

# 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 'Newtown', Pale Ale.....	12
La Parisienne, Blonde .....	18
Eric Bordelet 'Sidre' Apple Cider.....	18

## COCKTAILS

<b>THE GOLDEN AGE</b> .....	22
<i>Belvedere Vodka, Pineapple &amp; Passionfruit, Chambord, Dolin Sweet Vermouth, Citrus, Whites</i>	
<b>RUBY GIMLET</b> .....	23
<i>Four Pillars Gin, Cocchi Americano, Pink Grapefruit Sherbert, Pernod Absinthe</i>	
<b>FRANCA OLD FASHIONED</b> .....	23
<i>Glenmorangie Original, Pierre Ferrand Cognac, Banana Liqueur &amp; Tawny Port, Smoked and Aged</i>	
<b>SEASONAL BELLINI</b> .....	21
<i>Chandon Blanc de Blancs NV, Mandarin, White Peach</i>	
<b>BESPOKE GIN &amp; TONIC</b> .....	21
<i>Beefeater 24 Gin, Campari, Franca Grapefruit &amp; Lemon Sorbet, Artisan Citrus Tonic</i>	
<b>ELECTRIC MARGARITA</b> .....	22
<i>Sichuan Infused Sesion Tequila, Watermelon Cordial, Lime Juice</i>	
<b>HEATH'S LEDGER</b> .....	23
<i>Havana 5yo, Blood Orange Shrub, Dolin Bitters, Lime Juice</i>	
<b>MOONLIGHT COLLINS</b> .....	22
<i>Raspberry Infused Glenmorangie 10yo, Merlet Blackberry, Cranberry &amp; Lemon Juice</i>	
<b>EL PEPINO</b> .....	21
<i>Jalapeno Sesion Tequila, Cucumber, Cointreau, Pineapple Syrup, Citrus, Lime Salt</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

Foie Gras Macaron, Vadouvan Spice.....	9 per piece
Snapper Cru, Lemonade Fruit, Pistachios.....	28
Stracciatella, Beetroot & Rhubarb Tart .....	20
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.....	36
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

John Dory, Spring Vegetables, Finger Lime.....	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
Lamb Saddle, Merguez, Chermoula, Yellow Squash .....	44
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).....	76
1kg T-Bone, Brown Butter, Jus.....	112
Lamb Shoulder, Grilled Vegetables, Mustard, Jus (for 2).....	80

## ACCOMPAGNEMENTS

SIDES

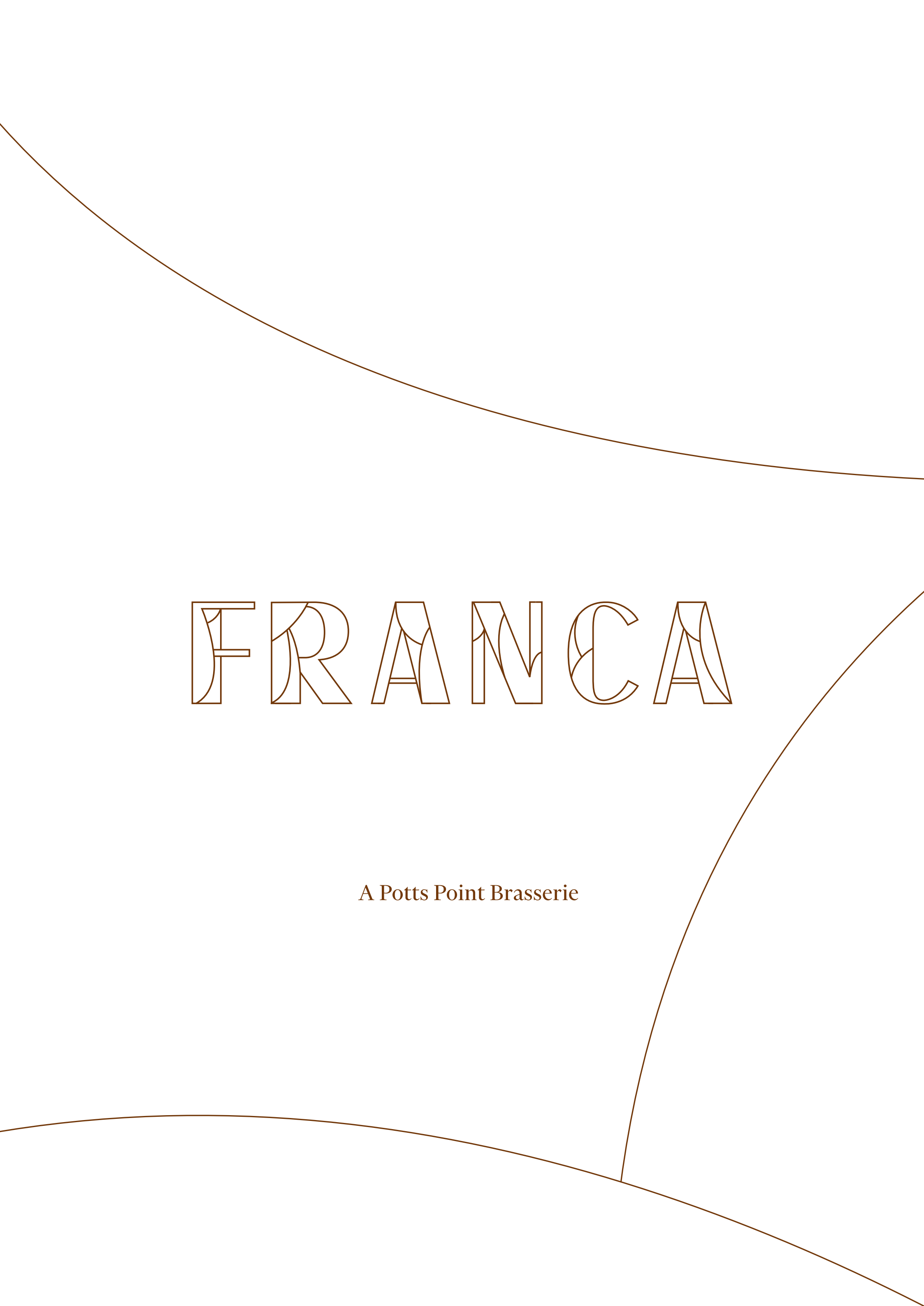
Pomme Purée .....	12	Cauliflower Gratin .....	12
French Fries .....	11	Butter Lettuce .....	11
Grilled Broccolini, Parmesan .....	12	Sauce Au Poivre/Béarnaise.....	3
Carrots, Macadamia, Honey .....	13		

## DESSERTS

SWEET TREATS

White Chocolate Crème Brûlée, Strawberry & Lime Sorbet .....	18
Raspberry Soufflé, Almond Crumble, Cream Cheese & Yuzu Ice Cream.....	20
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  
WWW.FRANCABRASSERIE.COM.AU



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A Potts Point Brasserie