



SMALL PLATES

Baba ghanoush	130
Smokey aubergine, hummus, haloumi, fried zucchini & sesame, flat bread	
Blackened prawn tostada	145
Blackend prawn, crisp tortilla, avocado, chipotle lime crema	
Beef tartar tostada	140
Beef tartar, crisp tortilla, sour cream, pico de gallo, parmesan, coriander	
Tuna tataki	145
Seared tuna, honey & soy-mirin dressing, segmented orange	
Corn dogs	95
Cornmeal battered frankfurter with mustard mayo, housemade ketchup & pickled cucumber	
Short rib birria taco	110/210
Chipotle, black bean salsa, avocado, crema	
Buffalo chicken wings	115
Tossed in housemade hot sauce & ranch, chives	
Prawn cocktail	145
Grilled prawns, avocado, shredded lettuce & Marie Rose sauce	
Squid	120
Crispy cajun squid with spring onions, coriander, hot sauce & garlic aioli	
West Coast mussels	160
Saldanha bay mussels, steamed in white wine-gremolata cream, ciabatta	

SALADS

Franks salad	120
Marinated plum tomatoes, smashed cucumber, avo, red onion, danish feta & honey-mustard dressing	
Caesar	130
Cos lettuce, croutons, parmesan, anchovy Caesar dressing	
Wedge salad	95
Halved Iceberg lettuce head, blue cheese dressing, crispy bacon, tomato & chives	
Caprese salad	85
Marinated plum tomatoes, buratta, basil	
Add grilled chicken	60
Add poached prawns	80

SPECIALITIES

Oxtail gumbo	250
Cajun style braised oxtail, chorizo, butter beans with pommes puree	
Beef short rib	250
Braised short rib, reduced braising jus with pommes puree	
New England clam chowder	185
Chopped ocean clams, bacon, potato, old bay seasoning, chives & garlic butter ciabatta	
Short rib Mac & Cheese	195
Smokey BBQ pulled short rib, chives, topped on American style Mac & Cheese	
Jambalaya	230
Creole style rice - prawns, chorizo & green pepper topped with cajun spiced Monkfish	
Pork belly Ramen Bowl	495
Crispy sliced pork belly, ramen, soy pickled egg	
Franks Texas style Chili	180
Rump cubes, red kidney beans, tomato base, topped with shredded cheddar, crème fraiche and Jalapeño cornbread	

PASTA

Seafood - Pappardelle	250
Squid, mussels, prawns, chilli, basil, garlic & pernod lemon cream	
Tomato - Pappardelle	165
Roasted tomato, olives, basil & chilli	
Cacio e pepe - Rigatoni	195
Black pepper, rocket, Grana Padana	

SEAFOOD

Hake & Chips	170
FBC beer battered hake, mushy peas lemon-caper mayo & handcut triple cooked fries	
Sole Meunière	255
Lightly dusted sole panfried in brown butter, capers, lemon butter sauce with pommes puree and a choice of any side	

SANDWICHES

<i>Served on a soft sesame brioche bun with handcut tripple cooked fries and housemade mayo</i>	
Grilled chicken	160
BBQ grilled boneless chicken thigh, housemade pickles, lettuce, ranch.	
Beef burger	160
Beef patty, BBQ sauce, tomato, lettuce, chopped onion	
Short rib	170
Pulled BBQ short rib, Coleslaw housemade pickles	

FROM THE PIRA GRILL

BBQ basted	
<i>First side included with your choice of grill</i>	
Beef Sirloin	300g 260
Beef fillet	200g 260
Beef fillet	300g 295
Beef Rib-eye	300g 295
Beef T-Bone	500g 345
Pork chop	195
BBQ pork chop, braised red cabbage, mustard cream, blue cheese	
"Nashville" hot chicken	175
Grilled boneless thigh and leg, Nashville hot chicken basting, pickles	
STOUT Pork ribs (300g)	240
Slow cooked pork ribs, Smokey Stout and BBQ	

SIDES

<i>First side included with your choice of grill</i>	
FRIES - Handcut and triple cooked	55
BBQ spice & housemade mayo	
Coleslaw	45
Cabbage, carrots, ranch ,chives	
Creamed spinach	65
Grilled corn	65
Chipotle butter & parmesan	
Mash	50
Butter, cream, chives	
Franks southern baked beans	65
Bacon, chorizo & mustard	
Mushy peas	45
Peas, cream & butter	

SAUCES

Sauces are an optional extra	45
Brandy peppercorn	
Mushroom	
Béarnaise	
BBQ	

DESSERTS

Cheesecake	75
Vanilla crème brulee	75
Triple chocolate brownie	75
Hazelnut praline, vanilla ice cream	
Pecan caramel pie	75
whipped vanilla cream	
Florida key lime pie	75
whipped cream, lime zest	