

FRANCA

L'Aristocrate Menu 159pp

All Served to Share

To start

Black Pearl Oscietra Caviar, Buckwheat & Chive Waffle, Crème Fraîche
Served with Belvedere Single Estate Mini-Martinis
&
Sydney Rock Oysters, Mignonette Dressing
Hiramasa Kingfish Cru, Whipped Cod Roe, Hazelnuts

Followed by

Pan Fried Gnocchi, Mushrooms, Goats Cheese, Sage
Moreton Bay Bug, Café de Paris Butter, Baguette

Main Course

Market Fish "À La Criée", Bouillabaisse Style Sauce
T-Bone, Brown Butter, Jus
served with
French Fries
Green Veg, Cashew & Parmesan Dressing
Carrots, Macadamia, Maple
Butter Lettuce

Dessert

Spiced Apple Tarte Tatin, Vanilla Ice Cream

No. 81 Macleay St

Open 6 days



Potts Point 2011

Lunch 'til late

FRANCA

Signature Menu 99pp

Amuse Bouche OPTIONAL EXTRAS

Rock Oysters, Mignonette - 6.5ea

Rock Oysters w/ Black Pearl Oscietra Caviar - 25ea

Choose one per person per course

Commencer TO BEGIN WITH

Hiramasa Kingfish Cru, Whipped Cod 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 A L'Orange, Buckwheat, Witlof (+9pp)

Sides served for the table

Desserts SWEET TREATS

Raspberry Soufflé, Cream Cheese Ice Cream, Honey Lemon Gel

Macadamia Brulée, Mango Sorbet, Yoghurt Shards

Baked Lemon Tart, Crème Fraîche, Shaved Smoked Almond

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