



THE FRANKLIN HOTEL

92 FRANKLIN ST. ADL

Food allergies & dietary requirements can be catered for. Please discuss your needs with our staff. Allergens such as nuts, gluten & lactose can be found in commercial kitchen environments, as such we are unable to guarantee that these aren't present.

GF - Gluten Free

V - Vegetarian

VG - Vegan

GFA - Gluten Free Available

VA - Vegetarian Available

VGA - Vegan Available

20 Pieces Per Platter  
(\* \* Pieces Not Specified)

<b>SAN CHOY BOW</b> Choice Of:	<b>62</b>
Tofu - Lettuce Cups - Asian Dressing - Coriander	GF - VGA
Chicken - Lettuce Cups - Asian Dressing - Coriander	GF
<b>LAMB KOFTA</b> GF	<b>82</b>
Mint Yoghurt	
<b>CAULIFLOWER POPCORN**</b> V - GFA	<b>62</b>
Siracha Aioli	
<b>PORK + FENNEL SAUSAGE ROLLS</b>	<b>75</b>
Tomato Chutney	
<b>DUMPLINGS</b> Choice Of:	<b>62</b>
Vegetarian	VG
Pork + Prawn	
<b>CHOPPING BOARD CHICKEN PARMI</b>	<b>68</b>
Housemade Napolitana Sauce - Melted Mozzarella	
<b>HOUSEMADE FALAFEL</b> GF - VGA	<b>62</b>
Hummus - Yoghurt Sauce	
<b>GRAZING PLATTER**</b> GFA	<b>82</b>
Cured Meats - Cheese - Housemade Dips - Charred Turkish	
<b>PRAWN SLIDERS</b>	<b>90</b>
Iceberg Lettuce - Capers - Marie Rose Sauce - Brioche Bun	
<b>FRANK'S ORIGINAL MINI HOTDOGS</b>	<b>90</b>
Barossa Valley Wiener - Lettuce - Aioli - Frank's OG Sauce	