

# frankie.

## FOOD MENU

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### SHARING IS CARING

**House Made Mega Dim Sims (6)** 19.00  
Pork & chicken with cabbage, shallot's, onion, garlic & chilli rolled in wonton pastry served with sticky sweet soy sauce

**Korean Fried Cauliflower** 18.00  
Crispy cauliflower florets tossed through authentic Korean glaze of mirin, gochujang, garlic & ginger finished with fresh spring onion, toasted sesame seeds & fried shallots

**Crispy Korean BBQ Pulled Pork Spring Rolls(3)** 18.00  
Korean BBQ pulled pork, rice noodle, Asian vegetables rolled in spring roll pastry served with sweet and spicy chilli sauce

**Japanese Style Crispy Popcorn Chicken** 18.00  
Panko crumbed diced chicken topped with Japanese BBQ sauce, kewpie mayo, spring onion, sesame seeds & fried shallot

**Wasabi Flash Fried Local Squid** 20.00  
Wasabi marinated local squid flash fried, served with yuzu, roasted garlic aioli & fresh lime

**Hand Cut Mega Chips** 15.00  
House made hand cut chips with roasted garlic & kaffir lime aioli & house sweet chilli sauce

**Indonesian Style Chicken Ribs** 21.00  
Marinated chicken ribs tossed through an Indonesian style glaze of peanut, garlic, red chilli, kecap manis, fish sauce, lime and coconut

**Steamed Prawn Dumplings (8)**  
Prawn dumplings, coated in house made roasted garlic, kaffir lime & chilli oil, topped with toasted sesame seeds, served with soy dipping sauce.

**Steamed Vegetarian Dumplings (6)**  
Shiitake mushroom, bamboo shoot, carrot, water chestnut, green pea & corn dumplings served with Japanese soy sauce.

**Pork Gyoza (8)**  
Pan fried pork & chive gyoza dumpling served with Japanese soy & sesame sauce

**Mongolian Wagyu Beef Meatballs (12)**

House made wagyu beef meatballs with shallot, garlic, chilli, fresh mint and chives tossed through an authentic Mongolian glaze, finished with fresh coriander and toasted sesame seeds.

**Thai Fish Cakes (3)**  
House made authentic Thai fish cakes with local fresh fish, garlic, red chili, lemongrass, shallots, coriander, galangal & kaffir lime leaf, served with house made sweet chilli sauce & fresh lime

**Japanese Yakitori Chicken Skewers**  
Grilled chicken skewers, glazed in a yakitori sauce of soy, mirin, sake, garlic, ginger & sugar topped with fresh spring onion, toasted sesame & fried shallots

**Mumbai Street Pops (6)**  
Indian street food style pops, with potato, red lentils & Indian spices, in light batter, served with tamarind chutney & spiced yoghurt

**DIY Peking Style Duck Pancakes (6)**  
House shredded Peking style duck, spring onion, cucumber, hoi sin, coriander & chilli with authentic Chinese pancake pastry

**Authentic Thai Curry Puffs Vegetarian or Chicken (3)**  
House made authentic mega Thai curry puffs, served with spicy peanut sauce

**Chilli & Garlic Prawn Salad**  
Sticky glazed chilli & garlic prawns with caramelized pineapple, cherry tomato, avocado, pickled red onion, snow pea shoots, Nam-Jim, coriander & mint - served chilled

17.00 **SOMETHING BIGGER?**

**Slow Cooked Beef Cheek Curry** 32.00  
Slow cooked beef cheek & kipfler potatoes a in curry sauce of lemon grass, ginger, tamarind, garlic, red chili, kaffir lime peel, coconut cream peanuts, & fragrant spices - served with small jasmine rice

16.00  
17.00  
22.00  
**Asian Vegetable Summer Salad** 28.00  
Fresh Asian fruits & vegetable salad of papaya, mango, snake beans, cherry tomato, pickled red onion, slaw, cashews, edamame, snow pea shoots tossed through a vegetarian Nam Jim style dressing

**"Bang Bang" Chicken Noodle Salad** 30.00  
Marinated steamed shredded chicken breast, thin Hokkien noodle, boiled egg, red cabbage, capsicum, snow pea, carrot, cucumber, coriander & chili tossed through a traditional "bang bang" dressing

22.00  
21.00  
**Vegetable Yellow Curry** 28.00  
Roasted sweet potato & butternut pumpkin with chickpeas & Asian greens in authentic yellow curry of garlic, lemongrass, shallot, galangal, red chilli, coconut cream & spices served with a small jasmine rice

### ON THE SIDES

**Steamed Jasmine Rice** 6.00  
**Stir-Fried Asian Greens** 12.00  
**Warm Soft Bread** 6.00

### 18.00 **BUNS? BOW DOWN!**

**Five Spice Duck Bao (3)** 18.00  
Shredded slow cooked five spiced duck, pickled cucumber, kim-chi, hoi sin & coriander

23.00  
**Crispy Eggplant Bao (3)** 17.00  
Crispy fried eggplant + chickpea fritter, siracha mayo, pickled vegetables, bean shoots & coriander

**Glazed Pork Belly Bao (3)** 18.00  
Slow cooked glazed sliced pork belly, sesame seeds, granulated peanuts, chilli, pickled veg & coriander

19.00  
21.00  
**Japanese BBQ Chicken Bao (3)** 18.00  
Marinated BBQ chicken, kewpie mayo, pickled vegetables, coriander, chilli & sesame seed

**Tempura Fish Bao (3)** 18.00  
Local tempura battered fish, kaffir lime aioli, avocado, pickled red chilli, yuzu & coriander

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

WE CATER FOR ALL DIETARY REQUIREMENTS - JUST ASK OUR STAFF