## **VALUE LUNCHES**

| ANDRE POMCHES  |        |             |
|--|--------|-------------|
| available daily from 11:30AM - 2PM   | М      | G           |
| FISH & CHIPS Battered reef fish served with house salad, thick fries, tartare and lemon wedge  | \$15   | \$19        |
| CHIPOTLE CHICKEN TACOS [2] Picante chicken breast, flour tortillas with chipotle aioli, fresno chilli, lettuce, cheese and mexi-slaw   | \$15   | \$19        |
| - SWAP FOR BEER BATTERED FLATHEAD  | \$16   | \$20        |
| PIE & CHIPS House made pie of the day served with thick fries and gravy  | \$15   | \$19        |
| PESTO PENNE Char-grilled vegetables, creamy basil pesto, preserved lemon, baby spinach and parmesan  | \$15   | \$19        |
| - ADD CHICKEN  | \$5    | <b>\$</b> 7 |
| PETITE CHICKEN SCHNITZEL Golden crumbed chicken breast served with our house salad, thick fries and rich gravy   | \$16.9 | \$19.9      |
| PETITE CHICKEN PARMIGIANA Chicken schnitzel with napoli sauce, smoked leg ham and melted cheddar, served with our house salad and thick fries                                  | \$21.9 | \$24.9      |
| <b>LUNCH ROAST OF THE DAY (GFR)</b> Choose from beef or pork with roast potato, pumpkin, greens and rich pan gravy   | \$18.9 | \$21.9      |
| - MAKE IT A ROAST COMBO<br>With beef & pork  | \$22.9 | \$26.9      |
| <b>200g ANGUS BEEF RUMP</b> With our house salad, thick fries & choice of sauce: rich gravy, Diane, mushroom, pepper or garlic cream   | \$22.9 | \$26.9      |
| SIGNATURE CHICKEN KATSU CURRY (DF) Panko crumbed chicken breast, mild golden curry, steamed rice, vegetables and sesame seeds  | \$22.9 | \$25.9      |
| <b>BULGOGI BEEF POWER BOWL</b> Tender Korean BBQ Angus beef, steamed rice, gochujang, ginger, vegetables, toasted sesame   | \$24.9 | \$28.9      |
| <b>THAI PRAWN &amp; CHICKEN STIR-FRY (GFR, DF)</b> King prawns, chicken breast, capsicum, sprouts, hokkien noodles, and sticky sweet chilli & tamari glaze                     | \$25.9 | \$28.9      |
| <b>PEANUT CHICKEN SKEWERS &amp; SPECIAL FRIED RICE</b> Marinated chicken skewers (4) with jasmine rice, egg, peas, corn, green shallots, satay sauce and crispy prawn crackers | \$24.9 | \$28.9      |
| ADD A GARLIC SUB TO ANY VALUE LUNCH  | \$3    | \$4         |
| SWAP CHIPS & SALAD FOR MASH & STEAMED VEGETABLES   | \$3.5  | \$4.5       |

PRESENT YOUR VALID SENIORS CARD TO RECEIVE \$2 OFF ANY ITEM FROM THE FRENZY'S MENU DURING LUNCH HOURS!

VALUE LUNCHES ARE UNABLE TO BE DISCOUNTED WITH ANY OTHER OFFER INCLUDING ENTERTAINMENT BOOK VOUCHERS.

# HAVE A PIZZA THIS

| HAVE A LIESA INIA   |      |      |
|---|------|------|
| from 5:30PM - 8:30PM  | М    | G    |
| All on hand stretched, stone baked bases  |      |      |
| THE BIG CHEESE White garlic base, mozzarella, parmesan, red cheddar and pepper jack cheese  | \$18 | \$21 |
| MISS MARGHERITA (V) Napoli, mozzarella, basil, smoked burrata and balsamic drizzle  | \$19 | \$21 |
| BIG TONY'S PEPPERONI Calabrese pepperoni, fire roasted peppers, caramelised onion, Kalamata olives, oregano and mozzarella                              | \$21 | \$24 |
| HAWAII FIVE-O Honey ham, pineapple, bacon, napoli sauce and mozzarella  | \$20 | \$23 |
| WHOLE HOG Chipotle pulled pork, ham, smoky sausage, rasher bacon, slaw, jack cheddar and Kansas City BBQ sauce  | \$22 | \$25 |
| HOLA CHICA!  Mezcal chicken breast, chorizo, queso fresco, fire roasted peppers, onion, sweet corn, guindilla, coriander, mozzarella and chipotle aioli | \$22 | \$25 |
| BIG BALLER  Mama's meatballs, italian sausage, ricotta, Spanish onion, truffled mushrooms, rocket, napoli base, tarragon, mozzarella and chilli flakes  | \$21 | \$24 |
| SUPREME TEAM  Loaded supreme pizza with beef brisket, salami, ham, bacon, olives, pineapple, capsicum, mushrooms, red onion, napoli and mozzarella      | \$24 | \$27 |
| GREEN DAY (V) Basil pesto, pumpkin, ricotta, pine nuts, artichoke, mushrooms, mozzarella and rocket   | \$21 | \$24 |
| PARADISE CITY Prime steak, garlic prawns, hollandaise sauce, red onion, baby spinach, chorizo, napoli sauce and mozzarella                              | \$25 | \$28 |
| GLUTEN-FREE BASE  | \$5  | \$6  |
| VEGAN CHEESE (VE, DF)   | \$3  | \$5  |
|   |      |      |

M - MEMBER PRICE G - GUEST PRICE

Not a member yet? It's only \$5 for one year, or \$12 for three years.



**SCAN HERE TO JOIN NOW!** 



| PARTY STARTERS  | М            | G            |
|---|--------------|--------------|
| GARLIC BREAD (VE, DF)   | \$8          | \$10         |
| CHEESY GARLIC BREAD - WITH BACON  | \$11<br>\$13 | \$13<br>\$15 |
| THICK FRIES (GFR) With chicken salt   | \$7          | \$9          |
| - SMALL<br>- LARGE<br>- ADD GRAVY or AIOLI  | \$10<br>\$1  | \$12<br>\$2  |
| SEASONED WEDGES With sour cream & sweet chilli  | \$10         | \$12         |
| PHILLY CHEESESTEAK SPRING ROLLS [2] Angus beef, peppers, melted cheddar, pickles, golden                                    | \$14         | \$16         |
| pepperjack crumb and chipotle mayo - EXTRA SPRING ROLL  | \$3          | \$4          |
| GRILLED CHICKEN SATAY SKEWERS [4] (GFR) Satay sauce, rice noodles, macadamia crumble and sesame                             | \$15         | \$18         |
| <b>SWEET &amp; SOUR PORK BELLY BITES (GFR, DF)</b> Sticky tamari glazed pork belly, cassava crisps, spring onion and sesame | \$18         | \$21         |
| CRISPY SALT & VINEGAR SQUID (GFR, DF) With sumac, marinated olives and preserved lemon aioli                                | \$19         | \$23         |
| KARAAGE CHICKEN POPPERS (GFR, DF) Karaage chicken, tonkatsu glaze, jasmine rice and kewpie                                  | \$18         | \$21         |
| PANKO KING PRAWNS [5] (DF)  Nam jim dressing, cucumber chilli salsa, mango aioli and coconut chips                          | \$22         | \$25         |
| BUFFALO CHICKEN TENDERS Wood fired hot sauce, Fresno chilli and ranch dressing  | \$17         | \$20         |

# FOR THE KIDS (12 YEARS & UNDER)

### **GRILLED CHICKEN (GFR, DF)**

Served with rice and broccolini

#### **BOLOGNAISE**

Beef bolognaise & fettucine topped with cheese

#### **CHICKEN NUGGETS**

Served with chips and salad

Served with chips and salad

### CHEESEBURGER

Served with chips

ALL KIDS MEALS: \$12.90 - MEMBER \$15.90 - GUEST

| LEAFY GREENS  | M                                      | G                                      |
|---|--|--|
| COSTA MESA CHICKEN & MANGO SALAD (GFR) Picante chicken breast, avocado, mango mojo dressing, roasted macadamias, mixed leaves, cherry tomatoes, wild grains and tortilla crunch | \$22                                   | \$20                                   |
| - SWAP FOR CRISPY SOUTHERN FRIED CHICKEN BREAST   | \$24                                   | \$28                                   |
| BOMBAY SPICED CAULIFLOWER SALAD (GFR, VE, DF) Cauliflower pakora, avocado, lime dressing, mixed grains, leaves, pickled vegetables, cucumber and cherry tomatoes                | \$22                                   | \$20                                   |
| THAI BEEF SALAD (GFR, DF) Tamari glazed Angus beef, cashews, mixed leaves, cucumber, cherry tomatoes, lime & sweet chilli dressing, rice noodles, yuzu aioli and sambal crunch  | \$26                                   | \$29                                   |
| <b>TERIYAKI SALMON POKÉ BOWL (GFR, DF)</b> Brown rice & quinoa, black beans, mixed leaves, avocado, tapioca crisps, pickled vegetables and ginger shoyu dressing                | \$30                                   | \$3:                                   |
| BURGER BAR  |  |  |
| All served with thick fries or salad  |  |  |
| O.G. ANGUS BEEF Flame grilled Angus patty, onion jam, lettuce, tomato, cheddar, pickles, burger sauce and tomato chutney, served on a milk bun                                  | \$22                                   | \$2!                                   |
| STACKED DOUBLE BEEF & BACON Flame grilled Angus patties, rasher bacon, onion jam, lettuce, tomato, cheddar, pickles, burger sauce and tomato chutney, served on a milk bun      | \$25                                   | \$28                                   |
| CRISPY CALI CHICKEN  Fried buttermilk chicken breast, bacon, melted cheddar, lettuce, slaw, pickles and chipotle aioli, served on a milk bun                                    | \$24                                   | \$2                                    |
| - SWAP FOR GRILLED CHICKEN BREAST   | \$25                                   | \$28                                   |
| HOMEGROWN VEGAN (VE, GFR) 'Beyond Beef' vegan patty, vegan cheddar, lettuce, tomato, pickled onion, vegan aioli, tomato chutney, served on a vegan milk bun                     | \$24                                   | \$2                                    |
| ADD-ONS BACON EGG SLAW BUTTERMILK CHICKEN OR BEEF PATTY GLUTEN-FREE BUN (VE, GF) VEGAN CHEDDAR (VE, DF)   | \$4<br>\$2<br>\$2<br>\$7<br>\$2<br>\$1 | \$5<br>\$3<br>\$3<br>\$8<br>\$3<br>\$2 |

(V) Vegetarian, (GF) Gluten-Free, (GFR) Gluten-Free on Request, (DF) Dairy-Free, (VE) Vegan, (VO) Vegetarian Option Available

Please let staff know of any allergies. All of our sauces are gluten-free. 15% surcharge applies on public holidays.

## KING OF THE GRILL

Grain-fed beef cooked to your liking, served with your favourite sauce:

| RICH GRAVY   DIANE   MUSHROOM   PEPPER   GARLIC CREAM   | 1      |        |
|---|--------|--------|
| \$2 per extra sauce   | M      | G      |
| 180g EYE FILLET   | \$37.9 | \$40.9 |
| 220g EYE FILLET   | \$40.9 | \$44.9 |
| 300g RUMP STEAK   | \$35.9 | \$39.9 |
| Make it a Surf & Turf by adding a garlic prawn topper!  | \$10.9 | \$14.9 |
| THE CLASSICS  |        |        |
| CHICKEN SCHNITZEL (GFR) Golden crumbed chicken breast   | \$24   | \$27   |
| - GLUTEN-FREE SCHNITZEL   | \$26   | \$30   |
| CHICKEN PARMIGIANA (GFR) Chicken schnitzel topped with papoli ham and melted cheese                                   | \$26   | \$29   |
| Chicken schnitzel topped with napoli, ham and melted cheese - GLUTEN-FREE PARMIGIANA                                  | \$28   | \$32   |
| BATTERED BARRAMUNDI (GFR, DF) Beer battered barramundi served with tartare and lemon                                  | \$30   | \$33   |
| All Grill & Classics dishes served with house salad and thic Replace with steamed vegetables and mash for an addition |        |        |
| MAIN EVENT  |        |        |
| CREAMY CHICKEN CARBONARA Slow roasted Tuscan chicken breast, bacon, black garlic, porcini, pecorino and fettucine     | \$27   | \$30   |
| CHILLI PRAWN LINGUINE   | \$32   | \$35   |

and lemon caper cream sauce

tartare and lemon wedge

| CREAMY CHICKEN CARBONARA                                 | \$27 | \$3 |
|--|------|-----|
| Slow roasted Tuscan chicken breast, bacon, black garlic, |      |     |
| porcini, pecorino and fettucine                          |      |     |
|  |      |     |

\$33

\$36

\$33

\$30

\$34

\$33

\$27

\$30

| GRILLED BARRAMUNDI (GFR)                               | \$30 |
|--|------|
| cream, napoli and semi-dried tomatoes                  |      |
| Sautéed king prawns with baby spinach, chorizo, garlic |      |

| MACADAMIA CRUSTED SALMON (GFR, DF)                       |
|--|
| Signature seared salmon, Thai mango & Kaffir lime curry, |
| pak choy, roasted macadamias and steamed rice            |

Lemon myrtle barramundi, herb roasted chats, broccolini

| FRENZY'S FISHERMAN'S CATCH                                | \$29 |  |
|---|------|--|
| Battered flathead, lemon pepper calamari, prawn cutlets   |      |  |
| and tempura seafood stick, served with slaw, thick fries. |      |  |

| PUMPKIN TIKKA MASALA (GFR, VE)                        |
|---|
| Butternut pumpkin, chickpeas, spinach, fragrant rice, |
| tanioca crisps and sweet manno chutney                |

| SLOW COOKED BLACK ANGUS BEEF CHEEK                           |
|--|
| Braised in rich red wine jus, served with broccolini, potato |
| mash and beer battered onion rings                           |

| TWICE COOKED PORK BELLY  | \$30 | \$34 |
|--|------|------|
| Described and the second Asian and the second Baselines and Baseli |      |      |

Pumpkin purée, warm Asian greens, spiced Davidson plum sauce, toasted sesame, pork crackle, crispy shallot