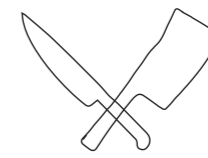


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DINNER MENU 5PM - 8:30PM

SNACKS + SIDES

- CHICKEN WINGS** GF* DF* 450G 26 | 1KG 48
- CAULIFLOWER WINGS** DF VE V 26
choice of flavours - served w ranch dip: buffalo ”, naked, creole lime ’, moroccan ’, salt + vinegar, lemon pepper, reaper ””””
- choice of flavours - not served w ranch dip: house BBQ, honey mustard, caesar, blue cheese, sweet chilli, korean gochujang ””(not gf)
- PATATAS BRAVAS** GF DF* V VE* 20
crispy potatoes, bravas sauce, dice tomato, parmesan, chives
- 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 17.5
creole seasoning, lime

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
honey mustard chicken schnitzel, lettuce, tomato, pickled onion, aioli on a milk bun
- NELSE BURGER** VE GF* 29.5
roasted soybean falafel, tomato relish, pickled onion, lettuce, vegan spicy mayo on a potato bun

KIDS

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

WOODFIRED GRILL / MAINS

ALL SERVED WITH CHIPS + CREAMY APPLE SLAW

- FLAME GRILLED STEAKS**
all served with black garlic chimichurri butter + ollsons red gum salt upgrade to chats/broccolini +5
- 300G MBS2+ PORTERHOUSE** 48
black angus, teys black, 100 day grain fed
- 250G SCOTCH FILLET** 52
red gum creek, grain finished
- 300G MBS2+ SCOTCH FILLET** 64
angus/hereford, riverine premium, 100 day grain fed
- 280G INSIDE SKIRT STEAK** 38
house marinade, served medium only
- BABY BACK PORK RIBS** FULL RACK 600G+ 54
house BBQ sauce HALF RACK 300G+ 35
- PERI PERI CHICKEN THIGHS** GF DF 38
fire grilled chicken thighs, basted in our house made peri peri sauce (choice of hot or mild) w peri peri mayo
- 250G HERB + SUNFLOWER CRUSTED LAMB TENDERLOINS** GF DF 46
served with muhammara
- FEED THE FAMILY (SERVES 3-4)** 155
choice of 280g skirt steak or lamb tenderloins, mild peri peri chicken thighs, pork ribs, slaw, earth bowl, chips, curly corn ribs

ORDER via the me&u beacon on your table



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HEALTH BOWLS

- TOSTADA BOWL**
coconut rice, pico di gallo, avocado crema, corn salsa, tostada chips, fresh tomatillo salsa
chicken or tofu or prawn 28
no protein 24
- 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, add chilled prawns + 9
- FALAFEL BOWL** V VE* 24
house made roasted soybean falafels (3), tzatziki dip, kabees, house salad, with toasted garlic pita bread
add poached chicken + 9, add chilled prawns + 9, add chargrilled broccolini + 6.5, add persian feta + 6.5

SOMETHING SWEET

- ALL DESSERTS MADE IN HOUSE
- DUBAI CHOCOLATE TART** 20
callebaut dark chocolate ganache, toasted kataifi, pistachio + tahini in a filo crust, served with pistachio ice cream
- APPLE TARTE TATIN** 18
warm caramelised apple pie, puff pastry, vanilla ice cream
- VANILLA RICOTTA DONUTS** 18
spiced sugar, lemon curd, maple yoghurt glaze
- KIDS VANILLA ICE CREAM** 8
choice of caramel or chocolate topping

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