

26

at

FRANKS

TAPAS & STARTERS

Delicious tapas & starter plates to mingle & enjoy
with our signature wines.

A DELICIOUS SELECTION OF TABLE SIDES

55

LENTIL RAGOUT

Slow cooked lentils with baby spinach.

HOT HONEY BEANS

Borlotti, kidney & green beans served with honey, chilli & mustard dressing.

THE BAKED POTATO

Served with chives & farm butter.

MARKET ROAST VEGETABLES

CHIPS

BISTRO CREAMED PARMESAN MASH

SMOKED MARROW BONES

SAUCY LITTLE SIDEKICKS

55

Mustard
Pepper
Mushroom
Creamy Piri-Piri

SIDES & SAUCES

Small additions. Serious flavour.

CRUNCHY STUFFED OLIVES 89

Deep-fried Kalamata olives stuffed with feta, confit garlic & smoked chilli. Served with mayo.

TERIYAKI SMOKED BILTONG WAFERS 135

Salsa verde dipping sauce & Kikkoman soy dressing.

TUNA LOLLIPOPS 179

If you know, you order these first. Sesame tempura dusting, wasabi mayo, pickled ginger, finished with a soy lime reduction.

CRISPY SQUID 145

Golden & crisp tempura squid. Served with spicy mayo.

CHICKEN LIVERS PIRI PIRI 95

Creamy chilli-spiked livers, flash-fried with garlic, tomatoes & farm cream.

PHYLLO PRAWNS 179

4 garlic & lemon prawns wrapped in crispy kataifi pastry. Served with spicy mayo.

JALAPEÑO POPPERS 99

Cheese-filled jalapeños with a crispy tempura finish. Served with spicy mayo.

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PICANTE 185

Picante sauce, creamy bolognaise & chilli.

WILD MUSHROOM RISOTTO 189

Wild mixed shrooms pan-seared with garlic, chardonnay & double cream. Topped with chargrilled broccoli.

SEAFOOD RISOTTO 355

Prawns, mussels & calamari pan-fried with rich tomato stock, cream & arborio rice.

SEAFOOD FETTUCCINE 295

Home-made pasta, prawns, mussels & calamari, pan-fried with light tomato seafood stock.

FRESH LANGOUSTINE FETTUCCINE 375

Prawns, calamari & mussels, flash-fried with seafood stock, double cream, farm butter & chardonnay.

PASTA & RISOTTO

A variety of our best pasta options.

CHEESY GARLIC SNAILS 139

Snails cooked in garlic Café de Paris butter, topped with melted cheese & finished in the wood-fired oven.

CHINESE POT STICKERS 110

Pan-fried dumplings with soy, lime, toasted sesame, spring onions & chilli crunch.

ASIAN CARPACCIO 169

Thinly sliced beef served with wasabi mayo, Korean chilli crunch & baby leaf salad.

LOADED HUMMUS 110

Creamy hummus topped with pomegranates, citrus slices, crunchy sumac, cucumber, olives, smoked chilli, cherry tomatoes, fresh bay leaves & walnut brittle. Served with homemade ciabatta.

SMOKED MARROW BONES 95

Smoked with a parmesan & mixed herb crust. Served with homemade toasted ciabatta.

THE MEAT GRILL

Dry-aged, slow-cooked & wood-fired.
A delicious selection of signature dishes.

MARGARITA 119

THE SPICY NATAL 169

Banana, bacon & hot honey.

F.A.B 179

Feta, avo & streaky bacon.

VEGETARIAN 169

Aubergine, pesto artichoke, avo, mushrooms, sun-blushed tomatoes & rocket leaves.

*Add salami 30

TIKKA CHICKEN MASALA 179

Tzatziki, pineapple chutney & coriander with crunchy poppadum on top.

ITALIAN SEAFOOD DELUXE 255

Prawns, mussels, squid heads & calamari flash-fried with tomato, garlic, sea salt & chardonnay.

CHERRY OH BABY 179

Pepperoni, jalapeño & Kalamata olives.

PRAWNS & PEPPERONI 255

Plump prawns & Midlands pepperoni.



WOOD FIRED PIZZA

All our sourdough pizzas are hand-stretched & wood-fired with a 24-hour slow-cooked passata sauce.

CLASSIC FILLET OF BEEF 150G 210 | 300G 320

Grilled to perfection. Served with chips & vegetables.

FILLET ON THE BONE 300G 325

Juicy, flavour-packed & finished with Café de Paris butter. Served with your choice of side.

RACK OF LAMB LADIES 290 | FULL 475

Mixed herb & parmesan crust, Dijon mustard, bone marrow beef stock & Shiraz reduction. Served with parmesan mash.

VEAL AL LIMONE 292

Veal escalopes pan-fried in farm butter with lemon zest, citrus & fresh bay leaf. Served with your choice of side.

VEAL OSSO BUCCO 289

Veal shanks slow-cooked overnight in our wood-fired oven with white wine, veal stock, vegetable soffritto & herbs. Served with risotto & green beans. Finished with Italian gremolata salsa.

DRY-AGED RIB EYE 365

350g rib eye seared & finished with Café de Paris butter in the wood-fired oven. Served with your choice of side.

FRANKS RIBS 800G 389

Sticky BBQ basting & homemade slaw. Served with fries, onion rings & honey mustard dip.

TOMAHAWK RIB STEAK SQ

Ask for cut of the day. Chargrilled, finished with Café de Paris butter & slow-cooked bone marrow jus. Served with your choice of side.



SALADS & LIGHT MEALS

Fresh & light.

PREGO FILLET STEAK ROLL 195

Tender steak cooked with creamy Piri-Piri on a homemade, toasted baguette. Served with chips.

THE NAKED BURGER 195

Double patty with cheese, bacon, avo, double slaw, lettuce, tomato & burger mayo.

NO MEAT. NO BUTTER. NO CHEESE. (VEGAN) 165

Homemade vegan patty with hummus, citrus & nuts on a toasted roll. Served with your choice of side.

RARE ROAST BEEF SANDWICH 189

Mustard horseradish mayo, grilled onions & hot beef jus dipping sauce. Served with chips.

BACON & CHEESE BURGER DELUXE 175

Classic, homemade beef burger patty with bacon, cheese, pickles & onion rings. Served with chips.

BURGERS & THINGS

Our café-style favourites.

QUINOA NUT SALAD 175

Wood-fired with feta, pesto & macadamia nuts. Served on a salad & quinoa base with a house lemon vinaigrette.

HONEY ROASTED BUTTERNUT SALAD 159

Honey, lentils, baby leaves, toasted pumpkin seeds, feta & lime dressing.

OLD SCHOOL GREEK SALAD 159

Feta, tomato, cucumber, red onion & Greek dressing.

CRISPY CALAMARI SALAD 189

Light, crispy calamari with baby leaf salad, organic nuts & Asian dressing.

*Add avo 39

TUNA LOLLIPOP SALAD 259

Sesame tuna, pickled ginger, wasabi mayo, baby leaves & Asian dressing.

ROCK COD FISH CAKES 195

Thai-style fish cakes with sesame chilli, lemongrass, avo, baby leaf salad & Asian dressing.



**POULTRY &
SEAFOOD**

Fresh local vibes.

DURBAN-STYLE CHICKEN & PRAWN CURRY 265

Chicken & prawn tempered with local spices in a fresh tomato & coriander sauce. Served with sambals, popadoms & savoury rice.

CATCH OF THE DAY SQ

A daily selection of fresh local fish. Please ask your waitron for today's offering.

DEBONED HALF WOOD-FIRED CHICKEN 235

Lemon garlic or Mozambican Piri-Piri splashed with beer. Served with your choice of side.

WOOD-ROASTED CALAMARI 275

Tender calamari with lemon, Piri-Piri or garlic butter. Served with savoury rice.

PRAWNS NACIONAL 395

6 x Shell-on prawns drenched in Mozambican Piri-Piri, finished with a splash of beer. Served with your choice of side.

SUMMER BIRD 225

Grilled chicken breast, avo, peppery rocket leaves, Spanish tomato salsa, basil pesto, basil oil & parmesan shavings. Served with tempura sweet potatoes.