

# frankie.

## FOOD MENU

### SHARING IS CARING

#### **House Made Mega Dim Sims (6)**

Pork & chicken with cabbage, shallot's, onion, garlic & chilli rolled in wonton pastry served with sticky sweet soy sauce

#### **Korean Fried Cauliflower**

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)**

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**

Panko crumbed diced chicken topped with Japanese BBQ sauce, kewpie mayo, spring onion, sesame seeds & fried shallot

#### **Wasabi Flash Fried Local Squid**

Wasabi marinated local squid flash fried, served with yuzu, roasted garlic aioli & fresh lime

#### **Hand Cut Mega Chips**

House made hand cut chips with roasted garlic & kaffir lime aioli & house sweet chilli sauce

#### **Indonesian Style Chicken Ribs**

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

#### **Pork Gyoza (8)**

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

#### **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.

#### **19.00 Authentic Thai Curry Puffs Vegetarian or Chicken (3)**

House made authentic mega Thai curry puffs, served with spicy peanut sauce

#### **18.00 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.

#### **18.00 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 & cucumber + herb salad

#### **18.00 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

#### **20.00 Mumbai Street Pops (8)**

Indian street food style pops, with potato, red lentils & Indian spices, in light batter, served with tamarind chutney & spiced yoghurt

#### **21.00 DIY Peking Style Duck Pancakes (6)**

House shredded Peking style duck, spring onion, cucumber, hoi sin, coriander & chilli with authentic Chinese pancake pastry

#### **Chilli & Garlic Prawn Salad**

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

### SOMETHING BIGGER?

#### **17.00 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 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

#### **20.00 "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 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 10.00**

**Warm Soft Bread 6.00**

### BUNS? BOW DOWN!

#### **Five Spice Duck Bao (3) 18.00**

Shredded slow cooked five spiced duck, pickled cucumber, kim-chi, hoi sin & coriander

#### **18.00 Crispy Eggplant Bao (3) 17.00**

Crispy fried eggplant + chickpea fritter, siracha mayo, pickled vegetables, bean shoots & coriander

#### **23.00 Glazed Pork Belly Bao (3) 18.00**

Slow cooked glazed sliced pork belly, sesame seeds, granulated peanuts, chilli, pickled veg & coriander

#### **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

A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS