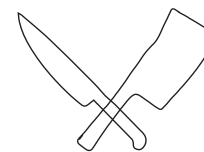


FRYINGPANINN.COM.AU



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
- 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^cKAY 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, 100 day grain fed, 36° South, SA
- 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
- CREOLE + LIME CHICKEN THIGHS** GF DF 38
slow cooked chicken thighs, fire finished
- 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, creole chicken thighs, pork ribs, slaw, earth bowl, chips, curly corn ribs

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: ORDER via the me&u beacon on your table
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HEALTH BOWLS

- 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, kabees, house salad, with toasted garlic pita bread
add poached chicken + 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
- 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