



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

No.81 Macleay St
Open 5 days



Potts Point 2011
Lunch 'til late

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.

ANZAC — Day —

25TH APRIL 2026

Mark the day with
lunch at **FRANCA**



Gather with friends, share great food,
and settle in for the afternoon

RESERVE YOUR TABLE.

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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Potts Point ²⁰¹¹

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