

FRANCA

No.81 Macleay St



Potts Point 2011

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

LES BOISSONS

Bubbles and Rosé (by the glass)

NV Chandon 'Blanc de Blancs' VIC.....16
NV Louis Roederer 'Brut Premier', Reims. 29
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2019 Château de L'Aumérade' Provence 17

BEERS

Heineken, Lager (*tap*)11
Young Henrys 'Newtownner', Pale Ale (*tap*)12
La Parisienne, Blonde18
La Sirène, Season Ale19
Eric Bordelet 'Sidre' Apple Cider.....18

COCKTAILS

DIAMOND GIMLET 23
Belvedere Lake Bartezek, Kaffir Lime & Lychee Sherbet, Cocchi Americano

MISS MACLEAY 23
Tanqueray Gin, Peach Shrub, Lillet Blanc, Celery, Citrus, Whites

FRANCA NEW FASHIONED 23
Glenmorangie Original, Lauriston Calvados, Sichuan Pine-apple Syrup, Pimento

SEASONAL BELLINI 22
Chandon Blanc de Blancs NV, Mango, Strawberry

MISTRESS IN PARIS 23
Havana 5yo, Grand Marnier, Plum Shrub, Lime Juice, Mint Oil

ELECTRIC MARGARITA 22
Sichuan Infused Sesion Tequila, Watermelon Cordial, Lime Juice

NOIX DE COCO 24
Hennessy VS, Coconut Sorbet, Citrus, Pineapple & Coconut Soda

POMELO NEGRONI 22
Ocho Blanco Tequila, Campari, Dolin Dry Vermouth, Grapefruit Sherbet

MANGO SWIZZLE 23
Mango Infused Four Pillars Dry Gin, Fino Sherry, Franca Mango Cordial, Pampelle

—FRUITS DE MER—

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

COMMENCER

TO BEGIN WITH

Foie Gras Profiterole, Vadouvan Spice 11 per piece
Heirloom Beetroot, Rhubarb & Stracciatella Tart 25
Snapper Cru, Lemonade Fruit, Pistachios..... 29
Lobster Roll, Aioli, Celery, Salt & Vinegar Crisps (*available for lunch only*) 38
Pickled Octopus, Ajo Blanco, Chorizo, Fennel.....28
Moreton Bay Bug, Café de Paris Butter, Ciabatta..... 36
Venison Tartare, Blackcurrants, Smoked Mayonnaise, Black Barley 30
Pan Fried Gnocchi, Mushrooms, Goat's Cheese, Sage26/36
Half Western Rock Lobster, Beurre Blanc, Avruga Caviar60

CONTINUER

THE MAIN EVENT

Mulloway, Couscous, Smoked Almonds, Romesco.....40
Bread Crusted Blue Eye, Smoked Potato Puree, Leeks, Grenobloise.....44
Spanner Crab, Cuttlefish & King Prawn Risotto 42
Whole Western Rock Lobster, Linguine, Bisque, Tarragon 95
Corn Fed Chicken, Polenta, Mushrooms40
Duck Breast 'a l'Orange', Buckwheat, Carrots, Witlof46
Franca Burger, Gruyère, Tomato, French Fries (*available for lunch only*)..... 28
Sirloin, French Fries, Béarnaise or Poivre..... 42
Wagyu Bavette, Pancetta, Eschalots, Broad Beans, Jus 45

A PARTAGER

Whole Boneless Flounder, Lemon, Dill, Almonds..... 95
Whole Chargrilled Chicken To Share, Salsa Verde (for 2) 78
1kg T-Bone, Brown Butter, Jus.....124
Lamb Shoulder, Grilled Vegetables, Mustard, Jus (for 2).....80

ACCOMPAGNEMENTS

SIDES

Pomme Purée 15
French Fries12
Grilled Broccolini, Parmesan14
Mushrooms, Persilade14
Carrots, Macadamia, Honey14
Cauliflower Gratin13
Butter Lettuce13

DESSERTS

SWEET TREATS

White Chocolate Crème Brûlée, Strawberry-Lime Sorbet, Macadamia 21
Passionfruit Soufflé, Almond Craquelin, Pop Corn Ice Cream22
Pear Mille-Feuille, Malfroy's Honey Cream, Brown Butter Ice cream 20
Valrhona Chocolate Paris-Brest, Hazelnut Praline22
Coconut Caramel Lamington, Meringue, Raspberry Cream & Sorbet 20
Spiced Apple Tarte Tatin, Vanilla Bean Ice Cream (pre-order, 30 min) 34

A DISCRETIONARY 10% SERVICE CHARGE IS APPLIED TO ALL TABLES OF 6+ GUESTS
A STANDALONE 10% PRICING SURCHARGE APPLIES ON SUNDAYS & PUBLIC HOLIDAYS

OUR MENU CONTAINS ALLERGENS AND IS PREPARED IN A KITCHEN THAT HANDLES NUTS