



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 Crieé", 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



Signature

99PP

Minimum 2 persons for signature menu



Add Rock Oysters, Mignonette - 7ea
Add Rock Oysters w/ Oscietra Black Pearl Caviar - 50ea

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

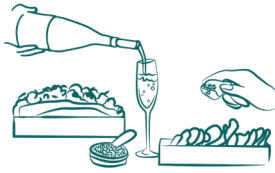
SWEET TREATS

To Share
Macadamia Brûlée, Coconut Lime Sorbet, Yoghurt
Baked Lemon Tart, Crème Fraîche, Shaved Smoked Almond

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

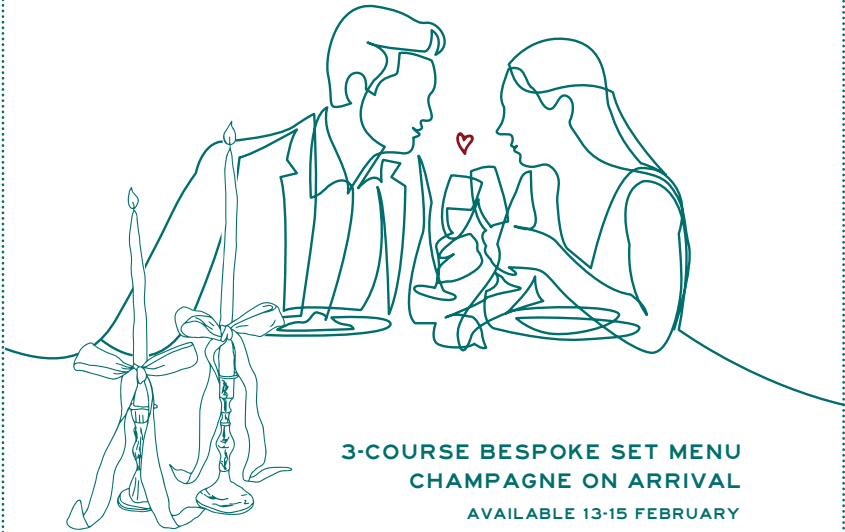
LIMITED DAILY SERVE

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.

A table reserved

for Romance.



3-COURSE BESPOKE SET MENU
CHAMPAGNE ON ARRIVAL
AVAILABLE 13-15 FEBRUARY

THIS VALENTINE'S
AT FRANCA

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

