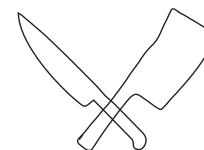


FRYINGPANINN.COM.AU



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, 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	
M ^c KAY 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 porterhouse 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



FOLLOW US ON OUR SOCIALS @fryingpaninnfallscreek

HEALTH BOWLS

TOSTADA BOWL	
coconut rice, pico di gallo, avocado crema, corn salsa, tostada chips, fresh tomatillo salsa	
chicken or tofu	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	18
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	16
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