



# FRANKIE'S

## ROOFTOP

### Welcome to Frankie's Rooftop

Sit back, relax and let us look after you. Frankie's is full table service so all food and drink orders will be taken at the table by one of our friendly team. Don't be afraid to make any crazy requests as we are here to please and will do our best to deliver.

We serve our full cocktail & drink's menu from midday until late from Wednesday through until Sunday each week. Our tapas is served all day and our lunch menu from midday until 5pm.

We take reservations and cater for functions for up to 60 people. The rooftop can be booked exclusively and we can also open for functions on Monday's & Tuesday's if required. Please be aware that Frankie's is for adults 18 years and over only. Ask one of our team for a function pack.

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# COCKTAILS

## **The Last Word 18**

*Detroit Athletic Club*

Archie Rose Signature Gin, Chartreuse Verte,  
Maraschino Liqueur and Lime Juice

## **Pornstar Martini 18**

*Douglas Ankrah, Townhouse, London*

Vanilla Vodka, Passionfruit Liqueur, Passionfruit Purée,  
Vanilla Bean Sugar served with a side of Prosecco

## **Lynchburg Lemonade 18**

Jack Daniels, Cointreau, Fresh Lime topped with Lemonade

## **Bramble 18**

*Dick Bradsell, Fred's Club London*

Archie Rose Signature Gin, Fresh Lemon Juice and Creme de Mure

## **Velvet Underground 18**

Honey Vodka, Apple Liqueur, Apple Purée, Lemon Juice and Balsamic Vinegar

## **Death Flip 18**

*Chris Hysted Adams, Black Pearl Melbourne*

Ingredients un-named!..... The Drink you don't want to meet in a dark alley

*Please advise our staff if you have any allergies or dietary restrictions.*

## **Pineapple Daiquiri 18**

*Pineapple, the international sign of hospitality*

Plantation Stiggins Pineapple Rum, Mt Gay Eclipse Rum, Pineapple Liqueur,  
Fresh Lime and Pineapple Juice

## COCKTAILS

### **Penicillin 18**

*Sam Ross, New York City*

Monkey Shoulder Whiskey, Honey Ginger Syrup and Fresh Lemon Juice  
with a Laphroaig 10 float

### **Bit a French 18**

*Bottled Serve, Frankie's twist on the classic Negroni*

Four Pillars Spiced Gin, Chartreuse Gentiane, Lillet Blanc and a Grapefruit Twist

### **Buttered Popcorn Daiquiri 18**

666 Butter Vodka, Mt Gay Eclipse Rum, Agave and  
Popcorn Syrups with Fresh Lime Juice

### **Watermelon and Basil Smash 18**

Calle 23 Blanco Tequila, Limoncello, Watermelon Purée, Fresh Basil  
and topped with Ginger Ale

### **St Bruno's Biscotti 18**

*Frankie's twist on an Amaretto Sour*

Chartreuse Juane, Disaronno, Vanilla, Lemon, Dandelion, Burdock Bitters  
and Fresh Lemon Juice

### **Getting Caught in the Rain 18**

*Frankie's twist on the classic Pina Colada*

Mt Gay Silver Rum, Pineapple Juice, Mango Purée, Coconut Cream,  
Vanilla Bean and Fresh Lime

# FRANKIE'S CLASSICS

## **Martini 18**

Archie Rose Signature Dry Gin or Ketel One Vodka  
Dry or Wet, Shaken or Stirred, Dirty or Clean, Olive or a Twist

## **Daiquiri 16**

Mango or Strawberry

## **Old Fashioned 18**

Monkey Shoulder Whiskey or Bulleit Bourbon

## **Frankie's Batida 16**

Watermelon, Mango, Passionfruit or Strawberry

## **Sours 16**

Archie Rose Gin, Monkey Shoulder Whiskey or Amaretto Sour

## **Margarita 16**

## **Cosmopolitan 16**

## **Mai Tai 16**

## **Aperol Spritz 14**

## **Mojito 16**

## **Tom Collins 16**

## **Negroni 18**

## **Caprioska 16**

## **Espresso Martini 16**

## **Manhattan 16**

## **Bloody Mary 18**

## **South Side 16**

*Please talk to our friendly staff if you'd like to upgrade your classic to a more premium spirit*

# WHISKEY

Dalmore Cigar Malt <i>Highland</i>	22	The Irishman Founders Reserve <i>Irish</i>	11
Macallan 18 Fine Oak <i>Highland</i>	40	Hibiki Harmony <i>Japan</i>	16
Talisker 10 <i>Highland</i>	13	Hibiki 12 <i>Japan</i>	20
Talisker Port Ruighe <i>Highland</i>	15	Yamazaki Distillers <i>Japan</i>	16
Highland Park Dark <i>Origins Highland</i>	21	Yamazaki 12 <i>Japan</i>	20
Auchentoshan 3 Wood <i>Lowland</i>	14	Hakushu Distillers <i>Japan</i>	16
Glenkinchie Distillers <i>Edition Lowland</i>	18	Hakushu 12 <i>Japan</i>	20
The Balvenie Caribbean Cask <i>Speyside</i>	17	Crown Royal <i>Canada</i>	10
Glenfiddich 15 Solera <i>Speyside</i>	17	Jack Daniels <i>USA</i>	10
Glenfiddich Experimental IPA <i>Speyside</i>	19	Makers Mark <i>USA</i>	10
Johnnie Walker Green <i>Speyside</i>	12	Woodford Reserve <i>USA</i>	12
Johnnie Walker Blue <i>Speyside</i>	32	Buffalo Trace <i>USA</i>	12
Monkey Shoulder <i>Speyside</i>	9	Rittenhouse Rye <i>USA</i>	13
Laphroaig 10 <i>Islay</i>	15	Jim Beam Signature Craft <i>USA</i>	12
Laphroaig Quarter Cask <i>Islay</i>	16	Four Roses <i>USA</i>	12
Octomore 7.3 <i>Islay</i>	32	Sullivans Cove Double Cask <i>Tasmania</i>	23
Bowmore 15 Darkest <i>Islay</i>	15	Starward Wine Cask <i>Victoria</i>	13
Bowmore Tempest 4 <i>Islay</i>	18	Hellyers Road Pinot Noir Finish <i>Tasmania</i>	13
Bowmore 18 <i>Islay</i>	22	Archie Rose White Rye <i>NSW</i>	12
Writers Tears Red Head <i>Irish</i>	13		

## RUM

Adelaide Hills White Spiced <i>Australia</i>	12
Bacardi 8yo <i>Puerto Rico</i>	11
Diplomatico Reserva Exclusiva <i>Venezuela</i>	14
English Harbour 10 <i>Antigua</i>	28
Flor De Cana 12 <i>Nicaragua</i>	15
Goslings Black Seal <i>Bermuda</i>	11
Mt Gay Eclipse <i>Barbados</i>	9
Mt Gay Silver <i>Barbados</i>	9
Mt Gay XO <i>Barbados</i>	12
Pampero Aniversario <i>Venezuela</i>	18
Plantation Stiggins Pineapple <i>France</i>	12
Plantation OFTD <i>France</i>	15
Sailor Jerry <i>Virgin Islands</i>	10
Zacapa 23 <i>Guatemala</i>	15
JM Rhum Blanc Agricole <i>Martinique</i>	12
Bundaberg MDC <i>Australia</i>	10

## TEQUILA/MEZCAL

Calle 23 Blanco	9
Don Julio Blanco	12
Don Julio Anejo	14
Fortaleza Reposado	18
Milagro Select Blanco	15
Illegal Mezcal Joven	14
Del Maguey Vida	13
Del Maguey Crema De Mezcal	13

## GIN

Archie Rose Signature Dry <i>NSW</i>	9
Archie Rose Distillers Strength <i>NSW</i>	12
Botanist Islay <i>Scotland</i>	12
East London Gin Co Dry <i>England</i>	12
Four Pillars Rare Dry <i>Victoria</i>	10
Four Pillars Spiced Negroni <i>Victoria</i>	13
Gin Mare <i>Spain</i>	13
Hendricks <i>England</i>	11
Young Henry Noble Cut <i>NSW</i>	12
Monkey 47 Schwarzwald <i>Germany</i>	15
Portobello Road <i>England</i>	12
Sipsmith London Dry <i>England</i>	12
Tanqueray Number Ten <i>England</i>	13
West Winds Sabre <i>Western Australia</i>	10
Distillery Botanica <i>NSW</i>	12
Caorunn <i>Scotland</i>	12
Poor Toms Fool Strength <i>NSW</i>	11
Monkey 47 Sloe <i>Germany</i>	15
Bathtub Gin <i>New York City</i>	12

## VODKA

Ketel One <i>Netherlands</i>	9
666 Butter Vodka <i>Tasmania</i>	12
Archie Rose <i>NSW</i>	10
Grey Goose <i>France</i>	12
Zubrowka <i>Poland</i>	10

# CHARTREUSE

*Chartreuses' recipe is far more closely guarded than the Coca Cola formula—not surprisingly, when you consider it originated as an elixir of life. In 1605 Marechel d'Estrees, a friend of King Henry IV of France, gave a recipe to the Carthusian monks. The manuscript lay untouched for 132 years before it was eventually taken to La Grande Chartreuse where Frere Jerome Maubec a master apothecary worked to decipher and perfect the elixir*

## **Chartreuse Elixir De Vegetal** 5ml serve **9**

The original recipe as laid out in the manuscript.... Strong in alcohol and equally strong in flavour with herbaceous, rootyness with peppermint, ginger fresh vegetal flavours with hints of lemon, aniseed and tobacco with lingering bitter root and crushed peppermint leaf flavours.... This is the ultimate cold remedy

## **Chartreuse Verte** **10**

This is strong stuff in every respect, with herbaceous and fresh vegetal flavours, with the additional complexity of lemon zest, mint, pine, aniseed and tobacco before a finish of peppermint and aniseed with ginger heat. Perfect as a summer refresher combined with fresh pressed apple juice in a Treuse n Juice

## **Chartreuse Juane** **9**

The sweet little sister in the Chartreuse family.... Mellow, honeyed sweetness and minty freshness with rootyness, zesty citrus and pine needles before finishing off with peppermint, spearmint, mocha, lime zest, gentian, anise and cracked black pepper.... Yellow Chartreuse is one of the great classic liqueurs

## **Chartreuse Liqueur Du 9 Centenaire** **14**

What could be considered the most complex Chartreuse with a sweet, syrupy, richly flavoured palate of mint, cocoa, pine, aniseed and lemon with a finish of spruce needles, mint, anise, bitter chocolate and tobacco

## **Chartreuse MOF** **12**

Created in conjunction with 9 of France's top sommeliers the MOF is cleansing, vibrant and sweet with a slight syrupy mouth feel and feisty peppery alcohol kick. Flavours of gentian, anise, genepi, violet, camomile and mint with a general herbal complexity. It's after-dinner perfection with a refreshing mint, anise, genepi and gentian finish



# CHARTREUSE

## **Chartreuse Reine Des Liqueurs**

**18**

Hold onto your socks for this special bottling.... One of only 3 bottles in Australia and the only one available for the public to enjoy “La Reine” is a yearly release in the style of the Yellow Chartreuse dubbed the “Queen of the Liqueurs” with a similar profile to the “Juane” however with a slightly higher alcohol content to cut through the sugars.... This drop is a mind blowing experience

## **Chartreuse 1605 Liqueur d’Elixirs**

**14**

Get beyond the alcohol punch and you’ll find this green coloured liqueur has an equally verdant flavour, very fresh minty herbal palate with aniseed, gentian and genepi, before a lingering minty herbal leafy freshness with fading celery notes

## **Chartreuse VEP Verte**

**22**

Each year the Carthusian’s deem some Chartreuse of exceptional quality and let it rest in oak vats to further develop it’s flavour profile 60 bottles are allocated for the Australian market each year, The Verte VEP is slightly syrupy sweet but with such earthy spirit, pungent flavours that the sugar has a welcome taming effect. Cleaning aniseed, peppermint, spearmint angelica, lime peel, tobacco, ginger root and turmeric before a ingy pine and peppermint fresh with enlivening cracked black pepper finish

## **Chartreuse VEP Juane**

**20**

Given the same treatment as the Verte the Juane VEP displays a wonderfully complex honeyed-silky palate with minty freshness, rooty notes is mellow yet with a grippy alcohol bite with a herbal honey finish with minty freshness

## **Chartreuse Gentiane**

**10**

Gentian is a unique French aperitif synonymous with the French alps, The harvesting of the main ingredient the wild gentian is strictly controlled for this straw coloured bitter-sweet aperitif traditionally served over ice with a squeeze of fresh lemon this is also used in our twist on the Negroni

## BEER

Murrays Angry Man <i>NSW</i>	8	Kosciuszko Pale Ale <i>NSW</i>	8
Dog Days Summer Beer <i>Western Australia</i>	8	Kirin Megumi <i>Japan</i>	8
White Rabbit White Ale <i>Victoria</i>	8	Hahn Super Dry <i>NSW</i>	7
Mountain Goat Steam Ale <i>Victoria</i>	8	Iron Jack Australian Lager <i>Queensland</i>	7
James Squire 150 Lashes Pale Ale <i>NSW</i>	8	Orchard Crush Apple Cider <i>NSW</i>	8
James Squire Swindler Tropical Ale <i>NSW</i>	8		

### Bottled Beer & Tins

Anchor Liberty Ale <i>USA</i>	12	Brooklyn Lager <i>USA</i>	11
Anchor Steam Beer <i>USA</i>	12	Brooklyn Summer Ale <i>USA</i>	11
4 Pines Kolsch <i>NSW</i>	9.5	Young Henrys Newtowner <i>NSW</i>	10
Barrow Boys Pedlar Pale <i>Victoria</i>	10.5	2 Birds Taco Beer <i>Victoria</i>	12
Boatrocker Miss Pinky Raspberry Wheat <i>Victoria</i>	9	Quiet Deeds Vanilla Porter <i>Victoria</i>	11
Boatrocker Saison du Bateau <i>Victoria</i>	10.5	Six Strings Tropical Pale Ale <i>NSW</i>	10
Boatrocker Jungle Jive	12	Six Strings Pale Ale <i>NSW</i>	10
Colonial Brewing Pale Ale <i>Victoria</i>	9	Six Strings Dark Red IPA <i>NSW</i>	11.5
Dos Blockos Lager <i>Victoria</i>	9.5	Six Strings Coastie Lager <i>NSW</i>	10
Murrays Rude Boy Pilsner <i>NSW</i>	10	James Boags Premium Light	7
Murrays Dark Knight <i>NSW</i>	10	Little Creatures Rogers 3.5% ABV	9
Nomad Freshie Salt and Pepper Gose <i>NSW</i>	10	Rouge Wave Blood Orange <i>Victoria</i>	9
Nomad Long Trip Saison <i>NSW</i>	12	Napoleone and Co Apple Cider <i>Victoria</i>	9.5
Odyssey Beach Ale <i>Victoria</i>	9.5	Napoleone and Co Apple Pear <i>Victoria</i>	9.5
Pacifico Clara <i>Mexico</i>	9	Kung Foo Brothers Lager	9.5
Panhead Quick Change XPA <i>New Zealand</i>	10	Moo Brew Hefeweizen	13.5
Sierra Nevada Pale Ale <i>USA</i>	11.5	Moa Sour Blanc	10.5



# TEETOTALLERS

*“One who abstains from alcohol”*

## **Pussyfoot 12**

Orange, lemon, lime, mint, grenadine and egg

## **Prohibition Daisy 12**

Orange, lemon, lime, pineapple and raspberry

## **Mango Mule 12**

Cucumber, mango, lime, honey and ginger

## **Honey Blossom 12**

Pineapple, lemon, vanilla, bitters

## **Refresher 12**

Cranberry, lemon, elderflower, lemon squash

## **Soft Drinks 4**

Cola - Diet cola - Lemonade - Lemon squash - Dry ginger ale - Ginger beer  
Tonic - Sparkling mineral - Lemon, lime and bitters

## **Juices 4.5**

Orange - Pineapple - Cranberry – Tomato - Fresh pressed apple

# WINE

## Sparkling

	150ml	250ml	750ml
La Gioiosa Prosecco DOCG <i>Veneto, Italy</i>	9		36
Pepperton Brut Cuvee <i>South East, NSW</i>	7.5		26
Petersons House Pink Blush <i>Hunter Valley, NSW</i>	10		40
Piper Heidsieck Brut NV <i>Champagne, France</i>			95
Ruinart Blanc de Blanc Champagne <i>Reims, France</i>			225

## White

The Lane 'Beginning' Chardonnay <i>Adelaide Hills, SA</i>			65
Tinklers Hill Block Chardonnay <i>Hunter Valley, NSW</i>	9.5	14	40
Block 50 Chardonnay <i>Central Ranges, NSW</i>	7.5	11	28
Derwent Estate Pinot Gris <i>Mt Nassau, Tasmania</i>	11	16	45
Santi Sortesele Pinot Grigio <i>Veneto, Italy</i>			36
Jackson Estate 'Stich' Sauvignon Blanc <i>Marlborough, NZ</i>	11	16	44
Squealing Pig Sauvignon Blanc <i>Marlborough, NZ</i>	9	13.5	
Molly May Sauvignon Blanc <i>South East, NSW</i>	7.5	11	28
Churchview Semillon Sauvignon Blanc <i>Margaret River, WA</i>			34
Paulett Helmsford Riesling <i>Clare Valley, SA</i>	9	13	36
T'Gallant Juliet Pink Moscato <i>Mornington Peninsula, VIC</i>	8	12	

# WINE

<b>Red</b>	150ml	250ml	750ml
Oakridge Local Vineyard Series Shiraz <i>Yarra Valley, VIC</i>			60
Hentley Farm Villain and Vixen Shiraz <i>Barossa Valley, SA</i>	11	16	42
Aura Shiraz <i>Central Ranges, NSW</i>	7.5	11	28
Hancock and Hancock Cabernet Touriga <i>McLaren Vale, SA</i>			40
Rymill The Yearling Cabernet Sauvignon <i>Coonawarra, SA</i>	8.5	12	32
Windowrie Pig in the House Organic Cabernet Sauvignon <i>Cowra, NSW</i>			42
Tanunda Hill Reserve Cabernet Merlot <i>Barossa Valley, SA</i>	9	14	38
Angullong Fossil Sangiovese <i>Orange, NSW</i>			44
Josef Chromy 'Pepik' Pinot Noir <i>Relbia, Tasmania</i>	11	16	42
<b>Rose</b>			
Richard Hamilton Gidas Rose <i>McLaren Vale, SA</i>	9	13	36
Domaine Valfont Rose <i>Provence, France</i>			46



## TAPAS

Garlic, chilli & basil marinated olives | \$7

Spicy roasted red capsicum hommus, garlic crostini | \$8

Lemon, oregano & garlic marinated feta | \$8

Sydney Rock Oysters | \$3 each

*Natural* | Soy, chilli, ginger & lime zest | *Spicy chorizo*

Spiced chicken wings, whipped feta dip | \$14

Sticky chilli & lime pork belly | \$15

Vodka cured salmon, citrus mascarpone, blini | \$17

Eggplant fritters, cumin spiced yoghurt | \$14

Wild mushroom arancini, semi dried tomato & tarragon pesto | \$14

Crispy whole school prawns, nuoc chum | \$16

Teriyaki salmon yakitori skewers | \$18

Prosciutto wrapped scallops, basil pesto | \$18

Sweet potato fries, balsamic glaze | \$12

Selection of local Little Creek cheese, crostini, crackers & fresh fruit | \$22

## SOMETHING SWEET

Cappuccino crème brulee, vanilla bean cream | \$12

Sorbet - Guava, mango & coconut, kaffir limel | \$10

Chocolate and raspberry brownie, chocolate gelato | \$10



# LUNCH

*Available 12pm to 5pm*

## **The Rueben 15**

Corned silverside on rye with swiss cheese, sauerkraut and house made thousand island, served with sweet potato fries

## **Frankies Club 15**

Grilled chicken cob loaf with bacon, avocado, tomato, lettuce and ranch, served with sweet potato fries

## **The Herbivore 15**

Seasonal roast vegetables, semi dried tomato pesto, house marinated feta and balsamic glaze on ciabatta, served with sweet potato fries

## **Szechuan Squid Salad 15**

Baby leaves, cucumber, cherry tomato, spanish onion, nuoc chum and wasabi mayonnaise

## **King Prawn Spaghettini 20**

Tossed with lime and chilli

## **Ploughman's Lunch 18**

Selection of cold meats, aged cheddar, old fashioned pickled onions, tomato relish and tomato rye

## **Sweet Potato Fries 12**

Balsamic glaze