



THE FRANKLIN HOTEL

92 FRANKLIN ST. ADL

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(08) 8410 0036

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)

**Finger Food Orders Required 7
Days Prior To Booking**

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