

# frankie.

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(THREE | ALL SERVED IN STEAMED LOTUS LEAF BUNS)

### Glazed Duck \$20

House made kimchi, pickled cucumber, bean shoot, chilli, coriander

### Sticky Pork Belly \$20

pickled pineapple & coconut, slaw, crushed peanuts

### Hoi Sin Mushroom (V) \$18

Glazed mixed mushrooms, kewpie mayo, pickled red onion, coriander, chilli, bean shoots

### Pulled Teriyaki Chicken \$20

Pickled vegetables, chilli, coriander, sesame

[www.frankiebar.com](http://www.frankiebar.com) | [bookings@frankiebar.com](mailto:bookings@frankiebar.com)

 [@frankie.\\_geelong](https://www.instagram.com/frankie_geelong) [#frankiesaysso](https://www.instagram.com/frankiesaysso)

Planning a function? Frankie loves a party!  
Email us | [bookings@frankiebar.com](mailto:bookings@frankiebar.com)

*please note a surcharge of 15% applies on public holidays*

## sweet things

### Kaffir Lime Tart

\$14

### Sweet Dumplings

\$14

### Bahn Gan

(Vietnamese Coconut Creme Caramel)

\$14

## small things

### Mussels (GF) \$15

House made Thai red curry, coconut, lime, chilli, coriander, crusty bread

### Steamed Dumplings (VO) \$14

Please ask our staff for todays dumplings!

### House Made Dim Sims (6) \$15

Pork, chicken, cabbage & shallot in wonton pastry, sticky sweet soy

### Crispy Calamari (GF) \$16

Flash fried coated calamari, chilli caramel, yuzu aioli, micro herbs

### Tamarind Chicken Bettle Leaf (3) (GF) (VO) \$15

Spiced chicken, tamarind relish on bettle leaf with mint, coriander, chilli, pomegranate & peanuts

### Crispy Duck & Mushroom Spring Rolls (3) \$14

Pulled duck, cabbage, mixed mushrooms, spring onion, chilli, Hoi sin in spring roll pastry, spicy plum dipping sauce

### DIY Traditional Chicken San Choy Bau (GF) (VO) \$15

Traditional spiced ground chicken, cucumber, fresh iceberg lettuce, coriander, mint, spring onion & chilli

### Thai Vegetable Money Bags (V) \$15

Shitake mushroom, vermicelli noodles, cabbage, carrot, chilli, spring onion, herbs & nam jim dipping sauce

### Pulled Pork Pancakes (3) \$15

With Chinese 5 spice pulled pork, house made thin pancakes, Hoi sin, fresh pickled carrot, apple, red cabbage, bean shoots, chilli & coriander salad

### Korean Style Crispy Chicken Ribs (GF) \$15

Spiced coated chicken, sticky Nam Jim sauce

### Steamed BBQ Pork Buns (2) \$15

With Chinese char siu bbq pork, chilli & soy dipping sauce

### Sweet Potato Fries (GF) \$8

Spiced chilli salt, sriracha mayo & house made sweet chilli

## big things

### BANG BANG Noodle Salad \$25

Poached chicken, egg noodles, snow pea & cucumber slaw, chilli, coriander, sesame & turmeric dressing, peanuts, boiled egg & fried shallots

### Yakitori Don (Japanese BBQ Chicken) \$27

Sticky soy, sesame, mirin, yuzu & chilli marinated bbq chicken, served w house made Japanese pickles

### Dongpo (Chinese Braised Pork Belly) \$30

Sticky Chinese soy braised pork belly, steamed Asian greens, chilli sauce

### Malaysian Yellow Curry (GF) (V) \$25

Roasted sweet potato, cauliflower & chickpea curry, coconut, chilli & coriander

### Add Chicken \$5

### Seafood Pad Cha (Sizzling Stir Fry) \$32

Stir fry of prawns, mussels, calamari & scallops tossed through coriander root, galangal, lemongrass, hot red chilli, oyster sauce & Thai basil

### Pad Kra Pao (Thai Basil Chicken) \$27

Stir fried chicken w garlic, shallots, birds eye chilli, Thai basil, snake beans, fried egg & ketchup manis

### Beef & Potato Rendang (GF) \$30

Slow cooked beef rendang curry, chilli, spring onion & coriander

### Som Tam (Green Paw Paw & Prawn Salad) (GF) \$27

Steamed prawn & paw paw salad w smashed snake beans, cherry tomatoes, bean shoots, peanuts & coriander

### Thai Vegetable Salad (GF) (V) \$25

Banana blossom, spring onion, coconut, bean shoots, chilli, coriander, fried shallots, nam jim

### Slow Cooked Lamb Curry (GF) \$30

Coconut, cumin & coriander curry w sweet potato & toasted cashews

### Steamed Rice \$5