

FRANCA

No. 81 Macleay St



Potts Point 2011

LES BOISSONS

Bubbles and Rosé (by the glass)

NV Chandon 'Blanc de Blancs' VIC.....	16
NV French Beaches 'Cuvee X' Rosé, FR.....	18
NV Louis Roederer '242', Reims, FR.....	29
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2020 Château de L'Aumérade' Provence	17

BEERS

Heineken, Lager (<i>tap</i>).....	11
Young Henrys 'Newtownner', Pale Ale (<i>tap</i>).....	12
La Parisienne, IPA, FR.....	18
La Sirène, Season Ale, VIC.....	19
Files de Pomme 'Le Sauvage' Cidre.....	15

COCKTAILS

LA VIE EN ROSE	23
<i>Belvedere Vodka, Rhubarb Shrub, Wild Raspberry, St-Germain Elderflower, Citrus, Rose Water</i>	
SPRING JULEP	24
<i>Four Pillars Rare Dry Gin, Spring Berries, Pineapple, Orange, Bitters, Maraschino Cherry</i>	
BANANA NEW FASHIONED	24
<i>Banana & Cocoa Washed Glenmorangie Whisky, Hennessy VS, Madagascar Vanilla, Bitters</i>	
STONE FRUIT BELLINI	22
<i>Chandon Blanc de Blancs NV, Lemongrass White Peach & Apricot Puree,</i>	
TWIST AND TANGO	24
<i>Havana 5yo, House Mango Sorbet, Cardamom, Mint, Lime</i>	
ELECTRIC MARGARITA	22
<i>Sichuan Infused Sesion Tequila, Watermelon Cordial, Lime Juice</i>	
CADILLAC MARGARITA	48
<i>Fortaleza Añejo, Grand Marnier, Citrus, Grapefruit Salt & Gold Leaf</i>	
POMELO NEGRONI	23
<i>Ocho Blanco Tequila, Campari, Dolin Dry Vermouth, Grapefruit Sherbet</i>	
THYME AFTER THYME	23
<i>Tanqueray Dry Gin, Amaro Montenegro, Thyme, Almond, Carrot, Citrus, Whites</i>	

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, Mignonette	6 per piece
Peeled King Prawns, Cocktail Dressing.....	5.5 per piece
Caviar, Buckwheat & Chive Waffle, Crème Fraîche: Choice of Signature.....	150/240 (30g/50g)
N25 Kaluga.....	240/390 (30g/50g)

—FRUITS DE MER—

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

Foie Gras Macaron, Vadouvan Spice, Sauternes.....	11 per piece
Scallop Tartelette, Apple, Cucumber, Dill.....	9 per piece
Caviar Croque Monsieur, Violet Mustard.....	40 per piece



COMMENCER

TO
BEGIN
WITH

Heirloom Tomato & Stracciatella Tart, Bottarga	24
Tuna Tartare, Sturgeon Caviar, Kaffir Lime, Celeriac.....	30
Pickled Octopus, Ajo Blanco, Chorizo, Fennel.....	26
Moreton Bay Bug, Café de Paris Butter, Ciabatta.....	37
Lamb Tartare, Peas, Mint, Lavosh.....	29
Pan Fried Gnocchi, Mushrooms, Goat's Cheese, Sage.....	28/38
Spanner Crab Caramelle, Ratatouille, Pine Nuts.....	42
Lobster Roll, Aioli, Celery, Salt & Vinegar Crisps (<i>lunch only</i>)	38

CONTINUER

THE
MAIN
EVENT

Bread Crusted Blue Eye, Smoked Potato Purée, Leeks, Grenobloise.....	44
Glacier 51 Toothfish, Clam Escabèche, Spring Vegetables	56
Whole Western Rock Lobster, Avruga Caviar, Beurre Blanc.....	105
Corn Fed Chicken, Polenta, Corn, Jus	43
Duck Breast à l'Orange, Buckwheat, Carrots, Witlof	46
Spring Lamb Backstrap, Belly, Courgette, Peas, Capsicum.....	49
Jack's Creek 250gr Sirloin, French Fries, Béarnaise or Poivre	46
Wagyu Ribeye MB5+, Oxtail & Cabbage Raviolo, Watercress	56
Franca Wagyu Burger, Gruyere, French Fries (<i>lunch only</i>)	28

A PARTAGER

SIDES

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

ACCOMPAGNEMENTS

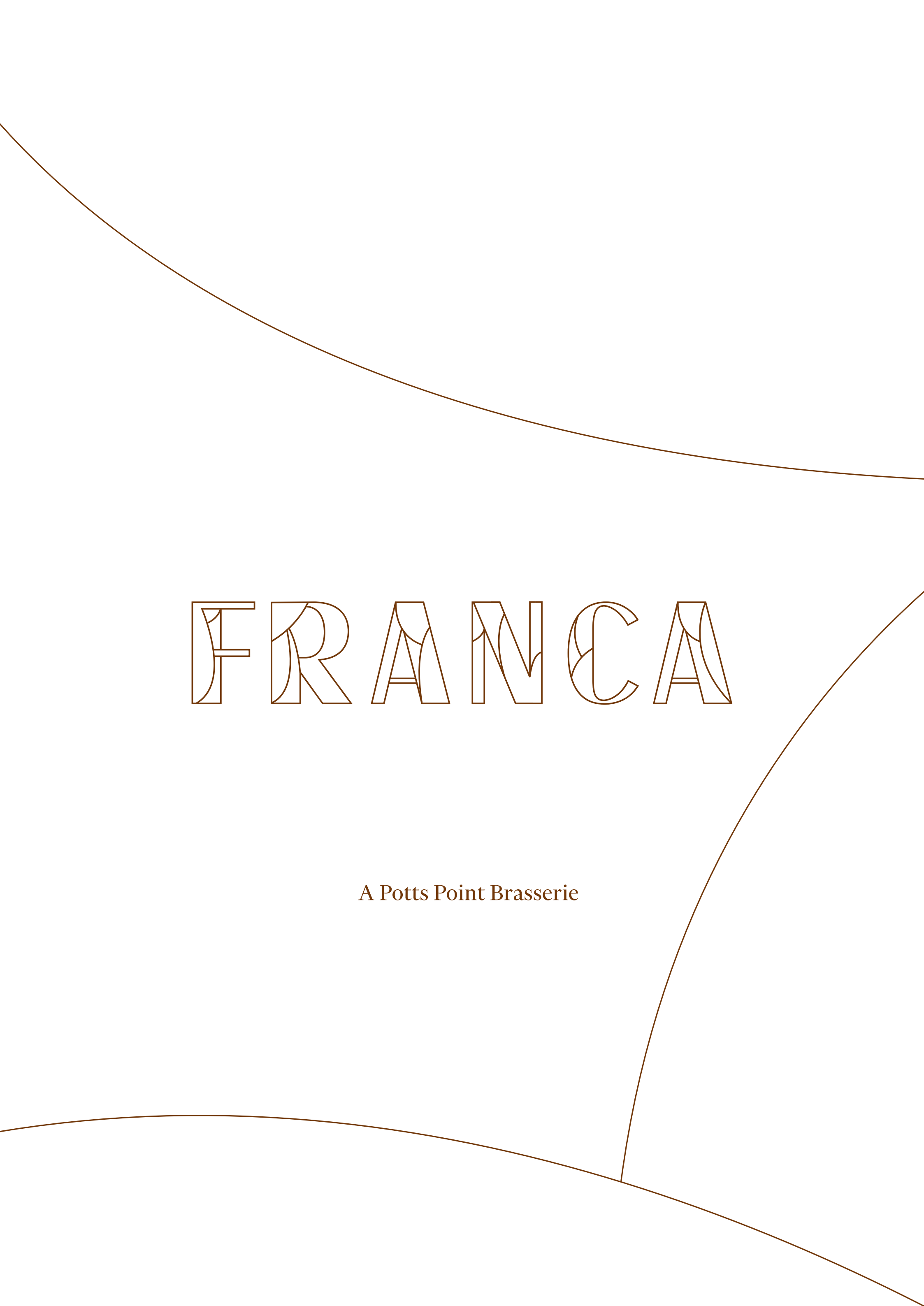
Pomme Purée	13	Carrots, Macadamia, Honey	14
French Fries	12	Cauliflower Gratin	13
Grilled Broccolini, Parmesan	14	Butter Lettuce	13
Mushrooms, Persillade.....		14	

DESSERTS

SWEET
TREATS

White Chocolate & Mango Tart, Sable, Mango Lime Compote	20
Passionfruit Soufflé, Almond Craquelin, Pop Corn Ice Cream	22
Valrhona Chocolate Bar, Vanilla and Coffee Swirl Ice Cream	23
Lemon Meringue Popsicle, Hazelnut Praline, Shortbread	18





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A Potts Point Brasserie