

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 Brulée, 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 Francacello

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Dietary requests can be accommodated. Our menu contains allergens and is prepared in a kitchen that handles nuts.