

frankie.

FOOD MENU

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SHARING IS CARING

House made mega dim sims (6) 18.00
Pork, chicken, cabbage & shallot in wonton pastry with sticky sweet soy.

Asian vegetable fritters (6) 18.00
With corn, cauliflower, tofu & spring onion, served with house made hot chilli sauce.

Crispy prawn & chicken spring rolls (3) 18.00
Prawn & chicken spring rolls with cabbage, lemongrass, chilli, garlic, ginger & kaffir lime served with house made sweet chilli sauce

Japanese style crispy popcorn chicken 18.00
Spiced coated chicken, Japanese BBQ sauce, kewpie mayo

Flash Fried calamari 18.00
Flash fried coated calamari served with roasted garlic & kaffir lime aioli.

Hand cut mega chips 14.00
House made hand cut chips with roasted garlic & kaffir lime aioli & house sweet chilli sauce. Veg

Crispy sesame rice balls (6) 18.00
With shiitake, enoki, oyster mushrooms, silken tofu, spring onion, roasted garlic served with sweet sticky soy & sesame glaze.

Prawn & ginger steamed dumplings 16.00
Prawn & ginger dumplings, coated in house made roasted garlic, kaffir lime & chilli oil, topped with toasted sesame seeds, served with soy dipping sauce

Vegetarian steamed dumplings 16.00
Shiitake mushroom, bamboo shoot, carrot, water chestnut, green pea & corn dumplings served with Japanese soy sauce.

Gyoza 16.00
Pan fried pork & chive gyoza dumpling served with Japanese soy & sesame sauce

Mongolian wagyu beef meatballs 22.00
House made tossed through a Mongolian glaze of garlic, ginger, soy, hoi sin, oyster sauce & chilli, finished with toasted sesame seeds and fresh spring onion

BBQ pork ribs 22.00
Slow cooked pork spare ribs, BBQ glazed with a spicy sticky pineapple, garlic, 5 spice, hoi sin & ginger BBQ sauce topped with sesame seeds

South eastern asian lamb 22.00
Marinated fragrant spiced lamb, spicy cucumber relish, mint & coriander yoghurt served with warm toasted naan bread

Korean fried chicken 21.00
Marinated crispy fried chicken ribs tossed through authentic Korean glaze of soy, mirin, gochujang, sesame, garlic & ginger topped with toasted sesame seeds & granulated peanuts.

Peking duck pancakes 23.00
House shredded Peking duck, spring onion, cucumber, hoi sin, coriander & chilli wrapped in authentic Peking duck pancake pastry

Thai eggplant + tofu 18.00
Wok tossed through shallots, garlic, lemongrass, kaffir lime, chilli, tamarind & palm sugar.

Japanese beef kushiyaki 21.00
Marinated grilled beef fillet with dark soy, ginger, garlic, green onion & toasted sesame seeds.

SOMETHING BIGGER

Beef Cheek Massaman Curry 32.00
Slow cooked beef cheek massaman style curry with kipfler potato, lemongrass, ginger, tamarind, coconut cream and coconut flakes + small jasmine rice

Thai Red Chicken Curry 30.00
Thai red chicken & eggplant curry with Asian greens, coriander, chilli & coconut + small jasmine rice

Asian Vegetable Yellow Curry 28.00
Asian Vegetable Yellow Curry with pumpkin, sweet potato, chickpea & cashews + small jasmine rice

ON THE SIDES

Steamed rice, 6.00
Asian greens, 14.00
Warm soft bread., 6.00

Dessert platter for two 25.00
A board of desserts to share

BUNS? BOW DOWN!

Five spice duck bao (3) 18.00
Shredded slow cooked five spice duck, pickled cucumber, hoi sin, spring onion & coriander

Crispy tofu bao (3) 16.00
Sliced crispy firm tofu, pickled red cabbage, carrot, coriander & roasted garlic aioli. Veg

Sticky glazed pork belly bao (3) 17.00
Slow cooked sticky glazed sliced pork belly, sesame seeds, granulated peanuts, chilli & coriander

BBQ chicken bao (3) 16.00
Marinated BBQ chicken, pickled vegetables, coriander, mint, chilli & kewpie mayo

OUR MENU IS DESIGNED TO SHARE...SO SIT BACK, PICK YOUR FAV'S AND ENJOY!