



A Potts Point Brasserie

# FRANCA

PROPRIETOR  
VENEW GROUP

TUES FROM 5PM.  
WED-SUN LUNCH & DINNER  
FROM 12PM.

## Apero Hour

5-6pm Tuesday- Sunday

### BUBBLES

NV Chandon 'Blanc de Blancs' VIC.....17  
NV Moët Impérial, Epernay ..... 28

### COCKTAILS

**LA VIE EN ROSE** .....24  
*Belvedere Vodka, Rhubarb Shrub, Wild Raspberry,  
St-Germain Elderflower, Citrus, Rose Water*

**SHADES OF JADE** .....23  
*Tanqueray Gin, Melon liqueur, Green Apple Sherbert,  
Elderflower, Lemon, Whites*

**PORNSTAR GIMLET** .....24  
*Belvedere Lake Vodka, Lillet Blanc, Passionfruit & Madagascan  
Vanilla, Fresh Mandarin, Mint Oil*

**SPRING BELLINI** .....22  
*Chandon Blanc De Blancs NV, White Peach & Strawberry Puree*

**PALOMA ROYALE** .....24  
*Volcan Blanco Tequila, Pomegranate, Campari, Orange Oleo  
Saccharum, Fever Tree Pink Grape Fruit Soda, Citrus*

**ELECTRIC MARGARITA** .....23  
*Sichuan Infused Volcan Blanco Tequila, Watermelon Cordial,  
Fresh Lime Juice*

**FRANCA OLD FASHIONED** .....23  
*Glenmorangie 10yr, Hennessy VS, Tempus Fugit Banana,  
Tawny Port, Walnut & Orange bitters, Barrel Smoked*

**KIWI SMASH** .....24  
*Four Pillars Dry Gin, Fresh Kiwi Fruit, Strega, Pineapple Skin  
Fino, Agave, Fresh Lime Juice*

**MANGO TANGO** .....23  
*Orange Zest Infused Pampero Blanco White Rum, Apricot Brandy,  
Mango Reduction, Fresh Pressed Lime*

**CADILLAC MARGARITA** .....48  
*Fortaleza Añejo, Grand Marnier, Citrus,  
Grapefruit Salt & Gold Leaf*

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

### DE LA MER

FRESH  
FROM THE  
OCEAN

Sydney Rock Oysters, Mignonette..... 6.5 per piece  
Caviar, Buckwheat & Chive Waffle, Crème Fraîche  
Signature .....190/290 (30g/50g)  
N25 Kaluga.....240/390 (30g/50g)

### -FRUITS DE MER-

Oysters, King Prawns, Kingfish, Rock Lobster & Scampi

HALF - 150 / 275 - FULL

Limited Order

SCAMPI INCLUDED IN 'FULL' ONLY

+10g caviar 75

House Baguette, Smoked Butter..... 3 per piece  
Foie Gras Macaron, Apple.....13 per piece  
Spanner Crab & Corn Portuguese Tart ..... 12 per piece  
Pork Rillettes, Lardo, Orange, Brioche.....13 per piece

### COMMENCER

TO  
BEGIN  
WITH

Heirloom Tomato Tart, Stracciatella, Bottarga.....23  
Hiramasa Kingfish Crudo, Citruses.....32  
Grilled Octopus, Couscous Corn Succotash, Pickled Eschallot.....35  
Spanner Crab Roll, Brioche Bun, Cocktail Sauce, Lime (*lunch only*)..... 36  
2GR Wagyu MBS9+ Tartare, Pickled Mushroom, Egg Yolk, Lavosh.....32  
Moreton Bay Bug, Café de Paris Butter, Baguette ..... 42  
Pan Fried Gnocchi, Mushrooms, Goat's Cheese, Sage .....31/40

### CONTINUER

THE  
MAIN  
EVENT

Eggplant 'Cotoletta', Ratatouille ..... 36  
Franca Burger, Gruyere, Tomato, French Fries (*lunch only*) .....32  
Murray Cod, Spring Vegetables, Lemonade Fruit..... 54  
Bread Crusted Barramundi, Smoked Potato Purée, Leeks, Grenobloise ....44  
Corn Fed Chicken, Polenta, Corn .....44  
Duck A L'Orange, Buckwheat, Witlof .....51  
Jack's Creek Sirloin, French Fries, Béarnaise or Poivre.....52  
Short Rib, Barley and Oxtail Roulade, Carrots, Hazelnut Jus.....49

### A PARTAGER

Whole Rock Lobster, Spaghetti, Roasted Tomatoes.....225  
John Dory, Lemon, Dill, Almonds .....110  
1kg T-Bone, Brown Butter, Jus.....165  
Add on Foie gras Poêlé.....25

### ACCOMPAGNEMENTS

SIDES

French Fries ..... 13 Carrots, Macadamia, Honey ..... 16  
Pomme Puree ..... 16 Asparagus, Sauce Maltaise, Pine Nuts ..... 16  
Cauliflower Gratin ..... 16 Flat Beans, Smoked Almond ..... 15  
Butter Lettuce ..... 14 Petit Pois a la Française, Pancetta ..... 16

### DESSERTS

SWEET  
TREATS

Passionfruit Soufflé, Popcorn Ice Cream, Almond Craquelin.....28  
Chocolate & Caramel Brulée, Coffee Ice Cream ..... 21  
Baked Lemon Tart, Crème Fraîche, Shaved Smoked Almond.....19  
Valrhona Chocolate Bar, Cherry Sorbet .....24



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TUES FROM 5PM.  
WED-SUN LUNCH & DINNER  
FROM 12PM.

## Plat Du Jour

**MARDI**  
TUESDAY  
1kg T-Bone, Brown Butter, Jus  
99

**MERCREDI**  
WEDNESDAY - LIVE JAZZ FROM 6:30PM  
Steak Frites, Sauce Bearnaise  
40

**JEUDI**  
THURSDAY  
Whole Chicken,  
Coq Au Vin Sauce  
65

**VENDREDI**  
FRIDAY LONG LUNCH  
Fruits de Mer with complimentary caviar  
& mini martinis included  
150 / 275 - (includes 10g/20g Black River Caviar)

**SAMEDI**  
SURF & TURF  
2GR 9+ WAGYU FLANK & GRILLED LOBSTER  
BÉARNAISE, BUTTER LETTUCE, FRIES  
HALF - 120 / FULL - 210

**DIMANCHE**  
SUNDAY (UNTIL SOLD OUT)  
Chateaubriand 600g Tenderloin  
Sauce Diane, Served With Seasonal Sides  
199  
Add On Foie Gras Poêlé 25

### GUEST NOTE

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## Specials

ASK YOUR WAITER FOR TODAYS AVAILABILITY

### FULL BLOOD WAGYU MBS9+

Stone Axe Scotch Fillet..... 70 PER 100 GR

2GR Rump Cap..... 40 PER 100 GR

2GR Tomahawk.....MP

## Friday Long Lunch

INDULGE IN THE EPITOME OF RELAXED LUXURY  
WITH EXTENDED SEATING TIMES TO 3 HOURS

### COMPLIMENTARY CAVIAR

Our seafood tower takes centre stage, featuring a complimentary caviar upgrade and mini martini, courtesy of Belvedere.

### A FEAST FOR THE SENSES

For the lovers of large format steaks and red wines, we unveil exclusive, rare bottles each week – available by the glass.

We complete the mood with Alex Dimitriades spinning soulful vinyl from 2:30pm to 5pm every Friday until December 22nd.

## SIGNATURE 99 PP

CHOOSE ONE  
PER PERSON

### COMMENCER

TO  
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WITH

Heirloom Tomato Tart, Stracciatella, Bottarga  
Hiramasa Kingfish Crudo, Citruses  
Grilled Octopus, Couscous Corn Succotash, Pickled Eschallot  
Pan Fried Gnocchi, Mushrooms, Goat's Cheese, Sage

CHOOSE ONE  
PER PERSON

### CONTINUER

THE  
MAIN  
EVENT

Bread Crusted Barramundi, Smoked Potato Purée, Leeks, Grenobloise  
Corn Fed Chicken, Polenta, Corn  
Riverine MB4+ Short Rib, Roast Garlic Mash, Kale, Hazelnut Jus  
Duck A L'Orange, Buckwheat, Witlof

*Sides served for the table*

CHOOSE ONE  
PER PERSON

### DESSERTS

SWEET  
TREATS

Passionfruit Soufflé, Popcorn Ice Cream, Almond Craquelin  
Chocolate & Caramel Brulée, Coffee Ice Cream  
Baked Lemon Tart, Crème Fraîche, Shaved Smoked Almond

MINIMUM 4 GUESTS TO BE SERVED FOR THE WHOLE TABLE