frankie's.
Restaurant & Bar

entrée | antipasto

Garlic Bread, baked ciabatta, garlic butter and herbs $10

House Marinated Olives, served cold with thyme, lemon and orange (v, gf) $14

Garlic Pizza 12", serves 2-3 people, garlic butter oil base and mozzarella (v) $23

Bruschetta, feta crumble, tomatoes, onions, basil, and olive oil on garlic loaf, with balsamic (v) $17

Arancini Cacio e Pepe, Pecorino Romano, toasted black pepper, pecorino dust and aioli (v) $16

Calamari Fritti, flash fried, light polenta herb crust, petite salad and lemon caper aioli (gf) $19

Lasagne Spring Rolls, (2) the Italian take, filled with beef ragu, mozzarella and bechamel dipping sauce $17

Pan Seared King Prawns, asparagus puree, shaved asparagus and watercress salad, bright lemon butter emulsion (gf) $22

side | contori

Shoestring Fries, rosemary salt and aioli $12

Crispy Roasted Potatoes, twice cooked, Italian herbs and olive oil (v, gf) $14

Grilled Vegetables, lemon and mint olive oil and toasted almonds (v, gf, nuts) $14

Garden Salad, with lemon honey mustard dressing (gf, v) $12

signature main | piatto della cassa

Nonna's 'Half and Half'
Homemade chicken schnitzel and choice of spaghetti napolitana, slow cooked ragu or creamy boscaiola $36
(This was Nonna Mary's specialty dish at the Grand Central Hotel in the 80's. Maybe you remember?)

main | il secondo

Pork Belly | twice cooked pork belly, infused with fennel, rosemary and garlic, crackle skin, grilled apricots, roasted herb potatoes, fresh watercress salad and salsa verde (gf) $36

Pan Fried Veal | veal striploin escolopes, marsala butter reduction, roasted potatoes, crispy prosciutto, pickled cranberries and fresh watercress salad (gf) $46

Baked Barramundi | seasoned with tarragon salt, garlic herb potatoes, salad and lemon caper aioli (gf) $38

Riverina Eye Fillet | 200g, crispy Italian potatoes, charred asparagus, maple cider jus and sweet potato crisps (gf) $52

Riverina Rump | 250g, crispy chips with oregano salt, house salad and choice of sauce below $39

Chicken Parmigiana | crispy chips with oregano salt and house salad $30

Chicken Schnitzel | crispy chips with oregano salt, house salad and choice of sauce below $27

Extra Sauces $2.50: Creamy mushroom (gf) | Diane (gf) | Pepper (gf) | Gravy (gf)

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pasta & risotto | pasta & risotto

Marinara Linguini, mussels, king prawns and calamari, garlic cherry tomato confit, and red chilli $34

Garlic and Chilli Prawn Linguini | king prawns with tails, shallots and chilli olive oil $33

Slow Cooked Beef Ragu Linguini | braised beef in rich tomato sauce with Italian herbs and garlic $28

Boscaiola Linguini | sautéed bacon, mushrooms, shallots and white wine cream $28 / Add chicken 7

Risotto Primavera ai Gambari, carnaroli rice cooked in a light seafood broth, whipped velvety purée of sweet spring peas, spinach and mint, topped with butter poached prawns and fresh stracciatella $36

Roasted Sweet Potato Risotto | creamy sauce, spinach, tomato and herbs (gf, v) $26 / Add chicken 7

pizza | pizza

Margarita	Loaded mozzarella (v) $23
Vinny	Loaded pepperoni $27
Francesco	Smoked ham, pepperoni, chicken and smokey BBQ sauce $29
Antonio	Smoked ham and sweet pineapple pieces $27
Guiseppe	Smoked ham, pepperoni, mushroom, capsicum, pineapple and olives $29
Salvatore	BBQ chicken, capsicum, onion, tomato and smoky BBQ sauce $29

dessert | dulce

Warm Sticky Toffee Pudding, sweet butterscotch and Frangelico sauce and vanilla ice-cream $15

Torta della Nonna, sweet pastry crust filled with vanilla cream, candied pistachio and powdered sugar $15

Affogato, vanilla ice-cream and fresh espresso coffee (gf) $12

Affogato with Liqueur, vanilla ice-cream and fresh espresso, with choice of: Baileys, Kahlua, Butterscotch Schnapps OR Frangelico (n, gf) $18

children | bambini & bambine

** For children aged 12 years and under

MAINS

Grilled Chicken, vegetables, and mash (gf) $14
Chicken Schnitzel, chips, and gravy $14
Spaghetti with Butter with parmesan $12
Spaghetti Bolognaise with parmesan $14
Battered Fish and chips $14

DESSERT $5

Vanilla Ice-Cream, choice of chocolate, strawberry or caramel sauce