



BOISSONS

Bubbles

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

Cocktails

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

5PM
TO 6PM

5 O’CLOCK
AT
FRANCA

HAPPY
HOUR

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 & 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	Brussel Sprouts, Truffle Honey, Parmesan	16
Carrots, Macadamia, Maple	16		

Desserts SWEET TREATS

Raspberry Soufflé, Cream Cheese Ice Ceam, 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" Valhrona White Chocolate & Passionfruit	24



No. 81 Macleay St
Open 6 days



Potts Point 2011
Lunch ‘til late

Plat du Jour

WEEKLY SPECIALS

LIMITED ORDER

Mardi

Tuesday - Steak Frites to Share
1kg T-Bone, Brown Butter Jus, Fries99

Mercredi

Wednesday - Jazz & Jospert
Live jazz and a two-course menu featuring John Dory with mushrooms, dill and mustard beurre blanc, or 250g Rangers Valley Black Onyx rump cap.75

Jeudi

Thursday - Market Fish “À La Criée”
Bouillabaisse Style Sauce95

Vendredi

Friday - Surf & Turf
2GR 9+ Wagyu Rump Cap & Grilled Moreton Bay Bug
Béarnaise, Fries120 / 210 (Half / Full)

Samedi

Saturday - Gruyère Soufflé
Bitter Leaves24

Dimanche

Sunday - Beef Wellington
Pomme Purée, Beef Jus49

5 O’CLOCK AT FRANCA



- Classic Martini5
- House Negroni12
- Young Henry's Lager Tap Beer7
- Franca Burger (Add Fries for \$6)12
- Chicken Liver Parfait12

LIMITED DAILY SERVE

Moreton Bay Bug Roll28
Warm brioche roll filled with Moreton Bay Bug
Add 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 Ceam, Honey Lemon Gel
Macadamia Brulée, Mango Sorbet, Yoghurt
Baked Lemon Tart, Crème Fraîche, Shaved Smoked Almond

Premium Cuts

A proud tribute to Australia's finest Wagyu, sourced weekly from our most dedicated local farmers. Select from our curated collection of premium beef, portioned to your preference and grilled to perfection.

- Scotch Fillet70 per 100g
- Strip Loin55 per 100g
- Rump Cap40 per 100g
- Rib Eye (500g)120

