

**TO SHARE**

- WOODFIRED GARLIC FLATBREAD**.....9  
Roast garlic, extra virgin olive oil (v, df)  
Add cheese +3
- TRIO OF ITALIAN DIPS**..... 14  
House made dips, woodfired herb flatbread (v)
- BRUSCHETTA** ..... 14  
Heirloom tomatoes, whipped ricotta, red onion, basil (v)
- KINGFISH CARPACCIO**..... 22  
Avocado puree, blood orange dressing, radish (gf, dfo)

- SALT & PEPPER SQUID** ..... 18  
Fried chilli, shallots, spring onion, lemon, aioli (gf)
- ARANCINI** ..... 16  
Mushroom, parmesan, basil aioli (v)
- CAST IRON PRAWNS** ..... 19  
Australian prawns, confit garlic, chilli, rustic tomato sauce, sourdough (df)
- CHEESE BOARD** .....21  
Smoked mozzarella, gorgonzola, pecorino, mostarda di frutti, lavosh  
Add freshly sliced prosciutto and salami +8

**MAINS**

**PAN ROASTED BARRAMUNDI**  
Fennel, zucchini, radicchio, radish, basil,  
saffron dressing (gf, df)  
**29**

**SLOW ROAST CHICKEN**  
Sauteed button mushrooms, potato,  
baby spinach, pepper jus  
**29**

**SLOW COOKED WHOLE LAMB SHOULDER (FOR TWO)**  
Served with woodfired pizza bread, seasonal veg, salsa verde (gfo, dfo)  
(Please allow thirty minutes) Add chat potatoes +6  
**76**

**SALADS**

**CAESAR SALAD**  
Cos lettuce, bacon, parmesan,  
croutons, boiled egg  
**21**

**PUMPKIN SALAD**  
Roasted spiced pumpkin, spinach, Persian feta,  
snow peas, edamame, mixed herbs, pepitas, currants,  
house-made vinaigrette (v, gf)  
**21**

**BURRATA**  
Burrata, heirloom tomatoes, zucchini,  
fennel, green peas, mint (v, gf)  
**20**

Add chicken +5.5

**SAUCE**

2

Gravy, pepper, mushroom,  
Diane (gf)

*The CLASSICS*

**CERTIFIED WAGYU RUMP (300G)**..... 29  
Darling Downs, Marble Score 5+, garden salad,  
chips, choice of sauce (gfo, dfo)

**SCOTCH FILLET (300G)**..... 37  
Riverine, grain fed 180 days, chat potatoes, leek, red wine jus

**CLASSIC CHICKEN SCHNITTY** ..... 23  
300g panko crumbed, garden salad, chips,  
choice of sauce (vgo with eggplant)

**PARMIGIANA**..... 26  
Napoli sauce, smoked ham, mozzarella, basil, chips,  
choice of sauce (vgo with eggplant and vegan cheese +2)

**150 LASHES BEER BATTERED FISH & CHIPS** ..... 24  
Garden salad, tartare sauce, lemon cheeks (df)

**CLASSIC CHEESEBURGER** ..... 18  
Chargrilled beef, American cheddar, onion, pickles,  
special sauce, chips  
Add bacon +2

**SOUTHERN FRIED CHICKEN BURGER** ..... 19  
Chicken thigh, cheese, lettuce, pickles, chipotle aioli, chips  
Add bacon +2



(V) VEGETARIAN	(VG) VEGAN	(VGO) VEGAN OPTION	(GF) GLUTEN FREE	(GFO) GLUTEN FREE OPTION	(DF) DAIRY FREE	(DFO) DAIRY FREE OPTION
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SEE OUR SPECIALS  
BOARD FOR HEAD  
CHEF MITCH'S  
DAILY SPECIALS

## Franco's Pizza

Our pizzas use the highest quality San Marzano tomatoes  
and premium extra virgin olive oil

<b>MARGHERITA</b> Napoli sauce, fior di latte, basil (v) .....	19
<b>BUFALA</b> Napoli sauce, fior di latte, prosciutto, Buffalo mozzarella, basil.....	26
<b>TROPICALE</b> Napoli sauce, mozzarella, smoked ham, roasted pineapple.....	22
<b>POLLO</b> Napoli sauce, mozzarella, garlic roasted chicken, capsicum, Spanish onion, chipotle sauce, parsley .....	25
<b>CARNE</b> Napoli sauce, mozzarella, pancetta, pork and fennel sausage, calabrese salami, red onion.....	26
<b>PEPPERONI</b> Napoli sauce, fior di latte, pork fennel chilli salami, Kalamata olives .....	24
<b>AMALFI</b> Napoli sauce, mozzarella, prawns, pancetta, labna, garlic, chilli, shallots, lemon zest .....	26
<b>GORGONZOLA</b> Napoli sauce, fior di latte, gorgonzola, Calabrese salami, mushrooms, parmesan, basil.....	24
<b>FUNGHI</b> Mushroom ragu, mozzarella, ricotta, parmesan, truffle, rocket (v) .....	24
<b>PRIMAVERA</b> Napoli sauce, mozzarella, mushroom, capsicum, olives, red onion, rocket, basil (v) .....	24

Change to vegan cheese +5 | Add Buffalo mozzarella +6

Our pizzeria is separate to our main kitchen. Your pizza may be served separately to other meals.

<p><b>RAGU PAPPARDELLE</b> Slow cooked lamb shoulder ragu, parmesan, pangrattato</p> <p>28</p>	<p><b>PASTA</b> <i>All of our pasta is made fresh, in-house</i></p>	<p><b>PRAWN CASARECCE</b> Prawns, confit garlic, chilli, cherry tomatoes, bisque</p> <p>28</p>
<p><b>CRAB &amp; MUSSEL ORECCHIETTE</b> Blue Swimmer crab, mussels, chilli, garlic, white wine, thyme</p> <p>25</p>		<p><b>EGGPLANT FETTUCCINE</b> Eggplant, garlic, chilli, Tuscan kale, pine nuts, pangrattato (vg)</p> <p>25</p>

### SIDES

<b>BROCCOLINI</b> .....	9
Confit garlic, chilli, pangrattato (v, vgo, gfo, dfo)	
<b>GREEN SIDE SALAD</b> .....	8
Cos, radicchio, parmesan, lemon dressing (v, gf)	
<b>CRISPY CHAT POTATOES</b> .....	9
Rosemary (vg, gf, df)	
<b>BOWL OF CHIPS</b> (vg, gf, df) .....	8

### KIDS

<b>NUGGETS &amp; CHIPS</b> • 12
Tomato sauce (df)
<b>FISH &amp; CHIPS</b> • 12
Lemon (df)
<b>SPAGHETTI</b> • 12
Napoli sauce, parmesan (v, dfo)
<b>KIDS ICE CREAM</b> • 5
(v, dfo)

### House-Made DESSERTS

12



<b>FRANCO'S NUTELLA BOMBAS</b> Nutella filled donuts, vanilla bean gelato, strawberries
<b>CANNOLIS</b> Whipped ricotta, crushed pistachio
<b>SMASHED LEMON MERINGUE</b> Lemon curd, meringue, ginger crumble, lemon sorbet (gf)

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary requirements, we cannot guarantee that our food will be allergen free. 1% surcharge on all cards. 10% surcharge on public holidays.