



FRYINGPANINN.COM.AU



DINNER MENU 5PM - 8:30PM

SNACKS + SIDES

SOURDOUGH GARLIC BREAD	12
CHEESY GARLIC BREAD	15
CHICKEN WINGS GF* DF*	450G 26 1KG 47.5
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: honey mustard, korean gochujang" (not gf)	
CHARGRILLED BROCCOLINI GF DF* V VE*	18.5
lemon, toasted almonds, persian feta	
CLASSIC CHIPS GF DF VE	16
house BBQ sauce	
CURLY CORN RIBS GF DF VE	17.5
creole seasoning, lime	
PATATAS BRAVAS VE* GF* DF*	22
crispy cocktail potatoes, bravas sauce, dice tomato, parmesan, parsley	
add bacon +6, add poached chicken + 9, add persian feta +6.5	

BURGERS

ALL SERVED WITH CHIPS | GF BUN +2

BOGONG BURGER GF* DF*	29.5
fire grilled 100% beef patty, bacon, american cheese, pickles, house mac sauce	
MCKAY CHICKEN BURGER GF* DF*	29.5
fire grilled creole chicken, avocado crema, apple slaw, pickled onion, tomato	
FEATHERTOP BURGER GF* V	29.5
fried haloumi, maple pumpkin, rocket, pickled onion, tomato relish	
NELSE BURGER VE GF*	29.5
roasted soybean falafel, tomato relish, pickled onion, lettuce, vegan spicy mayo on a potato bun	

ORDER via the me&u beacon on your table



FOLLOW US ON OUR SOCIALS f @fryingpaninnfalls creek

WOODFIRED GRILL / MAINS

ALL SERVED WITH APPLE SLAW AND FRIES
sub for crispy chats/broccolini + 6

BLACK ANGUS PORTERHOUSE STEAK (300G) GF DF*	48
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*	50
MSA GRADED, 100 DAYS GRAIN FED	
served w black garlic & bone marrow cafe de paris butter	
MBS4+ GRASS FED SCOTCH FILLET (250G) GF DF*	65
MBS4+ MIN, 100% GRASS FED, SOUTHERN RANGES, VIC	
served w ollsons smoked red gum salt, chargrilled broccolini, crispy chats, lemon	
BABY BACK PORK RIBS GF DF	FULL RACK 600G+ 54
house BBQ sauce	
HALF RACK 300G+ 35	
CREOLE GRILLED CHICKEN THIGHS GF DF	38
creole & lime spice rub	
300G DUKKAH CRUSTED LAMB BACKSTRAP GF DF	48
served w/ chermoula	
FEED THE FAMILY (SERVES 3-4)	165
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	
HAMBURGER GF* DF*	19
CHEESEBURGER GF* DF*	
GRILLED CHICKEN BREAST GF DF	
ROASTED SOYBEAN FALAFELS VE GF	

HEALTH BOWLS

POKE BOWL LG DF VE	24
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*	24
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*	24
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	
CHAR SIU PORK BOWL	30
fire grilled char siu pork belly, chinese broccoli, crispy shallots, coconut rice	

SOMETHING SWEET

ULTIMATE BROWNIE	18
house made fudge brownie, dulce de leche, maple roasted nuts, macadamia ice cream	
KIDS VANILLA ICE CREAM	8
choice of caramel or chocolate topping	
HOT CHOC FUDGE SUNDAE (FOR TWO)	25
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