



**CAVROCHE**

CHIPPENDALE





# ABOUT US

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Allow our team to create a tailored Parisian experience to impress your guests. Housed in the beautiful Old Rum Store on Kensington Street, the restaurant's decor and fixtures take inspiration from the fashionable streets of Paris.

The ambiance has been curated from France and broader Europe to transport you to a traditional Parisian Bistro atmosphere, as soon as you step through the doorway.

Gavroche Chippendale is the perfect backdrop for entertaining, celebrations and corporate functions with a variety of menus that incorporate French crowd-pleasing classics. The wine list showcases some of the best vintages from French and Australian wineries to compliment your culinary experience.

While the venue can be hired for exclusive use, the set out of the restaurant also allows semiprivate hire for smaller groups.

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# MENUS

## STANDARD

### THREE COURSE MENU

BAGUETTE,  
butter with Guérande flower of salt

#### ALTERNATE DROP ENTREE

SOUPE À L'OIGNON TRUFFÉE (V)  
Traditional onion soup, Comté  
cheese, truffle & baguette  
or

PÂTÉ DE FOIE DE CANARD  
Duck liver parfait served with pickles  
& baguette

#### ALTERNATE DROP MAINS

CANARD CONFIT  
Duck leg confit in house, mashed  
potatoes, and creamy duck sauce  
or

QUENELLES DE POISSON ET BISQUE  
DE HOMARD  
Gratinated fish dumplings, Lobster  
bisque & prawns

#### SIDES

French fries and green beans

#### ALTERNATE DROP DESSERT

CRÈME BRÛLÉE  
Classic vanilla bean custard  
or

TARTE AUX AGRUMES MERINGUÉE  
Deconstructed citrus tart, meringue &  
blood orange sorbet

## PREMIUM

### THREE COURSE MENU

BAGUETTE,  
butter with Guérande flower of salt

#### ALTERNATE DROP ENTREE

TARTARE DE BOEUF  
Wagyu beef tartare, quail egg yolk and  
croutons  
or

SAINT-JACQUES À LA BRETONNE  
Hokkaido seared scallops with creamy  
cider reduction & buckwheat galette

#### ALTERNATE DROP MAINS

STEAK FRITES  
O'Connor Scotch fillet served with fries  
and béarnaise sauce  
or

MOULES  
Mussels with parsley and garlic cream  
served with fries

#### SIDES

Green beans and green mixed salad

#### ALTERNATE DROP DESSERT

CRÈME BRÛLÉE  
Classic vanilla bean custard  
or

PARIS BREST  
Choux pastry ring filled with pistachio  
mouseline and raspberry

## DELUXE

### THREE COURSE MENU

BAGUETTE,  
butter with Guérande flower of salt

#### ALTERNATE DROP ENTREE

TARTARE DE THON  
Yellowfin Tuna tartare, lemon, pickled  
onion & crème fraîche  
or

ESCARGOTS DE BOURGOGNE  
Half dozen Burgundy snails served with  
parsley & garlic butter and baguette

#### ALTERNATE DROP MAINS

TOURNEDOS ROSSINI  
Tenderloin, seared Foie Gras, spinach &  
truffle jus  
or

SOLE MEUNIÈRE  
Whole flounder with brown butter, lemon,  
parsley & capers

#### SIDES

Purée & green beans

#### ALTERNATE DROP DESSERT

TARTE AUX AGRUMES MERINGUÉE  
Deconstructed citrus tart, meringue &  
blood orange sorbet  
or

PARIS BREST  
Choux pastry ring filled with pistachio  
mouseline and raspberry



# SHARING MENUS

## STANDARD

BAGUETTE,  
butter with Guérande flower of salt

### ENTRÉE

TARTARE DE BOEUF  
Wagyu beef tartare, quail egg yolk and  
croutons

&  
SAINT-JACQUES À LA BRETONNE  
Hokkaido seared scallops with creamy  
cider reduction & buckwheat galette

&  
ESCARGOTS DE BOURGOGNE  
Half dozen Burgundy snails served with  
parsley & garlic butter and baguette

### MAINS

STEAK FRITES  
O'Connor Scotch fillet served with fries  
and béarnaise sauce

&  
MOULES  
Mussels with parsley and garlic cream  
served with fries

&  
RISOTTO (V)  
12 months Comté cheese & truffle

### SIDES

Green beans and mixed green salad

### DESSERTS

CRÈME BRÛLÉE  
Classic vanilla bean custard  
&

TARTE AUX AGRUMES MERINGUÉE  
Deconstructed citrus tart, meringue &  
blood orange sorbet

## PREMIUM

BAGUETTE,  
butter with Guérande flower of salt

### ENTRÉE

ASSIETTE DE CHARCUTERIE FROMAGES  
Chef's Charcuterie and cheese selection  
served with baguette

&  
SOUPE À L'OIGNON TRUFFÉE (V)  
Traditional onion soup, Comté cheese,  
truffle & baguette

&  
ESCARGOTS DE BOURGOGNE  
Half dozen Burgundy snails served with  
parsley & garlic butter and baguette

### MAINS

TOURNEDOS ROSSINI  
Tenderloin, seared Foie Gras, spinach  
& truffle jus

&  
SOLE MEUNIÈRE  
Whole flounder with brown butter, lemon,  
parsley & capers

&  
RISOTTO (V)  
12 months Comté cheese, mushroom &  
truffle

### SIDES

French fries and mixed green salad

### DESSERTS

CRÈME BRÛLÉE  
Classic vanilla bean custard  
&

PARIS BREST  
Choux pastry ring filled with pistachio  
mousseline and raspberry

## DELUXE

HUÎTRES DE SAISON – Freshly  
shucked oyster, natural with  
vinaigrette

Assiette de charcuterie et de  
fromages  
Chef's Charcuterie and cheese  
selection served with baguette

### ENTRÉE

ESCALOPE DE FOIE GRAS  
Seared Foie Gras with beef jus, berry  
compote & homemade toasted  
brioche

&  
TARTARE DE THON  
Yellowfin Tuna tartare, lemon,  
pickled onion & crème fraîche

&  
RISOTTO (V)  
12 months Comté cheese & truffle

### MAINS

LOTTE RÔTIE & BEURRE BLANC AU  
BASILIC  
Roasted Monkfish, potato kipfler &  
grilled zucchini with basil beurre  
blanc

&  
CÔTE DE BOEUF  
Angus Southern Ranges Rib-eye steak  
served with béarnaise sauce & truffle  
beef jus

### SIDES

Green beans and truffle mash

### DESSERTS

PARIS BREST  
Choux pastry ring filled with  
pistachio mousseline and raspberry  
&  
TARTE AUX AGRUMES MERINGUÉE  
Deconstructed citrus tart, meringue &  
blood orange sorbet

# CANAPÉS

## 9 PIECES

### STANDARD CANAPÉS 2 X PER PERSON

Beef tartare on toast

Beetroot tartelette

Crusted prawns with cocktail sauce

Goat cheese mousse and walnut

### SUBSTANTIAL CANAPÉ 1 X PER PERSON

Croque monsieur

## 12 PIECES

### STANDARD CANAPÉS 2 X PER PERSON

Beef tartare on toast

Beetroot tartelette

Crusted prawns with cocktail sauce

Salmon tartare with horseradish

Goat cheese mousse and walnut

### SUBSTANTIAL CANAPÉ 1 X PER PERSON

Croque monsieur

Comté cheese and truffle risotto

## 16 PIECES

### STANDARD CANAPÉS 2 X PER PERSON

Beef tartare on toast

Beetroot tartelette

Crusted prawns with cocktail sauce

Salmon tartare with horseradish

Goat cheese mousse and walnut

### SUBSTANTIAL CANAPÉ 1 X PER PERSON

Croque monsieur

Comté cheese and truffle risotto

### DESSERT CANAPÉ 2 x per person

Mini choux praliné

Mini madeleine with chocolate sauce



# GRAZING TABLE

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Gavroche allows you to create your own grazing table with our extensive range of French cheese and charcuterie, perfect for any event.

For bespoke premium packages including seafood, please contact our events team.

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# BEVERAGES

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We have a series of beverage package options, curated to suit our menus and please even the most discerning crowd. Designed to take the hard work out of the night, each package runs for **4** hours.

Should a beverage package not be suitable for your event, you can also create your own package by having drinks on consumption. Simply choose the beverages, budget and duration of your tailored package.

## SPIRITS AND COCKTAILS

Because not everyone loves wine! We have many different options to include spirits and cocktails into your event. Whether you are looking to kick things off with a tailor made cocktail or want to finish the night off with a bang, we can happily accommodate you.

Get in touch for more information.

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# BEVERAGE PACKAGES

## STANDARD

### SPARKLING WINE

NV De Perrière – Crémant de Bourgogne Rosé

### WHITE WINE

2021 “La Ciboise” – Luberon – M.Chapoutier  
Grenache Blanc/Vermentino/  
Viognier/Roussanne

### ROSÉ WINE

2021 Château des Ferrages – Roumery Côtes de Provence

### RED WINE

2021 Héritage du Conseiller – Bouchard Aîné & Fils Pinot Noir

### BEER

Coopers Pale Ale

## PREMIUM

### SPARKLING WINE

NV Edmond Thery – Blanc de Blancs

### WHITE WINE

2021 Mâcon-Villages – Domaine  
Trenel, Chardonnay

### ROSÉ WINE

2021 Villa Aix – Maison Bréban  
Coteaux d’Aix en Provence

### RED WINE

2020 Bordeaux Supérieur – Château  
Grand Jean Cabernet Sauvignon

### BEER

Kronenbourg 1664

## DELUXE

### SPARKLING WINE

2018 Esteban La Combe  
Pilate Brut Nature

### WHITE WINE

2021 Gustave Lorentz  
Riesling

### ROSÉ WINE

2021 Côtes de Thongue – Domaine  
de l’Arjolle Syrah/Grenache

### RED WINE

2020 Côtes du Rhône –  
“Belleruche” – M.Chapoutier  
Syrah/Grenache

### BEERS

Kronenbourg 1664  
Coopers Pale Ale

**4 HOUR BEVERAGE PACKAGES  
INCLUDE SPARKLING AND STILL WATER, SOFT DRINK AND JUICE**





# MORE INFO

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## CAPACITY

While the venue and the team at **Gavroche** are very flexible and will always do their best to accommodate any set up, below is a great starting point for standard event set up's and capacity.

## AV

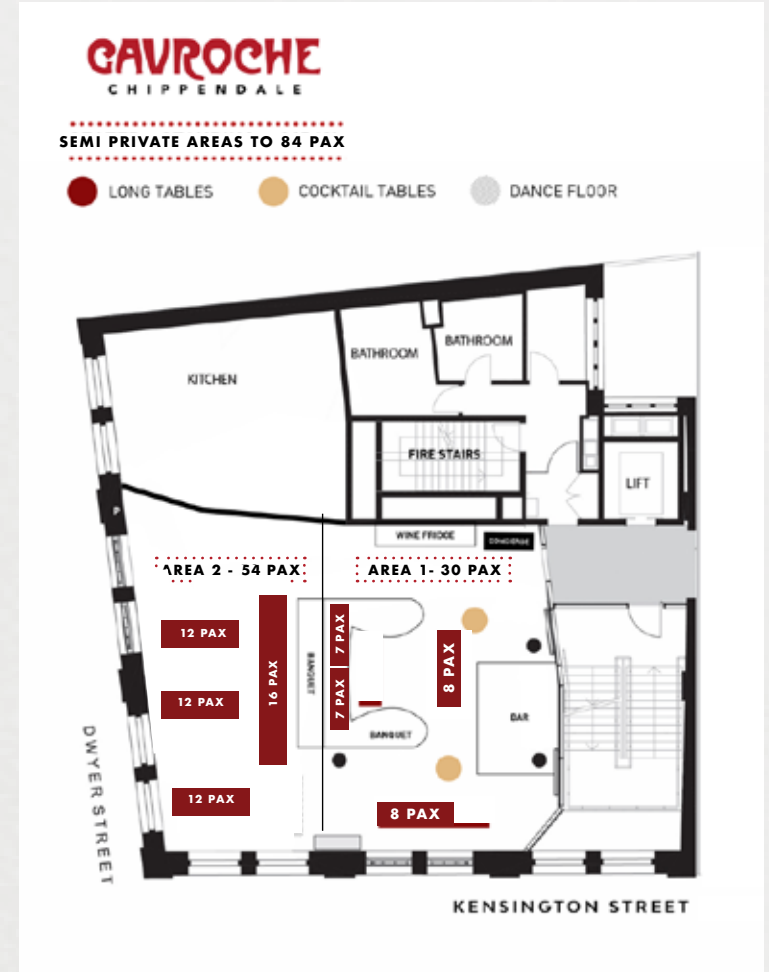
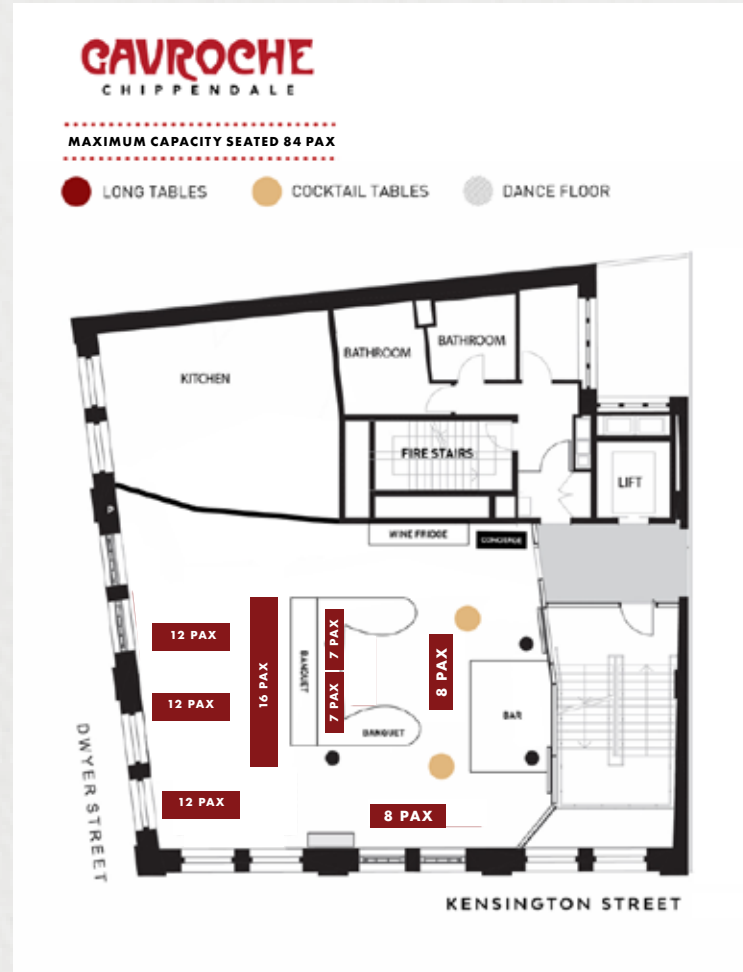
The venue has WIFI Internet, a standard microphone and sound system and a 55inch Plasma TV. This is enough for all of your basic AV needs, however, for anything more advanced we suggest speaking with an external AV company.

## STYLING

As part of a standard hire, the venue comes with all Parisian inspired décor and fixtures as well as candles for each table. Clients are more than welcome to bring in their own decorations and styling to suit the event.

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# FLOOR PLANS





# FLOOR PLANS



PLEASE NOTE THAT THESE ARE SAMPLE FLOOR PLANS. PLEASE CONTACT OUR TEAM TO CUSTOMISE OUR SPACE FOR YOUR EVENT.



BY THE GLASS

AGNE	25
NNAY	16
CHE BLANC	15
NON BLANC	16
ACHE	15
NOIL	16
	18
Z	16
	15
AT	14

**THANKS**

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