

MENU

OVEN BAKED FOCACCIA

GARLIC + PECORINO \$15
garlic, pecorino, rosemary

BABY CHEESES, KIM \$17
parm, mozz, taleggio, hot honey

ROSA \$19
red onions, pistachios, rosemary, parm

CAPRESE \$19
basil, cherry tomatoes, buffalo mozz, olive oil

THE PLATES

HOUSE MARINATED OLIVES \$12
w/ house baked focaccia

SWEET CORN \$12
cob of corn quartered, butter, pecorino,
smoked thyme salt

CAULIFLOWER STEAK \$15
roasted cauliflower, cream, thyme, parm

SMOKED EGGPLANT PARM \$15
smoked eggplant steak, sugo, parm
{ADD FOCACCIA +\$1 per slice}

MEATBALLS (3) \$20
pork and veal meatballs, sugo, parm
w/ house baked focaccia
{ADD EXTRA MEATBALL + \$6}

OCTOPUS \$20
roasted octopus hand, potato, sweet peppers,
tomatoes, gremolata, w/ house baked focaccia

MUSSELS \$25 - *limited availability*
half kilo mussels, tomato, garlic,
w/ house baked focaccia

SALADS

ROCKET SALAD \$14
rocket, pickled grapes, toasted almonds,
vinaigrette, pecorino

CHOPPED TOMATO SALAD \$14
local tomatoes, basil, salsa verde, garlic crumb
ADD BURRATA \$8

FOR THE KIDS (AND THE BIG KIDS -- ITS DELICIOUS)

PLAIN CHEESE 'just for me' \$18
tomato base, mozzarella, parmesan

WANT TO ADD A LITTLE EXTRA?
olives +\$2
speck (ham) +\$4
sopressata (salami) +\$4
gluten free base +\$4

THE PIZZA

HOMECOMING QUEEN \$22
tomato, buffalo mozz, basil, olive oil, salt
{hot tip: ADD PROSCUITTO +\$6}

HAIR OF THE DOG \$23
vodka sauce, mozz, parm, fresh chilli, basil
{hot tip: ADD PORK SAUSAGE \$4}

LOVE FROM MY HEAD TOMATOES \$25
wood roasted tomato fillets, confit garlic,
mozz, herbs
{hot tip: ADD PROSCUITTO \$6}

BEESTING \$24
tomato, soppressata, mozz, hot honey

SONNY BOY \$25
tomato, soppressata, mozz, olives, oregano

BORIS SPECKER \$24
speck, mushrooms, red onions, mozz,
smokey paprika, oregano

JALOPY POPPY \$26
tomato, soppressata, pork sausage,
mozz, pickled jalapenos

SAGE AGAINST THE MACHINE \$25
buttered fried sage, mushrooms, pancetta,
mozz, parm, pecorino, black pepper

MR MUSHO RISIN \$24
porcini ragu, mushrooms, parm, rocket,
creme fraiche

PEARS BROSNAN \$25
prosciutto, pear, gorgonzola, mozz, thyme

CHEESE LOUISE \$23
mozzarella, gorgonzola, taleggio, parm,
rocket, pecorino

FENNEL COUNTDOWN \$24
tomato, pork and fennel sausage, basil,
red onions, parm, crumb, chilli

NDUJA VU \$25
nduja, red onions, taleggio, mozz, parm,
hot honey

CHEVRE YOUR ENTHUSIASIM \$26
tomato, beef bresaola, goats curd, mozz,
buttered mushrooms, thyme

THE NOT SO SET, SET MENU -- \$35 PER PERSON

Sit back + relax with a selection of our menu hand picked for your table.
The perfect option for groups as food is staggered + sharing is awesome!
Available to any size group, let us know your favourites and your dietary requirements :)

THE DISCLAIMER

We'd like to let you know that not all ingredients are listed here - it is very important that you let the waitstaff know of any allergies or intolerances. Everything has garlic on it.

Due to demand during peak times table allocation is maximum 1 hour 30 minutes.
Please be ready to vacate your table at this time. Please don't hate us for this :)

VEGAN MENU

OVEN BAKED FOCACCIA

HERB + GARLIC \$15
all of the herbs, garlic, cashew ricotta,
vegan parmesan, sea salt

VEGAN TOMATO \$19
basil, cherry tomatoes, cashew ricotta

THE VEGAN PLATES

HOUSE MARINATED OLIVES \$12
w/ house baked focaccia

VEGAN SMOKED EGGPLANT PARM \$15
smoked eggplant steak, sugo, cashew
ricotta, vegan parmesan
{hot tip: ADD FOCACCIA +\$1 per slice}

VEGAN CORN \$12
cob of corn quartered, cashew cream, vegan
parm, smoekd thyme salt

SALADS

VEGAN ROCKET SALAD \$14
rocket, pickled grapes, toasted almonds,
vinaigrette, vegan parmesan

CHOPPED TOMATO SALAD \$14
local tomatoes, basil, salsa verde, garlic crumb

THE VEGAN PIZZA

FAMOUS ORIGINAL \$18
tomato, oregano, basil, garlic

LITTLE STICKY \$25
cashew cream, vegan nduja, red onion,
vegan hot honey, rosemary

K.I.S.S (keep it simple, stupid) \$24
wood roasted tomato fillets, confit garlic,
cashew ricotta, herbs

HOT BOY SUMMER \$25
cashew cream, sweet corn, vegan nduja,
pickled jalapenos

CHOMMIE \$24
tomato, wood roasted onions, olives,
roasted chillies, crumb, rosemary

DOLLOP PARTON \$23
tomato, vegan sausage, cashew ricotta,
garlic, basil
{hot tip: ADD VEGAN HOT HONEY +\$2}

VEGAN RISIN \$24
porcini ragu, mushrooms, garlic,
cashew ricotta, vegan parmesan, rocket

GRAPEFUL DEAD \$23
tuscan kale, house pickled grapes, cashew
ricotta, garlic, vegan parmesan
{hot tip: ADD VEGAN SAUSAGE +\$4}

HIGHWAY TO KALE \$24
tomato, kale, roasted sweet peppers,
vegan nduja, cashew ricotta

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OLD FASHIONED GOOGLE (GLOSSARY)

At Francie's we use some really beautiful
shit. Here's some facts about it.

REGGIANO
parmesan, mid bodied with slight tang, imported
from italy

PANCETTA
salted, spiced and air cured pork belly, served
diced

FIOR DI LATTE
cow's milk mozzarella, imported from italy

PROSCIUTTO
brined and cured leg ham, made in parma, italy

TALEGGIO
wash rind soft cheese, fruity taste and aroma

FENNEL SAUSAGE
pork mince sausage, with salt and spices

GORGONZOLA
blue cheese, sharp and salty in flavour

SOPRESSATA
a course-grind salami, slight spice (pepperoni for
grown ups)

PECORINO
hard, salty italian cheese, sheep's milk imported
from italy

PORCINI RAGU
cooked mushroom sauce

BUFFALO MOZZARELLA
creamy buffalo milk, subtle tang, imported from
italy

VEGAN PARMESAN
nutty, powder mix, made from cashews

BEEF BRESAOLA
air-dried salted beef

CASHEW RICOTTA
creamy, nutty faux cheese, made from cashews
and almond milk

SPECK
cured and smoked pork belly

VEGAN MEAT AND SAUSAGE
nut based faux meat, with beans, herbs and spices

NDUJA
spicy spreadable salami