



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	7 ea / 30 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
Spanner Crab and Corn Portuguese Tart / Add Signature Caviar	16 ea / 35 ea

Commencer TO BEGIN WITH

Hiramasa Kingfish Cru, Whipped Cod Roe, Hazelnuts / Add 5g Caviar	35/59
Wagyu Beef Tartare, Pickled Mushrooms, Confit Egg Yolk, Lavosh	36
Spanner Crab Roll, Brioche Bun, Cocktail Sauce, Lime (lunch only)	39
Moreton Bay Bug, Café de Paris Butter, Baguette	46
Pan Fried Gnocchi, Mushrooms, Goat's Cheese, Sage	32/40
Heirloom Tomato, Stracciatella Tart & Bottarga	30

Continuer THE MAIN EVENT

John Dory, Mushrooms, Dill & Mustard Beurre Blanc	56
Bread Crusted Barramundi, Smoked Potato Purée, Leeks, Grenobloise	48
Franca Burger, Onions, Cornichon, Cheddar, Espelette Bun (lunch only)	32
Chicken "Pressé", Corn, Polenta, Chicken Jus	48
Duck À L'Orange, Buckwheat, Witlof	56
Jack's Creek Sirloin, French Fries, Béarnaise or Poivre	58
Lamb Backstrap, Crusted Breast, Courgette, Peas, Capsicum	56

A Partager TO SHARE

Squid Ink Spaghetti, Skull Island Prawns, Saffron Sauce	125
Market Fish " À La Criée", Bouillabaisse Style Sauce	130
1kg T-Bone, Brown Butter, Jus	175
Duck Crown À L'Orange, Grilled Raddichio, Mandarin	150

Accompagnements SIDES

French Fries	16	Carrots, Macadamia, Maple	16
Pomme Purée	16	Brussel Sprouts, Truffle Honey, Parmesan	16
Potato Raclette	16	Green Vegetables, Leeks Vinaigrette,	
Leaf Salad	16	Cashews	16

Desserts SWEET TREATS

Baked Lemon Tart, Crème Fraîche, Shaved Smoked Almond	20
Macadamia Brûlée, Coconut Lime Sorbet, Yoghurt	22
"Franca Mousse" Valhrona White Chocolate & Mango	26
Valhrona Chocolate Entremet, Hazelnut, Malted Milk Ice Cream	28
Passionfruit souffle, Popcorn Ice cream	28



wishing you a happy holiday

No.81 Macleay St
Open 6 days



Potts Point 2011
Lunch 'til late



Plat du Jour

LIMITED ORDER

WEEKLY SPECIALS

Mardi

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

Mercredi

Wednesday - Squid Ink Spaghetti
Skull Island Prawns, Saffron Sauce 99

Jeudi

Thursday - Market Fish “À La Criée”
Bouillabaisse Style Sauce 95

Vendredi

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

Samedi

Saturday - Veuve Clicquot Brunch
from 12pm to 2:30 pm
Set Menu- Champagne Packages Available 75 / 129

Dimanche

Sunday - Beef Wellington
Pomme Purée, Beef Jus 49

5 O’CLOCK
AT
FRANCA



- Classic Martini 9
- House Negroni 9
- Young Henry's Lager Tap Beer 7
- Franca Burger (Add Fries for \$6) 12
- Chicken Liver Parfait 12

LIMITED DAILY SERVE

Moreton Bay Bug Roll 28
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



Add Rock Oysters, Mignonette - 7ea
Add Rock Oysters w/ Oscietra Black Pearl Caviar - 30ea

Commencer TO BEGIN WITH

To Share
Hiramasa Kingfish Cru, Whipped Cods Roe, Hazelnut
Wagyu Beef Tartare, Pickled Mushrooms, Confit Egg Yolk, Lavosh

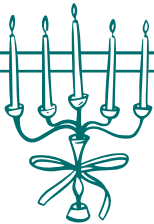
Continuer THE MAIN EVENT

Choose one per person
Bread Crusted Barramundi, Smoked Potato Purée, Leeks, Grenobloise
Chicken "Pressé", Corn, Polenta, Chicken Jus
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

To Share
Macadamia Brûlée, Coconut Lime 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 Fillet 70 per 100g
- Strip Loin 70 per 100g
- Rump Cap 40 per 100g
- Rib Eye (500g) 120

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