

FRANCA

HORS D'OEUVRES *Snacks*

Sydney Rock Oysters , Alto Merlot Mignonette, Lemon	7	Chicken Liver Parfait , Rye Cracker, Stonefruit	12
Mushroom Parfait Tart , Petit Basquitou	11	Oscietra Caviar & Collar Eclair , Crème Fraîche Tartare Sauce	25
Crab Toast , Frasier Isle Spanner Crab, Fine Herbs	13	Signature Caviar Service , Buckwheat Waffle, Crème Fraîche, Chives	
Vol Au Vent , Ratatouille, Chicken Fat	12	- Black Pearl Oscietra (30g/50g)	190/280
		- Anna Dutch Oscietra (30g)	240

DE LA MER *Fresh Seafood*

Individual Selection		Fruits de Mer Platter	
Hokkaido Scallops	16	King Prawn	12
Tuna	14	Clams	15
Octopus	12	Mussels	13
		Selection of all seafood, perfect for sharing	
		70/135 (half/full)	
		+10g caviar \$65	

COMMENCER *To Begin*

Leek Tarte Tatin , Parmesan, Frisée & Almond Salad	26	Roast Cauliflower , Hazelnuts, Lettuce	22/38
Tuna, Scallop & Prawn Tartare , Finger Lime Dressing	36	Grilled Squid , Chorizo, Butter Beans	32
Wagyu Tartare , Beetroot, Horseradish, Quail Egg	35	Moreton Bay Bug , Café de Paris Butter, Baguette	52
Heirloom Carrot , Buckwheat, Pickled Onions	23/38	Grilled Scampi , Lardo, Salmoriglio, Lemon	85/140 (3pc / 5pc)

LE SIGNATURE MENU

120PP

Our signature set menu features a rotating selection of classic and new items, designed to share. Minimum 2 people

Chef's Selection Snack

Tuna, Scallop & Prawn Tartare , Finger Lime	Moreton Bay Bug , Café de Paris Butter, Baguette
John Dory Meunière , Brown Butter	Angus Short Rib , PX Jus (+9pp Supplement Sirloin)
Fries , Aioli Leaf Salad , Citrus Vinaigrette	Banana Mille Feuille , Walnuts, Cereal Ice Cream

PÂTES FRAÎCHES *Fresh Pasta*

Doppio Ravioli , Pumpkin, Goat's Cheese, Brown Butter, Sage	38	Black Rice , Squid Ink, Calamari, Crab, King Prawn	40
Duck Lasagna , Foie Gras, Bechamel, Preserved Tomato	52	Marron Spaghetti , Piperade, Oregano	95

CONTINUER *The Main Event*

Dory Meunière Brown Butter, Parsley, Finger Lime	48	Aged Duck Breast Chermoula, Cashews	52	Aquna Murray Cod Prawn & Scallop Mousseline, Pippies, Fennel, Citrus Beurre Blanc	105
Pink Snapper Calamari Ragout	50	Jack's Creek Sirloin Café de Paris Butter or PX Jus & Guindillas	50	Lamb Shoulder Buckwheat Crêpe, Pistachio Hummus, Fine Herbs, Onions	130
Bonito Confit Ratatouille	52	Kinross Lamb Rack Cucumber and Mint Gelée	56	Duck Crown Neck Sausage, Radicchio, Preserved Cherries	135
Spatchcock Marinated Tomato, Lemon Balm	48	500g Bone-In Sirloin Café de Paris Butter or PX Jus & Guindillas	110		

À PARTAGER *Larger Shares*

BUTCHER'S SELECTION

A proud tribute to Australia's finest Wagyu, hand-selected weekly from our most dedicated local farmers.

Choose your preferred cut and weight, then sit back as each portion is grilled to perfection.

Offered at market price

ACCOMPAGNEMENTS *Sides*

Fries , Lemon & Garlic Aioli	14	Pomme Purée	16
Seasonal Green Vegetables , Herb Butter	15	Creamed Broccoli , Mascarpone, Garlic, Chilli	15
Butter Lettuce , Lemon Vinaigrette	13	Potato Gratin , Parmesan, Garlic, Mustard	16

A discretionary 10% service charge applies to all tables of 6 or more guests. A standalone 10% surcharge applies on Sundays and Public Holidays. A 1.65% credit card processing fee applies to all card transactions. Our menu contains allergens and is prepared in a kitchen that handles nuts

Vegan



FRANCA

No.81 Macleay St. Potts Point ²⁰¹¹

Open 5 days | Lunch 'til late