

frankie.

FOOD MENU

SHARING IS CARING

House Made Mega Dim Sims (6)

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

Korean Fried Cauliflower

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

Crispy Pulled Pork Spring Rolls (3)

House made Korean BBQ pulled pork, rice noodle, Asian vegetables rolled in spring roll pastry served with sweet and spicy chilli sauce

Crispy Vegetarian Spring Rolls (3)

House made authentic vegetable spring rolls, with potato, chickpea & onion, served with chilli sauce

Japanese Style Popcorn Chicken

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

Asian Vegetable Salad

Fresh Asian fruit & vegetable salad of papaya, avocado, pineapple, snake beans, cherry tomato, pickled red onion, slaw, snow pea shoots, tossed through a vegetarian Nam Jim style dressing

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

19.00

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, served with jasmine rice

18.00

Stir Fried Asian Greens

Bok choy, choy sum, Chinese broccoli, snake beans & snow peas tossed through a garlic, ginger & lemongrass sauce, topped with fragrant herbs, shoots & chilli

20.00

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

19.00

DIY Peking Style Duck Pancakes (6)

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

19.00

Hand Cut Mega Chips

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

20.00

Asian Style Corn Ribs

Whole corn cob, sliced, tossed through authentic Korean glaze of mirin, gochujang, garlic & ginger finished with togarashi spice, fresh spring onion, sesame seeds & fried shallots

18.00 King Fish Ceviche

King fish fillets (raw), tossed through a salad of green papaya, green mango, target beetroot, coriander, chilli & fresh lime, with coconut cream & green Nam Jim

33.00

17.00

Slow Cooked Beef Cheek Curry

Slow cooked beef cheek & kipfler potatoes in a thin curry broth of lemon grass, ginger, tamarind, garlic, red chili, kaffir lime peel, coconut cream, baby corn & fragrant spices - served with jasmine rice

33.00

17.00

Nasi Goreng Vegetarian Fried Rice

Marinated tofu, fried rice, onion, garlic & a hint of chilli, tossed through a traditional light Indonesian sauce, topped with a fresh red cabbage, carrot & capsicum slaw

29.00

22.00

"Bang Bang" Flash Fried Tofu

Panko crumbed firm tofu batons served with a traditional "Bang Bang" sauce, pickled chilli, Asian herbs, coconut flakes, sesame seeds

28.00

17.00

BAO BUNS

Five Spice Duck Bao (3)

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

19.00

21.00

Miso Glazed Eggplant Bao (3)

Miso marinated eggplant batons, with sweet chilli sauce, siracha mayo cucumber, carrot & coriander

17.00

23.00

Glazed Pork Belly Bao (3)

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

19.00

15.00

Japanese BBQ Chicken Bao (3)

Succulent marinated BBQ chicken, aioli, fresh carrot slaw & coriander

18.00

19.00

Tempura Fish Bao (3)

Local tempura flat head fillets, kaffir lime aioli, avocado, pickled red chilli & coriander

18.00

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

WE TRY OUR BEST TO CATER FOR MOST DIETARY REQUIREMENTS - TURN OVER THE PAGE FOR MORE INFO

A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS. A SURECHARGE MAY APPLY FOR CREDIT AND DEBIT CARD PAYMENTS. CASH PAYMENTS AVAILABLE.

DIETARY INFO

<u>VEGAN</u> (OR VEGAN OPTION)	<u>VEGETARIAN</u> (OR VEGETARIAN OPTION)	<u>COELIAC</u> (100% COELIAC APPROPRIATE)	<u>GLUTEN FREE</u> (PREPARED GF, HOWEVER COOKED IN SHARED NON-GF ITEM FRYER)	<u>LOW FODMAP</u> (WITH VARIATIONS TO DISHES)	<u>DAIRY FREE</u> EVERYTHING EXCEPT POPCORN CHICKEN
KOREAN FRIED CAULIFLOWER	KOREAN FRIED CAULIFLOWER	SLOW COOKED BEEF CHEEK CURRY	KOREAN FRIED CAULIFLOWER	HAND CUT MEGA CHIPS	
HAND CUT MEGA CHIPS (SUBSTITUTE AIOLI WITH SWEET CHILLI SAUCE)	HAND CUT MEGA CHIPS	ASIAN VEGETABLE SALAD	HAND CUT MEGA CHIPS	STEAMED VEGETARIAN DUMPLINGS	<u>EGG FREE</u> EVERYTHING EXCEPT POPCORN CHICKEN & NASI GORENG
VEGETARIAN SPRING ROLLS	STEAMED VEGETARIAN DUMPLINGS	STIR-FRIED ASIAN GREENS	KING FISH CEVICHE	STEAMED PRAWN DUMPLINGS	
STEAMED VEGETARIAN DUMPLINGS	ASIAN VEGETABLE SALAD	CHICKEN BAO (IN A LETTUCE CUP)	CORNCOB	STIR-FRIED ASIAN GREENS (WITHOUT GARLIC)	
ASIAN VEGETABLE SALAD	STIR-FRIED ASIAN GREENS	KING FISH CEVICHE	<u>NUT ALLERGY</u>	TEMPURA FISH BAO	<u>SOY ALLERGY</u> DIM SIMS (WITHOUT SOY SAUCE) POPCORN CHICKEN (NO BBQ SAUCE + REGULAR AIOLI) CHIPS
STIR-FRIED ASIAN GREENS	EGGPLANT BAO	CORN COB	OUR MENU IS STRICTLY NUT FREE, HOWEVER, THERE MAY BE TRACES OF NUTS IN OUR KITCHEN VIA EXTERNAL SUPPLIERS AND PRODUCTS. WE TAKE CARE TO MINIMISE ANY CONTAMINATION	KING FISH CEVICHE (WITHOUT DRESSING)	ASIAN SALAD ASIAN GREENS EGGPLANT BAO FISH BAO CHICKEN BAO
EGGPLANT BAO (SUBSTITUTE SIRACHA WITH SWEET CHILLI SAUCE)	VEGETARIAN SPRING ROLLS				
BANG BANG TOFU	BANG BANG TOFU				
CORN COB	NASI GORENG				
	CORN COB				

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