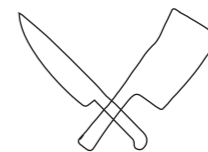


FRYINGPANINN.COM.AU



DINNER MENU 5PM - 8:30PM

SNACKS + SIDES

SOURDOUGH GARLIC BREAD	12
CHEESY GARLIC BREAD	15
CHICKEN WINGS GF DF *	450G 25 1KG 45
CAULIFLOWER WINGS DF VE V	26
choice of flavours - served w ranch dip: buffalo ", house BBQ, naked, creole lime ', moroccan ', salt & vinegar, sweet chilli, lemon pepper, reaper ""	
choice of flavours - not served w ranch dip: PB&J, japanese BBQ (not v, ve), honey mustard, korean gochujang "" (not gf)	
CHARGRILLED BROCCOLINI GF DF * V VE *	18.5
lemon, toasted almonds, persian feta	
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 +2

BOGONG BURGER GF DF *	29
fire grilled 100% beef patty, bacon, american cheese, pickles, house mac sauce	
M ^c KAY CHICKEN BURGER GF DF *	29
fire grilled creole chicken, avocado crema, apple slaw, pickled onion, tomato	
FEATHERTOP BURGER GF * V	29
fried haloumi, maple pumpkin, rocket, pickled onion, tomato relish	
NELSE BURGER VE GF *	28
roasted soybean falafel, tomato relish, pickled onion, lettuce, vegan spicy mayo on a potato bun	

ORDER via the me&u beacon on your table



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WOODFIRED GRILL / MAINS

ALL SERVED WITH APPLE SLAW AND FRIES
sub for mash/broccolini + 5

BLACK ANGUS PORTERHOUSE STEAK (300G) GF DF *	47
MBS2+, 100 DAY GRAIN FED, 36* SOUTH BEEF, SA	
served w black garlic & bone marrow cafe de paris butter	
GRAIN FED SCOTCH FILLET (250G) GF DF *	48
MSA GRADED, 100 DAYS GRAIN FED	
served w black garlic & bone marrow cafe de paris butter	
MBS4+ GRASS FED SCOTCH FILLET (250G) GF DF *	64
MBS4+ MIN, 100% GRASS FED, SOUTHERN RANGES, VIC	
served w ollsons smoked red gum salt, chargrilled broccolini, lemon	
BABY BACK PORK RIBS GF DF	FULL RACK 600G+ 50 HALF RACK 300G+ 34
house BBQ sauce	
CREOLE GRILLED CHICKEN THIGHS GF DF	36
creole & lime spice rub	
300G DUKKAH CRUSTED LAMB BACKSTRAP GF DF	47
served w/ chermoula	
250G JUNIPER CRUSTED KANGAROO FILLET GF DF *	42
red currant jus, chargrilled broccolini	
FEED THE FAMILY (SERVES 3-4)	155
choice of 300g porterhouse steak or lamb backstrap, creole chicken thighs, pork ribs, slaw, earth bowl, chips, curly corn ribs	

KIDS

ALL SERVED WITH CHIPS	18.5
HAMBURGER GF DF *	
CHEESEBURGER GF DF *	
GRILLED CHICKEN BREAST GF DF	
FRIED HALOUMI V GF	
ROASTED SOYBEAN FALAFELS VE GF	

HEALTH BOWLS

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 + 9, add chargrilled broccolini + 6.5, add roasted soybean falafels (3) + 8.5	
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	
FALAFEL BOWL V VE *	22
house made roasted soybean falafels (3), tzatziki dip, garden salad, with toasted garlic pita bread	
add poached chicken + 9, add chargrilled broccolini + 6.5, add roasted soybean falafels (3) + 8.5	

SOMETHING SWEET

ULTIMATE BROWNIE	17
house made fudge brownie, dulce de leche, maple roasted nuts, macadamia ice cream	
STICKY DATE PUDDING	17
butterscotch sauce, ice cream	
KIDS VANILLA ICE CREAM	8
choice of caramel or chocolate topping	
HOT CHOC FUDGE SUNDAE (FOR TWO)	24
4 scoops of ice cream, warm fudge brownie pieces w toasted peanuts, whipped cream, chocolate/caramel sauce, sprinkles & a cherry on top	

Frying Pan Inn cannot guarantee an allergen free kitchen.
Inform staff of any allergies and we will take extra care.

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