

FRANCA

No.81 Macleay St



Potts Point 2011

LES BOISSONS

Bubbles and Rosé (by the glass)

NV Chandon 'Blanc de Blancs' VIC.....	16
NV Ruinart 'R' Brut, Reims	28
2018 Château de L'Aumérade' Provence	16

BEERS

Heineken, Lager.....	11
Young Henrys 'Newtownner', Pale Ale.....	12
La Parisienne, Amber Pilsner	18

COCKTAILS

LADY LUSH	22
<i>Belvedere Vodka, Pineapple & Passionfruit, Aperol, Maraschino, Citrus, Whites</i>	
RUBY GIMLET	23
<i>Four Pillars Gin, Cocchi Americano, Pink Grapefruit Sherbert, Pernod Absinthe</i>	
FRANCA OLD FASHIONED	23
<i>Glenmorangie Original, Pierre Ferrand Cognac, Banana Liqueur & Tawny Port, Smoked and Aged in a Cognac Barrel</i>	
SEASONAL BELLINI	21
<i>Chandon Blanc de Blancs NV, Cherry & Stone Fruit Puree, Allspice</i>	
ELECTRIC MARGARITA	22
<i>Sichuan Infused Calle 23 Tequila, Watermelon Cordial, Lime Juice</i>	
RED HOOK	23
<i>Rittenhouse 100 Proof Rye Whisky, Punt E Mes, Luxardo Maraschino, Bitters</i>	
MANDARIN FIX	22
<i>Hennessy VS, Lillet Blanc, Mandarin, Ginger, Citrus Peychaud's Bitters</i>	
TROCADERO	22
<i>Earl Grey Infused Beefeater 24 Gin, Campari, Italicus Bergamot, Basil Oil</i>	

DE LA MER

FRESH FROM THE OCEAN

Oysters - Sydney Rock.....	5 per piece
- Pacific	5,5 per piece
Peeled King Prawns, Cocktail Dressing.....	6 per piece
Signature Caviar, Brioche, Chive Crisp, Crème Fraîche (30gr/50gr)	150/240

—FRUITS DE MER—

150/ add 10gr Caviar 210
Oysters, King Prawns, Scampi, Snapper & Rock Lobster

COMMENCER

TO BEGIN WITH

Snapper Cru, Lemonade Fruit, Pistachios.....	28
Stracciatella, Beetroot & Rhubarb Tart	19
Octopus, Romesco, Almonds, Fine Herbs.....	26
Crab Sandwich, Aioli, Lime, Brioche (<i>available until 5pm</i>)	30
Moreton Bay Bug, Café de Paris Butter, Ciabatta.....	32
Lamb Tartare, Peas, Mint, Lavosh.....	25
Pan Fried Gnocchi, Mushrooms, Goat's Cheese, Sage	22/33
Risotto, Saffron, King Prawns, Peas	28/38

CONTINUER

THE MAIN EVENT

Bbq Grilled John Dory, Artichokes, Olives, Pine Nuts, Capsicum.....	40
Bread Crusted Blue Eye, Smoked Potato Puree, Leeks, Grenobloise.....	42
Corn Fed Chicken, Polenta, Mushrooms, Black Truffle	39
Maple Glazed Duck Breast, Beetroot, Lentils, Juniper.....	43
Pork Cutlet, Celeriac Rémoulade, Currants.....	42
Franca Burger, Gruyère, Tomato, French Fries (<i>available until 5pm</i>)	28
Sirloin, French Fries, Béarnaise or Poivre.....	42
Wagyu Bavette, Pancetta, Eschalots, Broad Beans, Jus	45

A PARTAGER

Whole Chargrilled Chicken To Share, Salsa Verde (for 2).....	75
1kg T-Bone, Brown Butter, Jus.....	112
Lamb Shoulder, Grilled Vegetables, Mustard, Jus (for 2).....	80

ACCOMPAGNEMENTS

SIDES

Pomme Purée	12	Cauliflower Gratin	12
French Fries	11	Butter Lettuce	11
Grilled Broccolini, Parmesan	12	Sauce Au Poivre/Béarnaise.....	3
Carrots, Macadamia, Honey	13		

DESSERTS

SWEET TREATS

White Chocolate Crème Brûlée, Strawberry & Lime Sorbet	18
Raspberry Soufflé, Almond Crumble, Cream Cheese & Yuzu Ice Cream.....	18
Valrhona Chocolate Sponge, Caramelised Peanuts, Banana Sorbet, Sablé	19
Coconut Rice Pudding, Poached Rhubarb, Strawberry Sorbet	17
Pineapple Tarte Tatin, Roast Cashew, Rum & Raisin Ice Cream (to share)	32

A DISCRETIONARY 10% SERVICE CHARGE IS APPLIED TO ALL TABLES
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