

(a) FRANKS FINE FEAST – DIPS,
olives, CURED MEATS, sweet potato chunks,
pita
\$60

(b) 'Chopping board' Chicken schnitzel, tomato
sugo, cheese
\$58

(c) Pulled lamb buns, yoghurt sauce, red
pepper salsa, mint salad
\$75

(d) BBQ wings, Franks bourbon sauce, grilled
corn, parmesan aioli.
\$55

(e) Pumpkin & semi dried tomato arancini,
parmesan aioli (Vego)
\$45

(F) Junior 'Franks Dog' pork wiener,
mustard & ketchup
\$75

(G) Falafel, hummus, mint yoghurt, lemon.
\$45

(H) Thai squid, lettuce cups, crispy noodle,
picked herbs
\$75

(I) Sushi bites, wasabi, ginger & soy
\$60 (vGN)

(J) Cauliflower pakoras, mint chutney,
lemon, coriander (VGN)
\$50

(K) house made pork and apple sausage rolls,
franks OG sauce, ketchup
\$50

(L) Chickpea samosas, mint & coriander
chutney, pickled red onion (VGN)
\$50

(M) Local cheese, fruit paste, fresh fruit,
crackers
\$60

(N) Selection of sweet treats
\$100 (VGN)

18 pieces per plate

Name:
Date:
Time:
Area:
PAX:
Contact:
Drinks:
Allergies (etc):

Food Service Time:

Food Order:

- 1.
- 2.
- 3.
- 4.
- 5.
- 6.
- 7.
- 8.
- 9.
- 10.
- 11.
- 12.
- 13.
- 14.

Ph.: (08 8410 0036)
Email: info@thefranklinhotel.com.au
Web: www.thefranklinhotel.com.au
All finger food orders requested 5 days prior to event
VGN = Vegan available; please notify staff when ordering

