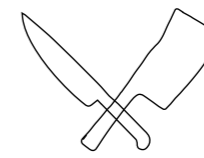


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DINNER MENU 5PM - 8:30PM

## SNACKS + SIDES

<b>CHICKEN WINGS</b> GF* DF*	400G 25 1KG 44
Served with ranch dip - Choice of flavours (see below)	
<b>CAULIFLOWER WINGS</b> DF VE V	26
CHOICE OF FLAVOURS: MUST SELECT 1 FLAVOUR Buffalo, BBQ, Naked, Creole Lime, Moroccan, Honey mustard, Teriyaki, Sweet chili, Lemon pepper, Korean red dragon, Reaper	
<b>PATATAS BRAVAS</b> GF V	20
Crispy cocktail potatoes, mayo, parmesan, chili, chives + add bacon +6 + add Persian feta +6 + add poached chicken +9	
<b>CLASSIC CHIPS</b> GF DF VE	15
House BBQ sauce	
<b>CURLY CORN RIBS</b> GF DF VE	17
Creole seasoning & lime	

## BURGERS ALL SERVED WITH CHIPS

GF BUN +2	
<b>BOGONG BURGER</b> GF* DF*	29
Fire grilled 100% beef patty, bacon, American cheese, pickles, house mac sauce	
<b>M<sup>C</sup>KAY CHICKEN BURGER</b> GF* DF*	29
Fire grilled creole chicken, avocado crema, apple slaw, tomato	
<b>FEATHERTOP BURGER</b> GF* V	28
Fried Haloumi, maple pumpkin, rocket, pickled onion, tomato relish	
<b>NELSE BURGER</b> GF* VE	28
Roasted soybean falafel, tomato relish, pickled onion, rocket, vegan spicy mayo on a potato bun	

**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/>

## WOODFIRED GRILL

<b>300G BLACK ANGUS PORTERHOUSE STEAK</b> GF* DF*	45
MBS2+, 100 DAY GRAIN FED, 36* SOUTH BEEF, SA Served w/ black garlic & bone marrow Cafe de Paris butter, chips, slaw	
<b>250G SCOTCH FILLET</b> GF* DF*	48
GRAIN FED Served w/ black garlic & bone marrow Cafe de Paris butte, chips, slaw	
<b>250G MBS4+ SOUTHERN RANGES SCOTCH FILLET</b>	62
GRASS FED, SOUTHERN RANGES, VIC Served w/ black garlic & bone marrow Cafe de Paris butter, finished with Olssons red gum salt, w/crispy chats & broccolini	
<b>BABY BACK PORK RIBS</b> GF* DF*	FULL RACK 600G+ 50 HALF RACK 300G+ 34
House BBQ sauce, chips, slaw	
<b>CREOLE GRILLED CHICKEN THIGHS</b> GF* DF*	36
Creole & lime spice rub, chips, slaw	
<b>300G DUKKAH CRUSTED LAMB BACKSTRAP</b> GF* DF*	46
Served with chermoula, chips, slaw	
<b>250G JUNIPER CRUSTED KANGAROO FILLET</b> GF* DF*	42
Served w/ Crispy Chats, Broccolini, Red Currant Jus	
<b>FEED THE FAMILY (SERVES 3-4)</b>	150
Choice of 300g Porterhouse steak or lamb backstrap, creole chicken thighs, pork ribs, slaw, earth bowl, chips, curly corn ribs	

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.

## HEALTH BOWLS

<b>POKE BOWL</b> LG DF VE	23
Coconut rice, edamame, cucumber, seaweed, pickled cabbage, carrot & daikon, citrus wasabi dressing + add poached chicken +9 + add chargrilled broccolini +6.5 + add roasted soybean falafels (3) +8.5 + add soy sesame tofu +6.5	
<b>EARTH BOWL</b> GF DF* V VE*	22
Mixed organic leaves, Persian feta, mediterranean vegetables, tomato, cucumber, pickled onion, maple balsamic dressing & candied walnut + add poached chicken breast +9 + add chargrilled broccolini +6.5 + add roasted soybean falafels (3) +8.5 + add Persian feta +6.5	
<b>NICKS BULKING BOWL</b> GF* DF*	28
Coconut rice, poached chicken breast, chargrilled broccolini, topped with crispy shallots, sweet soy glaze + add roasted soybean falafels (3) +8.5	

## KIDS ALL SERVED WITH CHIPS

Hamburger	GF* DF*
Cheeseburger	GF* DF*
Grilled chicken breast	GF DF
Fried haloumi	GF V
Roasted soybean falafels	GF VE

## SOMETHING SWEET

<b>ULTIMATE BROWNIE</b>	17
maple toasted nuts, dsalted caramel, ice cream	
<b>STICKY DATE PUDDING</b>	17
butterscotch sauce, ice cream	
<b>KIDS ICE CREAM</b>	8
caramel or chocolate sauce	