FRANCA

No.81 Macleay St
Open 7 days

Potts Point 2011
Lunch til late

LES BOISSONS

Bubbles and Rosé (by the glass)

NV Chandon 'Blanc de Blancs' VIC 14
NV Ruinart 'R' Brut, Reims 27
2008 Dom Pérignon, Epernay 70
2018 Château de L'Aumérade' Provence 15

BEERS

Heineken, Holland 10
Young Henrys 'Newtowner', NSW 11
Blonde of Saint-Tropez, Belgium 25

COCKTAILS

PROVENCAL HIGHBALL **22**
Franca Seasonal Fruits Soda, Belvedere Citrus, Bardouin Orange Colombo, Picon, Lemon

PINE & CO **22**
Havana 3yo Rum, Pineapple and Coconut Sorbet, Kaffir Lime, Citrus

DOUBLE TROUBLE **23**
2 miniature martinis, Single Estate Belvedere Smogóry Forest and Lake Bartężek Vodka, Served Extra Cold with Condiments

STONE FRUIT BELLINI **21**
Chandon Blanc de Blancs NV, White Peach, Apricot Purée, Apple Cider Reduction

FRANCA OLD FASHIONED **23**
Glenmorangie Original, Pierre Ferrand Cognac, Tempus Banana & Tawny Port Smoked and-Aged in Cognac Barrel with Walnut Bitters

PUZZLE #2 ..... **22**
Beefeater 24 Gin, Mango Shrub, Lillet Blanc, Lemon Myrtle, Lemon & Whites

TROCADERO **23**
Earl Grey Infused Beefeater 24, Campari, Italicus Bergamot, Basil Oil

SUMMER IN NORMANDY **22**
Pineapple Infused Calvados, Orgeat, Bonal Gentiane-Quina, Lime Juice

GARDEN G&T **17**
Garden Grown Gin, Grapefruit & Lemon Sorbet, Artisan Pink Citrus Tonic

A 10% SURCHARGE APPLIED TO PUBLIC HOLIDAYS
WWW.FRANCABRASSERIE.COM.AU

DE LA MER

FRESH FROM THE OCEAN

Oysters – Sydney Rock ..... 4.5 per piece
– Pacific ..... 5 per piece
Peeled King Prawns, Cocktail Dressing ..... 5 per piece
Signature Caviar, Blinis, Crème Fraîche (30gr/50gr) 130/210

—FRUITS DE MER—

Oysters, King Prawns, Kingfish Sashimi, Marron (for 2)
116

COMMENCER

TO BEGIN WITH

Kingfish Tartare, Avocado, Sturgeon Caviar 34
Smoked Swordfish, Radish, Witlof, Brandade 26
Scallops, Pumpkin, Almond, Beurre Blanc 25
Heirloom Tomato & Stracciatella Tart, Bottarga 25
Octopus, Peppers, Pine Nut, Chorizo, Fennel 26
Clams, Spring Vegetables, Wasabi, Sourdough 27
Foie Gras, Apricot, Pain d'Epice (35gr/50gr) 28/40
Beef Carpaccio, Watercress, Gruyère 21

CONTINUER

THE MAIN EVENT

John Dory, Cauliflower, Capers, Parsley 38
Snapper, Broccolini, Ham Hock Consommé 40
Spanish Mackerel, Café de Paris, Asparagus, Avruga 39
Corn Fed Chicken, Polenta, Charred Corn 36
Lamb Backstrap, Piquillo Pepper, Peas, Goat's Cheese 48
Sirloin, French Fries, Béarnaise or Poivre 40
Wagyu Bavette, Pancetta, Eschalot, Broad Beans, Jus 39
Linguine, King Prawns, Spanner Crab, Zucchini, Chilli 39

A PARTAGER

Whole Chargrilled Chicken To Share, Salsa Verde (for 2) 65
1kg T-Bone, Jerusalem Artichoke, Brown Butter, Jus 113

ACCOMPAGNEMENTS

SIDES

Pomme Purée 12
French Fries 10
Grilled Broccolini, Parmesan 12
Carrots, Macadamia, Honey 12
Gratin Dauphinois 14
Butter Lettuce 11
Béarnaise 3
Sauce Au Poivre 3

DESSERTS

SWEET TREATS

Crème Brûlée, Coconut Sorbet, Mango 17
Passionfruit Soufflé, Almond Craquelin, Pop Corn Ice Cream 18
Le Citron, Caramelised Pistachio, Wild Strawberry 18
Valrhona Chocolate Bar, Cherry Sorbet 19
Apple Tarte Tatin, Vanilla Bean Ice Cream (to share) 32