

# frankie.

## FOOD MENU

### SHARING IS CARING

#### **frankie.'s Golden Balls (6)**

House made pork Dim Sims with cabbage, shallots, onion, garlic & chilli rolled in wonton pastry served with sticky sweet soy sauce

#### **Korean Fried Cauliflower**

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

#### **Pulled Pork Spring Rolls (2)**

House made mega spring rolls with Korean BBQ pulled pork, rice noodle, Asian vegetables rolled in spring roll pastry served with house-made sweet and spicy relish

#### **Vegetarian Spring Rolls (2)**

House made mega vegetable spring rolls, with cauliflower, potato, spring onion, garlic, kaffir lime, vermicelli noodle, served with sweet chilli sauce

#### **Japanese Style Popcorn Chicken**

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

#### **Cheeky Chicken Spare Ribs (8)**

Chicken pieces, coated in five spice, sesame oil, GF soy sauce, ginger, garlic, lemongrass & kaffir lime, served with house made sticky chilli sauce on side

#### **Steamed Prawn Dumplings (8)**

Prawn dumplings, lightly coated in house made chilli oil, topped with toasted sesame seeds, served with soy dipping sauce

#### **Steamed Vegetarian Dumplings (6)**

Steamed dumplings filled with yam bean, wood ear fungus, carrot, shitake mushroom & spices, topped with house-made garlic oil, served with GF soy dipping 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 a Mongolian glaze, finished with fresh coriander & toasted sesame seeds, served with jasmine rice

#### 18.00 **Stir Fried Goddess Greens**

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

#### 19.00 **Japanese Yakitori Chicken (6)**

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

#### 18.00 **Open Duck Wrap (3)**

House shredded duck, with spring onion, cucumber, hoi sin, coriander & chilli, served on warm roti bread

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

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

#### 19.00 **Tiger Prawn Skewers (3)**

9 gorgeous tiger prawns, skewered, with crushed garlic, fennel, butter, sweet chilli, lime, coriander & cream, served with coconut rice

#### 18.00 **King Fish Ceviche** 34.00

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

#### 17.00 **Slow Cooked Beef Cheeks** 32.00

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

#### 17.00 **Indonesian Vegetarian Fried Rice** 28.00

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

#### 17.00 **Asian Style Lamb Cutlets (3)** 33.00

Juicy lamb cutlets served on potato mash, with GF soy sauce, ginger, garlic, spicy Korean gochujang, five spice, oyster sauce, star anise, coriander, spring onion

#### **Coconut Rice** 7.00

### BAO BUNS

#### 20.00 **"Bang Bang" Tofu Bao (3)** 17.00

Tofu baton served with shredded green mango, red cabbage & chilli, served with house-made "bang bang" sauce & coriander

#### 23.00 **Glazed Pork Belly Bao (3)** 19.00

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

#### 15.00 **Japanese BBQ Chicken Bao (3)** 18.00

Marinated BBQ chicken, aioli, fresh carrot slaw & coriander

#### 23.00 **Panko Crumbed Prawn Bao (3)** 19.00

Tiger prawn cutlet with avocado, coriander & house made tartar sauce

### SOMETHING SWEET

Check with our gorgeous staff 16.00

**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

ALL DISHES WILL BE SERVED TOGETHER, TAPAS STYLE, UNLESS SPECIFIED OTHERWISE WHEN ORDERING

A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS. CREDIT AND DEBIT CARD PAYMENT SURCHARGES APPLY. 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 & PRAWN BAO
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	STIR-FRIED ASIAN GREENS	HAND CUT MEGA CHIPS	VEGETARIAN DUMPLINGS	<u>EGG FREE</u> EVERYTHING EXCEPT POPCORN CHICKEN, PRAWN DUMPLINGS, GYOZA, PRAWN BAO
VEGETARIAN SPRING ROLLS	VEGETARIAN DUMPLINGS	CHICKEN BAO (IN A LETTUCE CUP)	TOFU BAO	PRAWN DUMPLINGS	
VEGETARIAN SPRING ROLLS	STIR-FRIED ASIAN GREENS	KING FISH CEVICHE	FRIED RICE	STIR-FRIED ASIAN GREENS	
VEGETARIAN DUMPLINGS	TOFU BAO	LAMB CUTLETS	CHICKEN RIBS	PRAWN SKEWERS	
STIR-FRIED ASIAN GREENS	VEGETARIAN SPRING ROLLS	PRAWN SKEWERS	<u>NUT ALLERGY</u>  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	
TOFU BAO	FRIED RICE	VEGETARIAN DUMPLINGS			<u>SOY ALLERGY</u> WE USE GLUTEN FREE SOY IN MOST DISHES
FRIED RICE (WITHOUT EGG)	COCONUT RICE	COCONUT RICE			ASK STAFF FOR MORE INFO ON SOY ALLERGY APPROPRIATE DISHES
COCONUT RICE					

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WE TRY OUR BEST TO CATER FOR MOST DIETARY REQUIREMENTS - TAKE A PEAK ABOVE OR STRIKE UP A CONVO WITH OUR STAFF IF YOU HAVE ANY QUESTIONS  
DONT LIKE SPICE, HEAT OR CHILLI? LET US KNOW BEFORE ORDERING!

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