

THE  
**FRANKLIN**

TAPHOUSE & KITCHEN

# *A la carte*

2 COURSE \$55 | 3 COURSE \$65

*Hot ciabatta for the table with roast garlic & olive oil*

## ENTREES

*King prawn cocktail, Bloody Mary dressing, whipped avocado and crisp iceberg.*

*Bun cha salad, pork cakes, cucumber, mint, peanut & glass noodles with nam Jim dressing.*

*Fried squid, chilli, roasted lemon & black garlic aioli*

*Vegan tofu lettuce cups, glass noodles, sprouts & san choy bao sauce*

## MAINS

*200g Angus sirloin, sautéed garlic potatoes, salsa verde & pecorino.*

*Skin on salmon, courgette spaghetti, water cress & soy brute Blanc.*

*Merino lamb, roasted beets, wild rocket & labneh.*

*Hand cut saffron pasta, herbs, garlic crumb & pecorino*

## DESSERT

*Toffee apple donuts, vanilla ice cream*

*Ice cream sandwich, chocolate biscuit and toasted marshmallow.*

*Kiwi pav, cream, mint, mango & salted caramel sauce.*

THIS MENU IS FOR A MINIMUM GROUP SIZE OF 15 GUESTS