



FRIDAY 11TH SEPTEMBER 2026

SHOW MENU

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

MAINS

MOROCCAN BEEF CHEEK (GF)

Braised in stock, herbs, preserved lemon & non-spicy spices, served with roast vegetable medley and steamed greens.

BACON WRAPPED CHICKEN FILLET (GF) (I)

Breast fillet filled with prawn mousse, served with roast vegetable medley, steamed greens, and topped with Bisque butter.

DESSERTS

CHOCOLATE PUDDING

Steamed and topped with chocolate sauce and fresh whipped cream.

CARAMEL TART

In a crisp pastry case with double cream.

VEGETARIAN MAIN/GLUTEN FRIENDLY DESSERT 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. (I) = SEAFOOD ORIGIN - IMPORTED