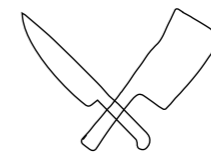


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DINNER MENU 5PM - 8:30PM

SNACKS + SIDES

CHICKEN WINGS GF* DF*	400G 25 1KG 44
Served with ranch dip.	
CAULIFLOWER WINGS DF VE V	26
CHOICE OF FLAVOURS: MUST SELECT 1 FLAVOUR	
Buffalo**	BBQ
Moroccan*	Honey mustard
Lemon pepper	Korean red dragon** (not GF)
Naked	Creole Lime*
Teriyaki	Sweet chili*
Reaper****	
PATATAS BRAVAS GF V	20
Crispy cocktail potatoes, mayo, parmesan, chili, chives	
+ add bacon	+6
+ add Persian feta	+6
+ add poached chicken	+9
CLASSIC CHIPS GF DF VE	15
House BBQ sauce	
CURLY CORN RIBS GF DF VE	17
Creole seasoning & lime	

BURGERS ALL SERVED WITH CHIPS

GF BUN	ADD + 2
BOGONG BURGER GF* DF*	29
Fire grilled 100% beef patty, bacon, American cheese, pickles, house mac sauce	
M^CKAY CHICKEN BURGER GF* DF*	29
Fire grilled creole chicken, avocado crema, apple slaw, tomato	
SCOTCH FILLET STEAK SANDWICH 32 (GF*, DF)	
140g Scotch fillet steak, Turkish bread, caramelised onion relish, lettuce, Tomato, garlic aioli	
FEATHERTOP BURGER GF* V	28
Fried Haloumi, maple pumpkin, rocket, pickled onion, tomato relish	
NELSE BURGER GF* VE	28
Roasted soybean falafel, tomato relish, pickled onion, rocket, vegan spicy mayo on a potato bun	

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WOODFIRED GRILL

BABY BACK PORK RIBS GF DF	FULL RACK 600G+ 50 HALF RACK 300G+ 34
House BBQ sauce, chips, slaw	
CREOLE GRILLED CHICKEN THIGHS GF DF	36
Creole & lime spice rub, chips, slaw	
300G DUKKAH CRUSTED LAMB BACKSTRAP GF DF	46
Served with chermoula, chips, slaw	

KIDS MEALS

ALL SERVED WITH CHIPS	18.5
Hamburger GF* DF*	Cheeseburger GF* DF*
Grilled chicken breast GF DF	Fried haloumi GF V
Roasted soybean falafels GF VE	

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.

HEALTH BOWLS

ROASTED TOMATO, KALE, WINTER VEGETABLE & CHICKPEA CURRY GF DF VE	28
Served with coconut rice and crispy shallots	
+ add poached chicken	+9
+ add soy sesame tofu	+6.5
+ 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	+9
+ add chargrilled broccolini	+6.5
+ add roasted soybean falafels (3)	+8.5
+ add soy sesame tofu	+6.5
EARTH BOWL 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
NICKS BULKING BOWL GF* DF	28
Coconut rice, poached chicken breast, chargrilled broccolini, topped with crispy shallots, sweet soy glaze	
+ add roasted soybean falafels (3)	+8.5
CREAMY TOMATO, BASIL & COCONUT SOUP GF* DF VE	18
Served with freshly baked baguette (GF bun +2)	
FALAFEL BOWL V	20
Housemade roasted soybean falafels (3), tzatziki dip, house salad w/toasted garlic pita bread	
+ add poached chicken	+9
+ add chargrilled broccolini	+6.5
+ add Persian feta	+6.5