

MENU



Entree

(VG) - Vegetarian / (V) - Vegan/ (GF) - Gluten Free

ANTIPASTI PLATE 11	CALAMARI 17	LAMB KOFTA 18
Prosciutto, hot sopressa, vegetables & wood fired bread	Paprika and lemon calamari served with chipotle aioli	SKEWERS Hummus, pomegranate molasses & sumac
ARRANCINI 17	CHICKEN RIBS 17	PAN FRIED CHILLI 18
Chorizo, green pea, tomato sugo & pecorino	Peri Peri sauce and herbs	PRAWNS Coriander salsa verde, cherry tomato sugo & crusty bread
BROCCOLI 17	LEMONGRASS CHICKEN 17	
Pan fried broccoli, white wine, garlic, chilli & toasted almond flakes	SKEWERS Served with homemade bravas dipping sauce	

Wood Fired Pizza

THE FRANCO 29	CAPRI CHOO CHOO 28	THE REALLY REALLY FUNGHI (VG) 28
Italian pork sausage, broccoli, chilli, fior di latte & tomato	Smoked ham, portobello mushroom, olives, mozzarella & tomato	Grilled zucchini, portobello mushroom, red onion, zataar, danish fetta & salsa verde
THE BUTCHER 29	CHICKEN & CHOKES 27	THE GRANDMA (VG) 22
Hot sopressa, chicken, Italian pork sausage, mozzarella & tomato	Woodfired peppers, fior di latte, basil, artichoke pesto drizzle & tomato	The original Margherita with basil, olive oil, fior di latte & tomato
TROPICAL PARADISE 26	NO MORE MARINARA 33	THE GRANDPA 29
Grilled pineapple, smoked ham, mozzarella & tomato	Fresh seafood, mozzarella, parsley, garlic, basil, olive oil & tomato	The Grandma topped with prosciutto, rocket & parmesan
THE EGG & BACON 26	PRAWN CRACKER 31	MISS GREEN (VG) 28
Double yolk, ham, mozzarella, parsley & tomato	Tiger prawns, salsa verde, chilli, smokey cherry tomato mozzarella & rocket	Spinach, broccoli, zucchini, fior di latte & artichoke pesto drizzle
HOT & SPICY 29	BONCHOVI 25	
Salami, woodfired peppers, red onion, mozzarella, chilli & tomato	Fior di latte, olives, anchovies, basil & tomato	

Add-ons: (additional charge)

Vegan Cheese +5

Gluten Free Pizza Base +6.5

Mains

PENNE ARRABBIATA 31	PRAWN SPAGHETTI 34	CALAMARI & CHIPS 28
Spanish onion, mushroom, napolitana, chilli, mixed salumi & parmesan	King prawns, salsa verde, chilli, prawn bisque, cherry tomato sugo & rocket	Lemon paprika calamari served with salad & chipotle aioli
PENNE NAPOLITANA 28	SPAGHETTI BOLOGNESE 29	CHICKEN PARMA 31
Parmesan cheese, capsicum, olives and fresh herbs with a hint of salsa verde	Minced beef in rich napolitana & parmesan	Panko crumbed chicken with napolitana & fior di latte, served with chips & salad
LINGUINE CARBONARA 29	SALMON FILLET 39	CRISPY CHICKEN 26
Bacon, egg, cream, onion, chervil & parmesan	Served with smoked corn salad, roast garlic & parsnip puree	BURGER & CHIPS Chipotle aioli, melted cheese, coleslaw & fresh tomato & fries
LINGUINE FUNGHI 28	BRAISED CHICKEN 29	CLASSIC BEEF 26
Parmesan cheese, seared portobello mushroom in a creamy white wine sauce	RISOTTO (GF) Mixed mushrooms, pecorino & spinach	BURGER & CHIPS Franco's mustard, melted cheese, coleslaw, tomato, pickles, ketchup & fries

Add-ons: (additional charge)

Gluten free pasta available+5

MENU



Sides & Salads

CHARRED CORN SALAD (GF) (VG) 17.5

Fresh herbs, cabbage, carrots, shallots, chilli, pecorino & sherry dressing

HEIRLOOM TOMATO SALAD (GF) (VG) 17.5

Buffalo mozzarella, balsamic glaze & herbs

ROCKET & PARMESAN (GF) (VG) 15

Rocket, parmesan & balsamic vinaigrette

GOLDEN FRIES 12

LAMB KOFTA SKEWERS 18

Hummus, pomegranate molasses & sumac

PAN FRIED CHILLI PRAWNS 18

Coriander salsa verde, cherry tomato sugo & crusty bread

Focaccia

BRUSCHETTA (V) 17

Fresh tomato, basil, garlic, red onion, extra virgin olive oil

GARLIC & CHEESE FOACCACIA 16

Fior di latte, mozzarella, parsley & sea salt

OLIVE FOCACCIA 17

Anchovies, fresh parsley & parmesan

CHILLI FOCACCIA 17

Olives, sundried tomato, fior di latte mozzarella & rosemary

For The Young Ones

CHICKEN NUGGETS & CHIPS 15

FISH & CHIPS 15

KIDS MARGHERITA 15

KIDS TROPICAL 15

PENNE NAPOLI 15

SPAGHETTI BOLOGNESE 15

Desserts

ROSE WATER SCENTED CREME BRULEE (GF) 15

STICKY DATE PUDDING 16

Butterscotch sauce & vanilla bean ice cream

CHURROS 17

Nutella & vanilla bean ice cream

NUTELLA PIZZA 17

Vanilla ice cream & strawberries

**ASK OUR FRIENDLY STAFF FOR
THE DAILY CHEF'S SPECIAL !**