

FRANCA

No.81 Macleay St



Potts Point 2011

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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2020 Château de L'Aumérade' Provence 17

BEERS

Heineken, Lager (*tap*)11
 Young Henrys 'Newtown', Pale Ale (*tap*)12
 La Parisienne, IPA, FR18
 La Sirène, Season Ale, VIC19
 Willie Smith Organic Apple Cider, TAS.....18

COCKTAILS

LA VIE EN ROSE 23
Belvedere Vodka, Rhubarb Shrub, Wild Raspberry, St-Germain Elderflower, Citrus, Rose Water

THYME AFTER THYME 24
Thyme Infused Tanqueray Gin, Amaro Montenegro, Almond, Carrot Juice, Citrus, Whites

BANANA NEW FASHIONED 24
Banana & Cocoa Washed Glenmorangie Whisky, Hennessy VS, Madagascar Vanilla, Bitters

WINTER SPICED BELLINI 22
Chandon Blanc de Blancs NV, Blood Peach, Allspice

RUMBO #5 24
Havana 3yo, Yellow Chartreuse, Kalamansi, Lime Sherbet, Orange Bitters

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

CADILLAC MARGARITA 48
Fortaleza Añejo, Grand Marnier, Citrus, Grapefruit Salt & Gold Leaf

POMELO NEGRONI 23
Ocho Blanco Tequila, Campari, Dolin Dry Vermouth, Grapefruit Sherbet

MANDARIN SWIZZLE 23
Mandarin Infused Four Pillars Dry Gin, Fino Sherry, Pampelle

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

DE LA MER

FRESH FROM THE OCEAN

Sydney Rock Oysters, Mignonette6,5 per piece
 Peeled King Prawns, Cocktail Dressing.....6,5 per piece
 Signature Caviar, Buckwheat & Chive Waffle, 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 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.....37
 Venison Tartare, Blackcurrants, Smoked Mayonnaise, Black Barley30
 Pan Fried Gnocchi, Mushrooms, Goat's Cheese, Sage28/38
 Half Western Rock Lobster, Beurre Blanc, Avruga Caviar60

CONTINUER

THE MAIN EVENT

John Dory, Couscous, Smoked Almonds, Romesco..... 42
 Bread Crusted Blue Eye, Smoked Potato Puree, Leeks, Grenobloise.....44
 Spanner Crab, Cuttlefish & King Prawn Risotto 43
 Whole Western Rock Lobster, Linguine, Bisque, Tarragon 95
 Corn Fed Chicken, Polenta, Mushrooms, Jus.....41
 Duck Breast à l'Orange, Buckwheat, Carrots, Witlof46
 Lamb Rack, Maple & Walnut Crust, Jerusalem Artichoke50
 Franca Burger, Gruyère, Tomato, French Fries (*available for lunch only*)..... 28
 Jack's Creek 250gr Sirloin, French Fries, Béarnaise or Poivre44
 Wagyu Bavette, Pancetta, Eschalots, Brussels Sprouts, Jus46

A PARTAGER

Whole Boneless Flounder, Lemon, Dill, Almonds.....105
 Whole Chargrilled Chicken To Share, Salsa Verde (for 2) 82
 1kg T-Bone, Brown Butter, Jus.....124
 Lamb Shoulder, Grilled Vegetables, Mustard, Jus (for 2).....86

ACCOMPAGNEMENTS

SIDES

Pomme Purée13
 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 Cream 22
 Pear Mille-Feuille, Malfroy's Honey Cream, Brown Butter Ice cream 20
 Fresh Red Berries, Raspberry Sorbet, Caramelised Cashew.....19
 Spiced Apple Tarte Tatin, Vanilla Bean Ice Cream (pre-order, 30 min) 34

