



FRANKIE'S

ROOFTOP





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WELCOME



THE STORY BEHIND FRANKIE'S

Every great place has a great story behind it. This is Frankie's story.

The Bayview Hotel's owner is Gary Narvo – his Dad was Frank.

Frank Narvo had some special gifts. After meeting his wife Maureen when he was just 15 years old, Frank went on to become a highly regarded policeman and legendary footballer before he and Maureen made the decision to become publicans. And Frank was a natural.

You see, he loved people, loved a beer or two and loved a laugh. His generosity of spirit radiated warmth and wit as he welcomed patrons like they were part of his own family. Everyone felt special, like they belonged. And Frank's wicked sense of humour shone through the great stories he told, filling the pub with the sounds of laughter as patrons hung on his every word. He was a man with a big heart and you knew, as soon as you walked in the door, that you were in a very special place.

Frank & Maureen went on to own several hotels and, in each one, Frank's kind-hearted nature, his zest for life and his keen sense of fun ensured their success. Patrons were more than customers; they were friends and felt like family. And Frank felt the same way.

It might seem old-fashioned now but that same warmth and personal service is the foundation of Frankie's today. While this wonderful place bears his name, it is also where his spirit lives on in the way we do everything. Just like Frank, we strive to ensure the service is exceptional and that you will have a truly great time sharing your own stories with your family and friends.

So, welcome to Frankie's. And welcome to the family.

JAPANESE INSPIRED MENU

EDAMAME

\$5

parmesan cheese , garlic oil (V VG GF)

LOTUS CHIPS

\$9

shiso mayo (V)

POPCORN CAULIFLOWER

\$12

tonkatsu sauce and mayo (V)

CRISPY FRIED CHICKEN

\$17

Japanese mayo

CHILLI GARLIC FRIED SQUID

\$16

Yuzu citrus mayo

STICKY PORK BELLY

\$17

mustard (GF)

HIRAMASA KINGFISH SASHIMI

\$18

wasabi and ginger (GF)

SYDNEY ROCK OYSTER

1/2 OR DOZ

\$18/\$36

with toszazu dressing (G)

PRAWN COCKTAIL SLIDERS

\$18

avocado and cocktail sauce

GRILLED GREEN BEANS

\$13

hazelnuts, tofu, and ponzu dressing (V VG GF)

MISO EGGPLANT STEAK

\$13

gruyere cheese (V VG OPT)

BBQ LAMB CUTLETS (2)

\$22

Grilled served with house made pickles

MISO SALMON SKEWERS (3)

\$15

Grilled served with house made pickles

TERIYAKI CHICKEN SKEWERS (3)

\$14

Grilled served with house made pickles

SPICY PORK BELLY SKEWERS (3)

\$14

Grilled served with house made pickles



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FUNCTIONS

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LIGHT

\$21 PER HEAD

LOTUS CHIPS

shiso mayo (V)

POPCORN CAULIFLOWER

tonkatsu sauce, mayo (V)

CHILLI GARLIC FRIED SQUID

Yuzu citrus mayo

BBQ LAMB CUTLET

DECENT

\$36 PER HEAD

LOTUS CHIPS

shiso mayo (V)

STICKY PORK BELLY

mustard (GF)

KARAAGE FRIED CHICKEN

kewpie mayo

PRAWN COCKTAIL SLIDER

avocado, cocktail sauce

GRILLED MISO SALMON SKEWER

BBQ LAMB CUTLET

PREMIUM

\$48 PER HEAD

LOTUS CHIPS

shiso mayo (V)

LOCAL SYDNEY ROCK OYSTERS

tosazu dressing (GF)

HIRAMASA KINGFISH SASHIMI

wasabi, ginger (GF)

STICKY PORK BELLY

mustard (GF)

KARAAGE FRIED CHICKEN

kewpie mayo

PRAWN COCKTAIL SLIDERS

avocado, cocktail sauce

MISO SALMON SKEWERS

house pickles

BBQ LAMB CUTLETS

house pickles