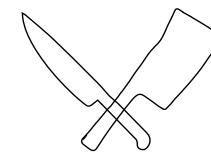


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DINNER MENU 5PM - 8:30PM

SNACKS + SIDES

- CHICKEN WINGS** GF DF* 400G 25 1KG 44
Served with ranch dip. Choice of flavours - house BBQ, buffalo hot, honey garlic, mango habanero, sweet chilli, naked spice, Moroccan spice, reaper, creole lime spice
- CHARGRILLED BROCCOLINI** GF DF* V VE* 18
Lemon, toasted almonds, Persian feta
- PATATAS BRAVAS** GF V VE* 20
Crispy cocktail potatoes, mayo, parmesan, chili, chives
+ add bacon +6
+ add poached chicken breast +8.5
- CURLY CORN RIBS** Creole seasoning, lime GF DF VE 16.5
- CLASSIC CHIPS** House BBQ sauce GF DF VE 14.5

BURGERS ALL SERVED WITH CHIPS

- BOGONG BURGER** GF* DF* 29
Fire grilled 100% beef patty, bacon, American cheese, pickles, house made mac sauce
- MCKAY CHICKEN BURGER** GF* DF* 29
Fire grilled cajun chicken, spiced pineapple & onion chutney, tomato, rocket, spicy mayo
- FEATHERTOP BURGER** GF* V 28
Fried Haloumi, maple pumpkin, rocket, pickled onion, tomato relish
- NELSE BURGER** GF* VE 27
Housemade BBQ chickpea & vegetable protein patty, rocket, pickled onion, tomato relish, spicy vegan mayo

KIDS ALL SERVED WITH CHIPS 17

- Cheeseburger GF* DF*
- Grilled chicken breast GF DF
- Fried haloumi GF V
- Roasted soybean falafels (3) GF VE

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WOODFIRED GRILL

ALL SERVED WITH SLAW, CHIPS

- 300G BLACK ANGUS PORTERHOUSE STEAK** GF DF* 42
MBS2+, 100 DAY GRAIN FED, 36° SOUTH BEEF, SA
served w/ black garlic & bone marrow Café de Paris butter
- 250G MSA GRADED SCOTCH FILLET** GF DF* 48
MBS2+ 120 DAY GRAIN FED YARDSTICK BEEF, RIVERINA, NSW
served w/ black garlic & bone marrow Café de Paris butter
- BABY BACK PORK RIBS** GF DF FULL RACK 600G+ 48 HALF RACK 300G+ 32
House BBQ sauce
- CAJUN GRILLED CHICKEN THIGHS** GF DF 36
Cajun spice rub
- 300G SOUTHERN STYLE PORK CUTLET** GF DF 36
spiced honey glaze
- 300G DUKKAH CRUSTED LAMB RUMP** GF DF 42
M.C.HERD LAMB, VIC
served w/cherroula
- FEED THE FAMILY (FEEDS 3-4)** 145
300g porterhouse steak, cajun chicken, pork ribs, slaw, buddha bowl, chips, curly corn ribs

HEALTH BOWLS

- WINTER VEGETABLE, CHICKPEA & LENTIL CURRY** GF DF VE 27
Served with coconut rice
+ add chargrilled broccolini +6.5
+ add poached chicken breast +8.5
+ add roasted soybean falafels (3) +8.5
- POKE BOWL** LG DF VE 23
Coconut rice, edamame, cucumber, seaweed, pickled cabbage, carrot & daikon, citrus wasabi dressing
+ add poached chicken breast +8.5
+ add soy sesame tofu +6
+ add roasted soybean falafels (3) +8.5
- BUDDHA BOWL** GF* DF VE 20
Mixed ancient grains, maple pumpkin, rocket, herbs, toasted seed blend
+ add Persian feta +6.5
+ add poached chicken breast +8.5
+ add chargrilled broccolini +6.5
+ add roasted soybean falafels (3) +8.5
- EARTH BOWL** GF DF* V VE* 22
Organic leaves, Mediterranean vegetables, Persian feta, pumpkin, candied walnut maple balsamic dressing
+ add poached chicken breast +8.5
+ add chargrilled broccolini +6.5
+ add roasted soybean falafels (3) +8.5

SOMETHING SWEET

- ULTIMATE BROWNIE** 16
maple toasted nuts, dulce de leche, ice cream
- STICKY DATE PUDDING** 16
spiced rum butterscotch sauce, ice cream
- KIDS ICE CREAM** 8
caramel or chocolate sauce

ORDER via the ME&U beacon on your table

#STEVELEEFIGHTBACK. A percentage of all tips through Me&U ordering go directly to support the recovery of Steve Lee for more information go to <https://fryingpaninn.com.au/steve-lee-fight-back/>

All sauces house made. All produce ethically sourced.

- GF gluten free GF* gluten free on request LG low gluten
- DF dairy free DF* dairy free on request
- V vegetarian VE vegan VE* vegan on request

The Frying Pan Inn cannot guarantee an allergen free kitchen. Our kitchen contains nuts, gluten and dairy.

Please inform our staff of any allergies and we will take extra care.