

frankie.

FOOD MENU

SHARING IS CARING

Golden Balls (4)

House made mega Dim Sims with pork, 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 gochujang, garlic & ginger finished with fresh spring onion, toasted sesame seeds & fried shallots

Grilled Chicken Skewers (4)

Chicken skewers, grilled, glazed in a Japanese style sauce of GF soy, teriyaki, mirin, garlic & ginger, topped with fresh spring onion, toasted sesame & fried shallots

Japanese Style Popcorn Chicken

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

Pad Thai Nachos

Golden fried wonton chips mixed with authentic house made Pad Thai sauce, spring onion, bean shoot and fried egg

Tiger Prawn Skewers (I) (3)

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

Vegetable Dumplings (6)

Steamed vegetable dumplings topped with house-made garlic oil, served with GF soy dipping sauce

Prawn Dumplings (I) (6)

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

DIY Duck Wraps (3)

House shredded duck with spring onion, cucumber, hoi sin, coriander, chilli & warm roti bread - build it your way

Gyoza (7)

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

Stir Fried Goddess Greens

Bok choy, choy sum & Chinese broccoli tossed through a vegetarian oyster, garlic, ginger & lemongrass sauce, topped with coriander & chilli

Hand Cut Mega Chips

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

Crispy Chicken Wings (7)

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

Spring Rolls (2)

House made mega spring rolls with cabbage, carrot, sweet potato, garlic, onion & rice noodle served with kewpie mayo & sweet chilli sauce on side

Barramundi Bites (A) (4)

Battered Australian barramundi fillets served with house made authentic Thai green curry sauce, kaffir lime, coriander & chilli, served with coconut rice

21.00 Wagyu Beef Tacos (2)

Premium Wagyu beef, tenderly marinated, thinly sliced & sautéed with brown onion, spring onion, GF soy, sesame oil & carrot inside a lightly toasted soft tortilla with Tom Yum mayo

23.00

Indonesian Fried Rice

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

29.00

Slow Cooked Beef Cheek

Slow cooked beef cheek in a light curry broth of lemongrass, ginger, garlic, red chili, kaffir lime peel & coconut cream with potato & fragrant spices - served with jasmine rice

21.00

23.00

Wagyu Beef Meatballs (8)

House made wagyu beef meatballs with shallot, garlic, chilli and fresh mint, tossed through a Mongolian glaze, finished with fresh coriander & toasted sesame seeds, served with jasmine rice

18.00

22.00 Glazed Pork Belly Bao Buns (3)

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

23.00

Crispy Chicken Bao Buns (3)

Marinated chicken in a crispy coating, hoi sin, fresh carrot & coriander

Coconut or Jasmine Rice

Fluffy & delicious rice

25.00

Something Sweet

Sticky date pudding served with butterscotch sauce & ice-cream

Coconut panna cotta served with pineapple veil (vegan or regular)

27.00

29.00

38.00

29.00

24.00

23.00

7.00

18.00

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 INFO.

DONT LIKE SPICE, HEAT OR CHILLI? LET US KNOW BEFORE ORDERING! ALL DISHES MAY BE SERVED TOGETHER TAPAS STYLE, UNLESS SPECIFIED OTHERWISE WHEN ORDERING.

SEAFOOD ORIGIN: I = IMPORTED, A = AUSTRALIAN, M = MIXED ORIGIN. A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS.

DIETARY INFO

<u>VEGAN</u> (OR VEGAN OPTION)	<u>VEGETARIAN</u> (OR VEGETARIAN OPTION)	<u>COELIAC</u> (OR COELIAC OPTION)	<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 & STICKY DATE. PRAWN SKEWERS CAN BE DAIRY FREE IF REQ
KOREAN FRIED CAULIFLOWER	KOREAN FRIED CAULIFLOWER	BEEF CHEEK CURRY	CHICKEN WINGS	HAND CUT MEGA CHIPS (WITHOUT AIOLI)	
HAND CUT MEGA CHIPS (SUBSTITUTE AIOLI WITH SWEET CHILLI AND TOMOATO SAUCE)	HAND CUT MEGA CHIPS	GODDESS GREENS	KOREAN FRIED CAULIFLOWER	VEGETARIAN DUMPLINGS	<u>EGG FREE</u> EVERYTHING EXCEPT POPCORN CHICKEN & STICKY DATE
VEGETABLE DUMPLINGS	VEGETABLE DUMPLINGS	CHICKEN SKEWERS	HAND CUT MEGA CHIPS	PRAWN DUMPLING	
GODDESS GREENS	GODDESS GREENS	PRAWN SKEWERS	PORK & CHICKEN BAO (DEEP FRIED, IN LETTUCE CUP)	GODDESS GREENS	
FRIED RICE (WITHOUT EGG)	FRIED RICE	VEGETABLE DUMPLINGS		PRAWN SKEWERS	
COCONUT RICE	COCONUT RICE	COCONUT RICE		PAD THAI NACHOS (WITHOUT ONION)	FRIED RICE & NACHOS (CAN BE REMOVED)
JASMINE RICE	JASMINE RICE	JASMINE RICE		COCONUT RICE	
PAD THAI NACHOS (WITHOUT EGG)	PAD THAI NACHOS	PRAWN DUMPLING	<u>NUT ALLERGY</u>	JASMINE RICE	<u>SOY ALLERGY</u> WE USE GLUTEN FREE SOY IN MOST DISHES
SPRING ROLL (WITHOUT KEWPIE)	SPRING ROLL	BARRAMUNDI BITES (PAN FRIED)	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	DESSERTS	ASK STAFF FOR MORE INFO ON SOY ALLERGY APPROPRIATE DISHES
PANNA COTTA (VEGAN OPTION)	PANNA COTTA (VEGAN OPTION)	FRIED RICE		<u>HALAL</u> ALL ALLOWED MEATS ARE 100% HALAL CERTIFIED	
	STICKY DATE	PORK & CHICKEN BAO (PAN FRIED, IN LETTUCE CUP)			
		BEEF TACOS			
		PANNA COTTA			

WE TRY OUR BEST TO CATER FOR MOST DIETARY FOOD REQUIREMENTS - TAKE A PEAK ABOVE AND STRIKE UP A CONVO WITH OUR STAFF IF YOU HAVE ANY QUESTIONS.
PLEASE NOTIFY OUR STAFF OF ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS BEFORE ORDERING. WHILE WE TAKE METICULOUS CARE TO ACCOMMODATE YOUR NEEDS, PLEASE BE AWARE THAT OUR KITCHEN MAY HANDLE GLUTEN, NUT
TRACES, DAIRY, AND OTHER COMMON ALLERGENS. CROSS-CONTAMINATION MAY OCCUR. OUR KITCHEN USES SHARED EQUIPMENT AND PREPARATION AREAS.
ALTHOUGH WE FOLLOW INCREDIBLY STRICT HYGIENE PRACTICES & FOOD HANDLING/PREPARATION/COOKING PROCESSES,
WE CANNOT GUARANTEE THAT ANY MEAL IS 100% FREE OF ALLERGENS AND ACCEPT NO LIABILITY FOR CROSS-CONTACT.