

frankie's

BAR + EATERY

ENTRÉE

Toasted Baguette veg <i>with garlic butter</i>	10
Roast Winter Vegetable Salad v <i>cumin roasted vegetables, toasted bulger wheat, tahini dressing</i>	20
Soup of the Day veg, gfo <i>with toasted ciabatta & sundried tomato butter</i>	17
Caramelised Onion & Feta Tart veg <i>goats curd, beetroot relish, sherry maple glaze, topped with fresh rocket</i> - add san daniel prosciutto 7	22
Wedge Ceaser Salad gfo <i>ice berg lettuce, caeser dressing, bacon, croutons & parmesan</i> - add smoked chicken 5	20
Roast Pork Belly <i>miso dashi braised daikon, hikory smoked apple & horseradish gel</i>	24
Crispy Prawn & Chive Puffs <i>Housemade plum & ginger sauce, chilli garlic oil</i>	24

MAIN

300g Prime Hereford Ribeye gf <i>served with mash & choice of sauce</i> - tawny port jus - peppercorn bourbon sauce - garlic butter	42
Chicken Pot Pie <i>same today, not tomorrow, ask your server for today's option</i>	34
Pork Spare Ribs gf <i>glazed in a housemade BBQ sauce, served with slaw</i> -500g 26 - 1kg 42	
Market Fish of the Day gfo <i>onion bhaji batter, curry ketchup, fries & seasonal salad</i>	28
Spaghetti Carbonara <i>guanciala, pecorino romano & free range egg</i>	32
Jackfruit Ragu v <i>nut mince, tagliatelle, gremolata</i>	29
Akaroa Grilled Salmon gf <i>pan seared salmon, corn veloute & red wine braised cabbage</i>	36
Lamb Shank gf <i>agria potato mash, salsa verde, crushed peas & jus</i>	34

Chateaubriand 65

*550g of prime hereford Beef fillet, 6 hour
sous vide with a seared finish, served
medium rare with port jus & dijon
mustard and your choice of
two sides. great for sharing or the hungry
traveller.*

Suggested wine match
Mount Michael "Estate" Pinot Noir \$16

*Hand harvested from a single pisa
vineyard site in central otago,
traditionally fermented in French oak
barrels*

SIDE

Thick Cut Fries v, gf	10
Brussle sprouts with smoked bacon lardons	12
Mini Caesar Salad	10
Garlic Mash veg, gf	10
Grilled Prawns gf	12
3 Cheese Crumb Macaroni Cheese veg	14

DESSERT

Double Chocolate Brownie gf, veg <i>served with chocolate sauce, berry compote, toasted ginger bread spiced corn flakes & marscapone</i>	14
Apple & Rhubarb Strudel veg <i>with burnt caramel bourbon sauce & kapiti vanilla icecream</i>	16
Ice Cream Sundae gf <i>Kapiti vanilla, chantilly cream, berry coulis, & torched banana</i>	14
Coconut Rice Pudding v <i>short grain rice, cooked in coconut milk flavoured with cardamom, served with a red wine poached pear</i>	16

Artisanal Cheese Board

1 cheese 16, 3 cheeses 39

served with house made chutney & oat crackers