

# FRANCA

## Signature Menu 99pp

### De La Mer FROM THE OCEAN

#### *Optional Extras*

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

### Commencer TO BEGIN WITH

#### *To Share*

Hiramasa Kingfish Cru, Whipped Cod Roe, Hazelnuts
Wagyu Beef Tartare, Pickled Mushrooms, Baby Confit Egg Yolk, Lavosh

### Continuer THE MAIN EVENT

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 A L'Orange, Buckwheat, Witlof (+9pp)

#### *Sides served for the table*

### Desserts SWEET TREATS

#### *To Share*

Macadamia Brûlée, Mango Sorbet, Yoghurt Shards
Baked Lemon Tart, Crème Fraîche, Shaved Smoked Almond

No.81 Macleay St  
Open 6 days



Potts Point 2011  
Lunch 'til late

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.

# FRANCA

## L'Aristocrate Menu 159pp

*All Served to Share*

### De La Mer FROM THE OCEAN

Black Pearl Oscietra Caviar, Buckwheat & Chive Waffle, Crème Fraîche  
Sydney Rock Oysters, Mignonette Dressing  
Hiramasa Kingfish Cru, Whipped Cod Roe, Hazelnuts

### Commencer TO BEGIN WITH

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

### Continuer THE MAIN EVENT

Marketfish "À La Criée", Bouillabaisse Style Sauce  
T-Bone, Brown Butter, Jus

*French Fries / Brussel Sprouts, Truffle Honey, Parmesan  
Carrots, Macadamia, Maple / Butter Lettuce*

### Dessert SWEET TREATS

Spiced Apple Tarte Tatin, Vanilla Bean Ice Cream  
Homemade Francacelло

No.81 Macleay St  
Open 6 days



Potts Point 2011  
Lunch 'til late

A discretionary 10% service charge is applied to all tables of 6+ guests. A standalone 10% pricing surcharge applies on Sundays & Public Holidays.  
Dietary requests can be accommodated. Our menu contains allergens and is prepared in a kitchen that handles nuts.