



## BOISSONS

## Bubbles

NV Chandon 'Blanc de Blancs' VIC	19
NV Veuve Clicquot, Brut, Reims	32
NV Ruinart 'Blanc de Blanc', Reims	65

## Cocktails

<b>Bellini Du Jour</b>	22
Chandon Blanc de Blancs, Seasonal Fruit ask for today's selection	
<b>Macleay 75</b>	25
Cucumber-Infused Belvedere Vodka, Davidson Plum, Strawberry, Sparkling Wine	
<b>Nod To The Calvados</b>	26
Christian Drouin Calvados, Strega, Dolin Dry, Spiced Syrup, Apple Juice, Citrus, Citrus	
<b>Fumée De Fleur</b>	25
Volcan Tequila, Cupreata Mezcal, Apricot Brandy, Orange Zest Infused Passionfruit Syrup, Citrus	
<b>Maybe Shades</b>	24
Pineapple Infused Bati Rum, Midori, Apple Sherbert, Whites, Citrus	
<b>Magnetic Margarita</b>	25
Pink Peppercorn-infused Volcan Blanco Tequila, Rhubarb, Pineapple, Citrus	
<b>Last Monsieur Standing</b>	25
Bulleit Bourbon, Bulleit Rye Whiskey, Rice Syrup, Walnut Bitters	
<b>Paper Bateau</b>	29
Domaine Tariquet Armagnac, Amaro Nonino, Aperol, Orange Bitter, House Syrup	
<b>Truffle Rush</b>	55
Glenmorangie Signet Whisky, Truffle Infused Honey Syrup, Dom Benedictine, Citrus, Honeycomb, Truffle	

## Apéro Hour

5-6PM TUE TO SUN

À la carte De La Mer FROM THE OCEAN

Sydney Rock Oysters, Mignonette / Add Signature Caviar	6.5 ea / 25 ea
Caviar, Buckwheat & Chive Waffle, Crème Fraîche Oscietra Black Pearl Caviar	190/290 (30g/50g)

Fruits de Mer LIMITED ORDER

Oysters, King Prawns, Hiramasa Kingfish, Southern Rock Lobster &amp; Scallops 150/275 (Half / Full)

HOKKAIDO SCALLOPS INCLUDED IN 'FULL' ONLY

+10g caviar 75

Chicken Liver Parfait Eclair, Hazelnut Praline, Beetroot Powder	12 per piece
Torched Hokkaido Scallop, Chicken Skin & Emulsion, Caviar	27 per piece

Commencer TO BEGIN WITH

Hiramasa Kingfish Cru, Whipped Cod Roe, Hazelnuts / Add 5g Caviar	34/59
Wagyu Beef Tartare, Classic Condiments, Baby Turnip	36
Spanner Crab Roll, Brioche Bun, Cocktail Sauce, Lime (lunch only)	38
Moreton Bay Bug, Café de Paris Butter, Baguette	45
Pan Fried Gnocchi, Mushrooms, Goat's Cheese, Sage	32/40
Pumpkin Tarte Tatin, Fourme D'Ambert, Pumpkin Veloute	34

Continuer THE MAIN EVENT

John Dory, Vin Jaune, Misty Valley Mushrooms	55
Bread Crusted Barramundi, Smoked Potato Purée, Leeks, Grenobloise	46
Franca Burger, Onions, Cornichon, Cheddar, Espelette Bun (lunch only)	32
Chicken "Pressé", Mushroom Ragout, Polenta	46
Duck À L'Orange, Buckwheat, Witlof	54
Jack's Creek Sirloin, French Fries, Béarnaise or Poivre	56
Lamb Backstrap, Rib, Spring Vegetables, Lamb Jus	54

A Partager TO SHARE

Squid Ink Spaghetti, Skull Island Prawns, Saffron Sauce	120
Market Fish "À La Criée", Bouillabaisse Style Sauce	125
1kg T-Bone, Brown Butter, Jus	175
Duck Crown À L'Orange, Grilled Raddichio, Mandarin	149

Accompagnements SIDES

French Fries	16	Potato Raclette	16
Pomme Purée	16	Leaf Salad	16
Cauliflower Gratin	16	Green Veg, Cashew & Parmesan Dressing	16
Carrots, Macadamia, Maple	16		

Desserts SWEET TREATS

Raspberry Soufflé, Cream Cheese Ice Cream, Honey Lemon Gel	28
Macadamia Brulée, Mango Sorbet, Yoghurt Shards	21
Baked Lemon Tart, Crème Fraîche, Shaved Smoked Almond	19
Brandy Diplomate, Poached Quince, Malt Ice Cream	24
Mille-Feuille, Vanilla Custard, Blackberry, Rosemary Ice Cream	24
"Franca Mousse" Valrhona White Chocolate & Passionfruit	24

No.81 Macleay St  
Open 6 daysPotts Point 2011  
Lunch 'til late

## Plat du Jour

### WEEKLY SPECIALS

LIMITED ORDER

### Mardi

Tuesday - Steak Frites to Share  
1kg T-Bone, Brown Butter Jus, Fries 99

### Mercredi

Wednesday - Market Fish "À La Criée"  
Bouillabaisse Style Sauce 95

### Jeudi

Thursday - Whole Chicken  
Coq Au Vin Sauce 65

### Vendredi

Friday - Surf & Turf  
2GR 9+ Wagyu Rump Cap & Grilled Moreton Bay Bug  
Béarnaise, Fries 120 / 210 (Half / Full)

### Samedi

Saturday - Gruyère Soufflé  
Bitter Leaves 24

### Dimanche

Sunday - Beef Wellington  
Pomme Purée, Beef Jus 49

## Premium Cuts

Scotch Fillet	70 per 100g
Strip Loin	55 per 100g
Rump Cap	40 per 100g
Rib Eye (500g)	120

## 5 O'Clock at Franca

\$5 Classic Martini  
\$12 House Negroni  
\$7 Young Henry's Lager Tap Beer  
\$12 Franca Burger (Add Fries for \$6)  
\$12 Chicken Liver Parfait



### LIMITED DAILY SERVE

\$28 Moreton Bay Bug Roll **PRE-ORDER ONLY**

Warm brioche roll filled with Moreton Bay Bug - Add-on 10g Oscietra Caviar +\$30

Available 5-6pm each day. Terms and Conditions apply.



## Signature 99PP

Minimum 2 persons for signature menu

CHOOSE ONE PER PERSON

Add Rock Oysters, Mignonette - 6.5ea

Add Rock Oysters w/ Oscietra Black Pearl Caviar - 25ea

## Commencer TO BEGIN WITH

Hiramasa Kingfish Cru, Whipped Cods Roe, Hazelnuts  
Wagyu Beef Tartare, Classic Condiments, Baby Turnip  
Pan Fried Gnocchi, Mushrooms, Goat's Cheese, Sage

## Continuer THE MAIN EVENT

Bread Crusted Barramundi, Smoked Potato Purée, Leeks, Grenobloise  
Chicken "Pressé", Mushroom Ragout, Polenta  
Riverine MB4+ Short Rib, Roast Garlic Mash, Kale, Hazelnut Jus  
Duck À L'Orange, Buckwheat, Witlof (+9)

Sides served for the table

## Desserts SWEET TREATS

Raspberry Soufflé, Cream Cheese Ice Cream, Honey Lemon Gel  
Macadamia Brulée, Mango Sorbet, Yoghurt  
Baked Lemon Tart, Crème Fraîche, Shaved Smoked Almond

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