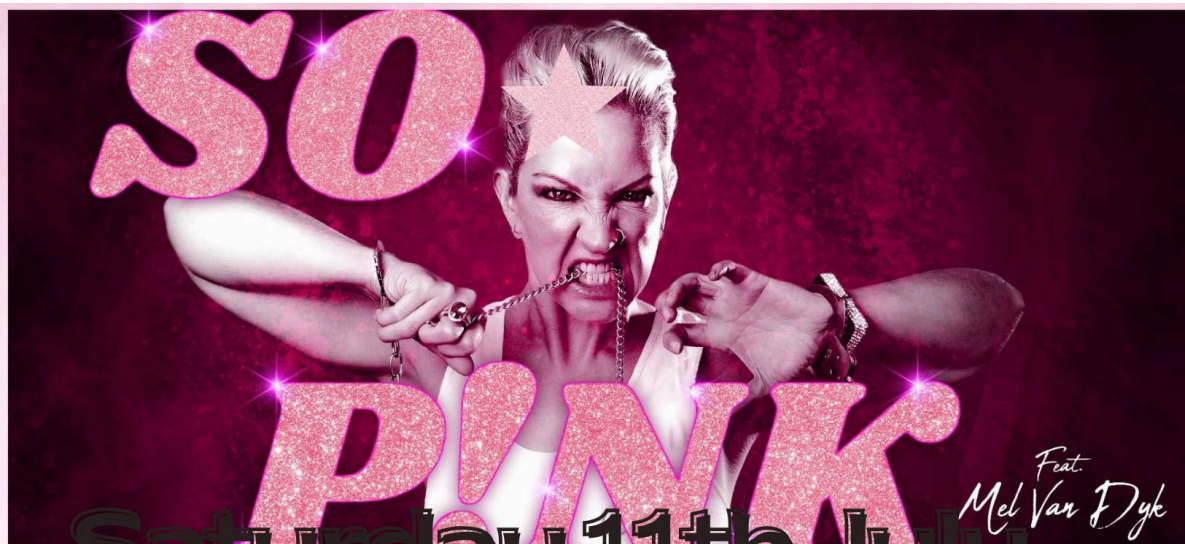
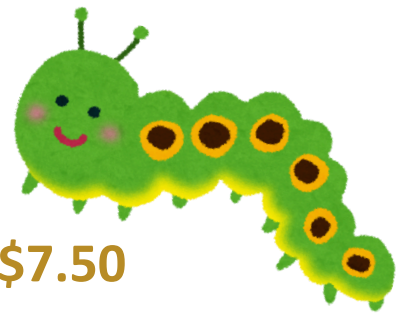
Creamy macaroni pasta coated in a rich cheese sauce

Kids Cheeseburger

With Lettuce, Tomato, chips & tomato sauce

Kids Fish & Chips (GF on request)

With chips & tomato sauce



SO PINK
Saturday 11th July

Feat. Mel Van Dyk

DOORS OPEN 7.30PM - SHOW FROM 9PM

SHOW ONLY: \$32 MEMBERS & \$35 GUESTS

PURCHASE TICKETS: 8792 4400

WWW.FRANKSTONRSL.COM.AU/TICKETED-SHOWS



Songs of FARNHAM

Australia's Premier Tribute to The Music of John Farnham



John Farnham TRIBUTE SHOW

Friday 19th June

DINNER & SHOW

\$69 FRANKSTON RSL MEMBERS

\$75 GUESTS

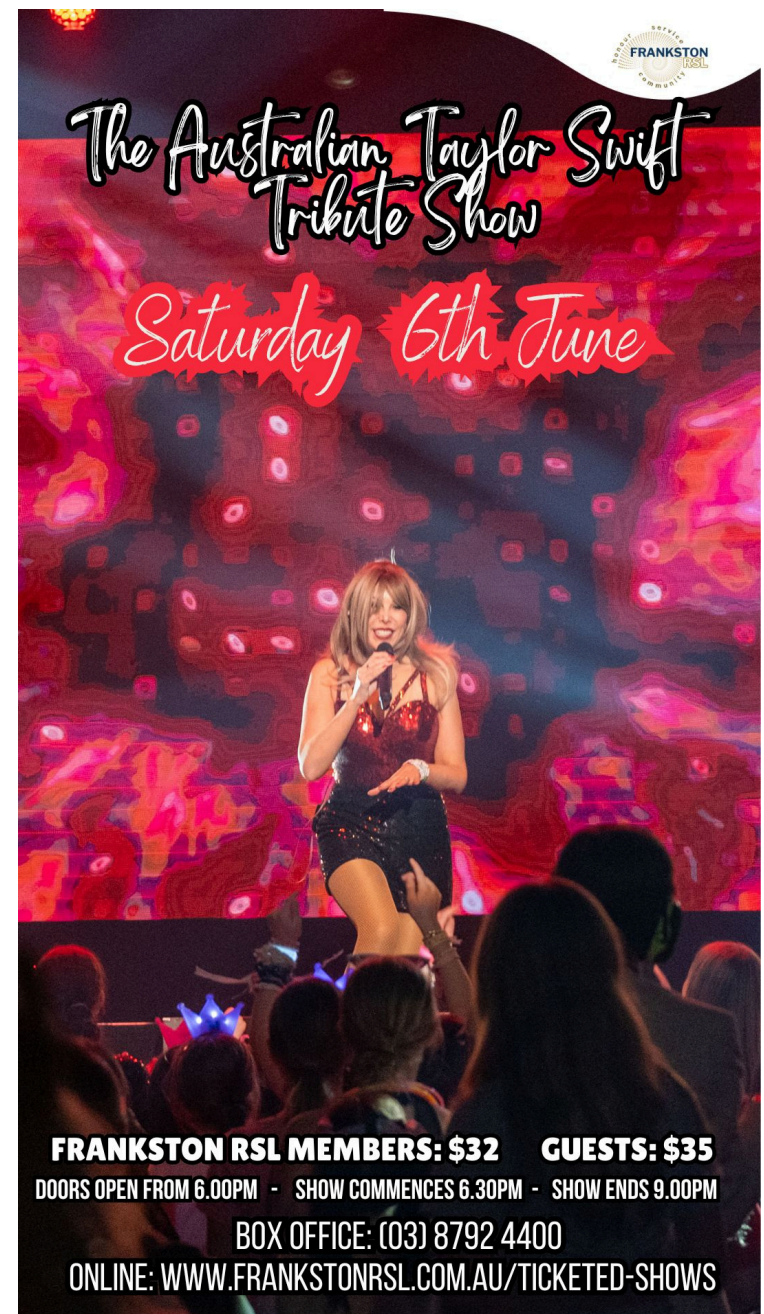
SHOW ONLY

\$35 FRANKSTON RSL MEMBERS

\$39 GUESTS

DOORS OPEN 7PM - DINNER AT 7.30PM - SHOW FROM 9PM

PURCHASE TICKETS: WWW.FRANKSTONRSL.COM.AU/TICKETED-SHOWS or PHONE 8792 4400



The Australian Taylor Swift Tribute Show

Saturday 6th June

FRANKSTON RSL MEMBERS: \$32 GUESTS: \$35

DOORS OPEN FROM 6.00PM - SHOW COMMENCES 6.30PM - SHOW ENDS 9.00PM

BOX OFFICE: (03) 8792 4400

ONLINE: WWW.FRANKSTONRSL.COM.AU/TICKETED-SHOWS



Scan the QR Code to view the Manager's Wine Cabinet selection.