



SMALL PLATES

Corn Ribs	110
Asian style corn ribs, miso & gochujang mayo & chilli crisp	
Buffalo chicken wings	125
Housemade hot sauce, ranch & chives	
Squid	130
Cajun fried squid, hot sauce & garlic aioli	
Baba ghanoush	135
Smokey aubergine, hummus, haloumie & flat bread	
Cajun prawn tostada	155
Cajun prawn, crisp tortilla, avocado, chipotle lime créma	
Tuna tataki	155
Seared tuna, soy-mirin glaze & citrus	
Short rib birria taco	110/210
Slow braised chipotle beef, black bean salsa, avocado, créma	
Prawn cocktail	150
Grilled prawns, avocado, & Marie Rose sauce	
Corn dogs	90/110
One or two cornmeal battered frankfurters with mustard mayo, housemade ketchup & pickled cucumber	

SALADS

Franks salad	125
Marinated tomatoes, avocado, danish feta & honey-mustard dressing	
Caesar	135
Cos lettuce, croutons, parmesan & anchovy Caesar dressing	
Caprese salad	145
Marinated tomato, bocconcini, rocket & Balsamic	
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Add grilled chicken	65
Add poached prawns	90

SEAFOOD

Hake & Chips	180
Beer battered hake, mushy peas, lemon-caper mayo & handcut triple cooked fries	
Sole Meunière	260
Pan fried sole capers, lemon butter sauce with mash and a choice of any side	

WE ARE CASHLESS

SPECIALITIES

Franks Southern Fried Chicken	210
Crispy fried chicken, slaw drizzled, hot honey mayo, Option of Spicy or mild with choice of side	
Short rib Mac & Cheese	200
BBQ pulled short rib, over creamy Mac & Cheese and toasted herb crumb	
Franks Texas style Chili	210
Slow cooked beef cheek chili with cheddar, Jalapeño cornbread	
Beef short rib	255
Slow braised short rib, jus, mash, with choice of side	
Oxtail gumbo	260
Cajun braised oxtail, chorizo & butter beans with mash	
Jambalaya	230
Creole rice, prawns, chorizo & monkfish	

PASTA

Seafood - Pappardelle	260
Squid, prawns in pernod lemon cream	
Tomato - Pappardelle	175
Roasted tomato, olives, basil	
Beef cheek ragu - Rigatoni	210
Slow cooked beef cheek, chorizo, bacon & coriander	
Cacio e pepe - Rigatoni	200
Black pepper, rocket, Grana Padana	

SANDWICHES

<i>Served on a soft sesame brioche bun with handcut tripple cooked fries and housemade mayo</i>	
Grilled chicken burger	165
BBQ chicken thigh, pickles, lettuce, ranch	

Beef burger	170
Wagyu Beef patty, tomato, lettuce, onion	
Short rib	170
Pulled BBQ short rib, Coleslaw housemade pickles	
Hake burger	160
Beer battered hake, dill & lemon-caper mayo	

FROM THE GRILL

First side included with your choice of grill

No basting or Basted

Beef Sirloin	300g	270
Beef fillet	200g 300g	275 300
Beef Rib-eye	300g	300
Beef T-Bone	500g	355
Cauliflower Steak		180
BBQ cauliflower, miso puree, crispy garlic & onion & garlic aioli		
Pork chop		200
Grilled pork chop, fennel, apple puree		
"Nashville" hot chicken		180
Grilled deboned thigh, hot glaze & pickles		
BBQ Pork ribs (300g)		245
Slow cooked, Smokey BBQ		

SIDES

FRIES - Handcut and triple cooked	60
BBQ spice & housemade mayo	
Coleslaw	50
Cabbage, carrots, ranch ,chives	
Creamed spinach	70
Grilled corn	70
Chipotle butter & parmesan	
Mash	55
Butter, cream, chives	
Franks southern baked beans	70
Bacon & chorizo	
Mushy peas	50

SAUCES

Sauces are an optional extra	50
Brandy peppercorn	
Mushroom	
Béarnaise	
BBQ	
Jus	
Nashville hot sauce	

DESSERTS

Cheesecake	80
Vanilla crème brulee	80
Chocolate brownie	80
Vanilla ice cream	
Florida key lime pie	80
whipped cream, lime zest	