

FRANCA'S

WINE BY THE GLASS

FIZZ

	120ml	150ml
--	-------	-------

Sartori di Verona Prosecco DOC Brut NV*	13	15
Veneto, Italy		

WHITE

	150ml	200ml
--	-------	-------

Villa Maria Cellar Selection Sauvignon Blanc	16.5	21.5
Marlborough, New Zealand		

Sartori di Verona Pinot Grigio delle Venezie DOC*	16	20
Veneto, Italy		

Terra Nera Pecorino	17.5	22.5
Bellarine, Victoria		

Byrne Chardonnay	16.5	21
Geelong, Victoria		

RED

	150ml	200ml
--	-------	-------

Lethbridge “Menage a Noir” Pinot Noir	17	19.5
Bannockburn, Victoria		

Sartori di Verona Valpolicella Classico DOC*	18	21
Veneto, Italy		

Fratelli Nistri Chianti DOCG	16	19
Tuscany, Italy		

Baie Estate Shiraz	19	22
Bellarine Peninsula, Victoria		

Rotating wine– changes regularly
Ask our friendly staff about what we’re currently pouring

Full wine list also available
Please refer to the back of this menu for our current selection

SPECIALTY COCKTAILS

Franca’s Negroni	28
Boigin Italian gin, Campari, Silvio Carter vermouth	

Brown butter–washed Old Fashioned	28
Sazerac Rye, brown butter, orange bitters, maple syrup, oak	

Rotating specialty cocktail
Ask our friendly staff about the specials we have this month

CLASSIC COCKTAILS

Bellini	24
Peach, prosecco	

Aperol Spritz	23
Aperol, prosecco, soda	

Limoncello Spritz	24
Limoncello, prosecco, soda	

Espresso Martini	26
Vodka, coffee liqueur, espresso, sugar syrup	

Classic Margarita	26
Tequila, triple sec, fresh lime juice	

Amaretto Sour/Gin Sour /Whiskey Sour	26
Alcohol of choice, fresh lemon juice, sugar syrup, Wonderfoam	

Sazerac	26
Rye whisky, sugar syrup, bitters, absinthe	

Martini– your way	26
Vodka or gin with dry vermouth Lemon twist or olive	

FOR THE DRIVERS

Low and zero alcohol

Non–alcoholic cocktails= Non–alcoholic “spirits”

Cold Brew Velvet (Espresso Martini)	24
Coffee, white cane, sugar syrup	

Blood Orange & Rosemary Spritz	24
Italian orange, lemon juice, san pellegrino aranciata rossa	

No–groni	22
London dry, rosso, Italian orange	

Amaretti Sour	22
Amaretti, lemon juice, sugar syrup	

Peach Thyme Spritz	22
Peach, white cane, ginger ale	

Coastal Lime Squeeze	24
Tequila, triple sec, fresh lime	

Peroni Nasstro Azzuro 0%	9
Italian zero alcohol beer	

Heaps Normal XPA 0%	9
Zero alcohol craft beer	

Low alcohol wines

Baie LUME Rosé 2024 (7.9% Alc.)	69
Bellarine Peninsula, Victoria	

Baie LUME Blanc 2024 (7.9% Alc.)	69
Bellarine Peninsula, Victoria	

BEER ON TAP

Peroni Nasstro Azzuro*	15
------------------------	-----------

Carlton Draught*	12
------------------	-----------

Balter XPA	15
------------	-----------

Great Northern Super Crisp*	11
-----------------------------	-----------

BEER BY THE BOTTLE

Baladin L'IPA Italian Pale Ale	16
--------------------------------	-----------

Baladin Nazionale Italian Ale	16
-------------------------------	-----------

Baladin Rock'n'Roll American Pale Ale	16
---------------------------------------	-----------

Baladin Italian Ale (Gluten Free)	16
-----------------------------------	-----------

Asahi	11
-------	-----------

Corona	11
--------	-----------

Carlton Dry	11
-------------	-----------

Victoria Bitter	11
-----------------	-----------

Guinness Draught	14
------------------	-----------

Better Beer Zero Carb	12
-----------------------	-----------

CIDER & MORE

Flying Brick Apple Cider	12
--------------------------	-----------

Flying Brick Pear Cider	12
-------------------------	-----------

Better Beer Ginger Beer	12
-------------------------	-----------

SOFT DRINKS

Baladin – Italian Craft Soft Drinks 330ml	12.5
--	-------------

Bitter Sweet Orange Cola Spuma Nera	
---	--

Soft Drink* Cola Zero Cola Lemonade Lemon squash LLB	6
---	----------

Bundaberg Ginger Beer	6
------------------------------	----------

San Pellegrino Aranciata Rossa	7
---------------------------------------	----------

Fever–Tree Sodas	7
-------------------------	----------

Elderflower Ginger Ale Mediterranean Tonic	
--	--

Sparkling & Still Water	5 pp
Served throughout your dining experience	



A 15% surcharge will apply on all observed Public Holidays
We are a cashless venue. Card payment and room charge accepted.
Please notify staff of allergens.

* Denotes exchangeable for drink cards including Go Green and Welcome Drink
120ml for Prosecco and 150ml for table wines only
Standard schooner for offered beers only

HAPPY HOUR FROM 4:30PM TO 6:00PM DAILY

FRANCA'S WINE LIST, BY THE BOTTLE

FIZZ

Sartori di Verona Prosecco DOC Brut NV Veneto, Italy	72
Wine By Sam Prosecco NV Strathbogie, Victoria	68
Bollinger Special Cuvée NV Champagne, France	165

WHITE

Poetica Moscato 2024 South Australia, Australia	66
Baie Wines Sauvignon Blanc 2024 Bellarine, Victoria, Australia	78
Villa Maria Cellar Selection Sauvignon Blanc 2023 Marlborough, New Zealand	69
il Modo Fiano 2023 Lethbridge, Victoria	75
Lethbridge Fiano 2023 Lethbridge, Victoria	76
Terra Nera Pecorino 2025 Bellarine Peninsula, Victoria	75
Sartori di Verona Pinot Grigio DOC 2024 Veneto, Italy	66
Oakdene Pinot Grigio 2024 Bellarine Peninsula, Victoria	56
Jack Rabbit Pinot Grigio 2024 Bellarine Peninsula, Victoria	70
Villa Sandi Pinot Grigio delle Venezie DOC 2023 Puglia, Italy	70
Clyde Park Estate Chardonnay 2024 Bannockburn, Victoria	89
Byrne Chardonnay 2025 Geelong, Victoria	72
Le Mandolare “Corte Menini” Soave Classico DOC 2022 Veneto, Italy	72
BABO Soave DOC 2022 Veneto, Italy	82
Tamellini Soave DOC 2024 Veneto, Italy	75

ROSE

Clyde Park Rosé 2025 Bannockburn, Victoria	69
Donna Laura Ali Rosato Toscana IGT 2024 Tuscany, Italy	89

RED

Lethbridge “Menage a Noir” Pinot Noir 2025 Lethbridge, Victoria	73
Clyde Park Estate Pinot Noir 2024 Bannockburn, Victoria	120
Girilan “448 s.l.m.” Rosso IGT 2023 Alto Adige/Trentino, Italy	84
Sartori di Verona Valpolicella Classico DOC 2022 Veneto, Italy	80
Clyde Park Russells Bridge Sangiovese 2022 Bannockburn, Victoria	120
BABO Chianti DOCG 2023 Tuscany, Italy	82
Fratelli Nistri Chianti DOCG 2024 Tuscany, Italy	69
Gabbiano Cavaliere d’Oro Chianti DOCG 2023 Tuscany, Italy	72
Villa Antinori Chianti Classico Riserva DOCG 2022 Tuscany, Italy	120
Marchese Antinori Chianti Classico Riserva DOCG 2020 Tuscany, Italy	150
Santa Cristina Rosso Toscana IGT 2023 Veneto, Italy	72
Lethbridge Nebbiolo 2020 Lethbridge, Victoria	110
La Bracesca Vino Nobile di Montepulciano DOCG 2022 Tuscany, Italy	120
Pico Maccario “MIA” Barbera d’Asti DOCG 2023 Piedmont, Italy	69
Clyde Park Estate Shiraz 2021 Bannockburn, Victoria	110
Baie Estate Shiraz 2022 Bellarine Peninsula, Victoria	88
Allegrini “Palazzo della Torre” Veronese IGT 2019 Veneto, Italy	130
il Modo Sagrantino 2021 Lethbridge, Victoria	79
Vitulosaae “Abbas” Primitivo di Manduria DOC 2022 Puglia, Italy	105

DESSERT/FORTIFIED

Wolf Blass Gold Label Botrytis Sémillon Barossa Valley, South Australia	60ml
Penfolds Cellar Reserve Viognier Barossa Valley, South Australia	13
Valdespino Pedro Ximénez Jerez, Spain	13
Brown Brothers Australian Tawny King Valley, Victoria	13
Best’s Great Western Aged Moscadelle Grampians, Victoria	13
Penfolds Grandfather Tawny Barossa Valley, South Australia	22
Seppeltsfield DP57 Grand Tokay Barossa Valley, Victoria	14



WINE PAIRINGS

Not sure what to drink? Let us do the work for you!

Solo wine pairings by the glass
Recommendations with each dish are featured on the menu

2 courses- 2 standard glasses **32**
Two wines selected by our team to pair with your courses

3 courses- 3 standard glasses **42**
Three wines selected by our team to pair with your courses



15% SURCHARGE
A 15% surcharge will apply on all observed Public Holidays
We are a cashless venue. Card payment and room charge accepted.