

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

THE GOLDEN AGE	22
<i>Belvedere Vodka, Pineapple & Passionfruit, Chambord, Dolin Sweet Vermouth, 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</i>	

SEASONAL BELLINI	21
<i>Chandon Blanc de Blancs NV, Mandarin, White Peach</i>	

BESPOKE GIN & TONIC	21
<i>Beefeater 24 Gin, Campari, Franca Grapefruit & Lemon Sorbet, Artisan Citrus Tonic</i>	

ELECTRIC MARGARITA	22
<i>Sichuan Infused Sesion Tequila, Watermelon Cordial, Lime Juice</i>	

HEATH'S LEDGER	23
<i>Havana 5yo, Blood Orange Shrub, Dolin Bitters, Lime Juice</i>	

MOONLIGHT COLLINS	22
<i>Raspberry Infused Glenmorangie 10yo, Merlet Blackberry, Cranberry & Lemon Juice</i>	

EL PEPINO	21
<i>Jalapeno Sesion Tequila, Cucumber, Cointreau, Pineapple Syrup, Citrus, Lime Salt</i>	

DE LA MER

FRESH FROM THE OCEAN

Oysters - Sydney Rock.....	6 per piece
Peeled King Prawns, Cocktail Dressing.....	6,5 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.....	29
Stracciatella, Beetroot & Rhubarb Tart	20
Pickled Octopus, Ajo Blanco, Chorizo, Fennel.....	28
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	26/36
Conchiglioni, Spanner Crab, Cuttlefish, King Prawns, Zucchini	32/40

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, Grilled Cob, Jus.....	40
Maple Glazed Duck Breast, Beetroot, Lentils, Juniper.....	43
Lamb Saddle, Merguez, Chermoula, Yellow Squash	46
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.....	119
Lamb Shoulder, Grilled Vegetables, Mustard, Jus (for 2).....	80

ACCOMPAGNEMENTS

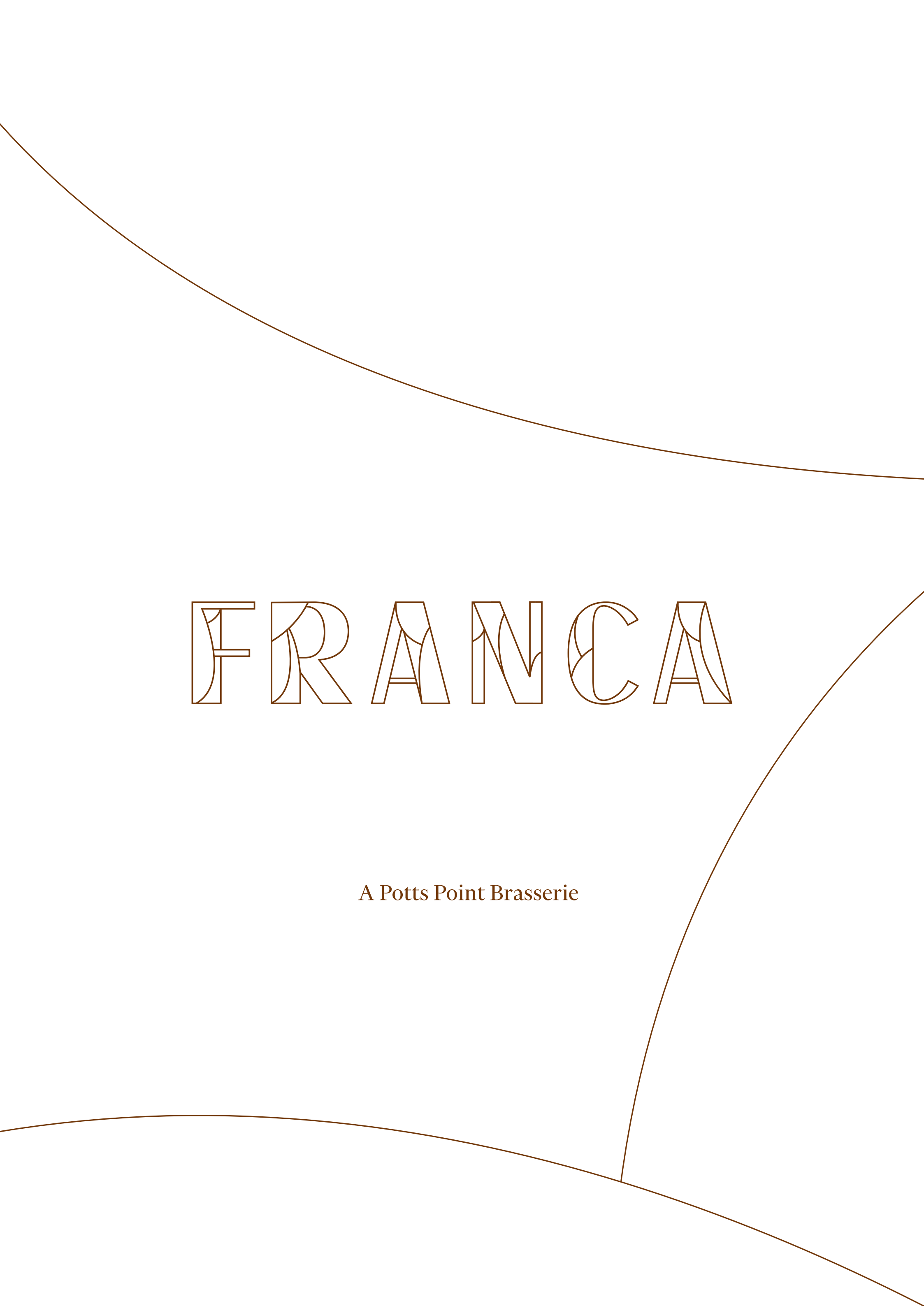
SIDES

Pomme Purée	13	Cauliflower Gratin	13
French Fries	12	Butter Lettuce	13
Grilled Broccolini, Parmesan	14	Sauce Au Poivre/Béarnaise.....	3
Carrots, Macadamia, Honey.....	14		

DESSERTS

SWEET TREATS

White Chocolate Crème Brûlée, Strawberry & Lime Sorbet	18
Passionfruit Soufflé, Almond Craquelin, Pop Corn Ice Cream	20
Valrhona Chocolate Bar, Salted Caramel, Cherry Sorbet	22
Baked Lemon Tart, Crème Fraîche, Hazelnut	19
Pineapple Tarte Tatin, Roast Cashew, Rum & Raisin Ice Cream (to share)	34



FRANCA

A Potts Point Brasserie