



Welcome to Gavroche Chippendale, your little corner of France in the heart of Sydney.

Steeped in classic décor and oozing with Parisian charm, let our team transport you with indulgent cuisine and genuine hospitality.

Led by French Head Chef, Batiste Gouraud, the team captures traditional flavours in contemporary dishes, as well your favourite French classics! Each dish is prepared in-house, using only the freshest ingredients to deliver exquisite flavour.

Whether you're craving escargots de Bourgogne, a hearty steak frites or reimagined French dishes from Hokkaido seared scallops to gratinated bone marrow; enjoy an evening of refined elegance at Gavroche.

Bon appétit!

HEAD CHEF
Batiste Gouraud

MANAGER
Anna Desmettre

GAVROCHE MENU

3 COURSE CHOICE MENU / \$98
including baguette basket

AMUSE BOUCHE

Seasonal canapé

ENTRÉES

- Choice of -

ESCARGOTS DE BOURGOGNE

Half dozen Burgundy snails cooked in parsley and garlic butter served with baguette

SOUPE À L'OIGNON TRUFFÉE (V)

Traditional onion soup, Comté cheese croutons & truffle

SAINT-JACQUES & BEURRE NOISETTE

Hokkaido seared scallops, hazelnut butter cloud & lumpfish caviar

TARTARE DE BOEUF +10

Wagyu beef tartare, quail egg yolk gel, crispy shoestring potatoes & shaved Foie Gras

MAINS

- Choice of -

RISOTTO (V)

12 months Comté cheese & truffle
or

12 months Comté cheese & porcini mushroom

CANARD CONFIT

Duck leg (in-house confit), potato gratin & sweet jus

BARRAMUNDI & BUTTERNUT GRILLÉE

Pan-fried barramundi, grilled butternut & timur berry emulsion

TOURNEDOS ROSSINI +17

Angus beef tenderloin, seared Foie Gras, potato galette & Madeira sauce

DESSERTS

DESSERT TROLLEY

Chef's selection of French sweets

*Please note groups of 6 people or more will incur a 10% service charge
A 10% surcharge will apply on Sundays and a 15% surcharge will apply on Public Holidays*

POUR COMMENCER

SAINT-JACQUES ROSSINI 13 ea

Hokkaido scallops surf & turf
with seared Foie Gras

CAVIAR BLINIS 18 ea

Blinis, crème fraîche
& Oscietra caviar

BAGUETTE 10

Bread basket, butter
with Guérande flower of salt

GAVROCHE CANAPÉS SÉLECTION 32pp

Saint-jacques Rossini, caviar blinis
and amuse bouche of the day
*Add freshly shucked oyster with
daily toppings +7 ea*

ENTRÉES FROIDES

Cold Starters

HUÎTRES DE SAISON 6.5 ea

Freshly shucked oysters, natural with
mignonette

PÂTÉ DE FOIE DE CANARD 25

Duck liver parfait served with
cornichons & baguette

TARTARE DE BOEUF S 29 / L 50

Wagyu beef tartare, quail egg yolk gel
& crispy shoestring potatoes
Add shaved Foie Gras +8

SAUMON CONFIT 31

Salmon (in-house confit) crème
fraîche & dill

ENTRÉES CHAUDES

Hot Starters

SOUPE À L'OIGNON TRUFFÉE (V) 23

Traditional onion soup,
Comté cheese croutons & truffle

ESCARGOTS DE BOURGOGNE

Half Dozen 25 - Dozen 45

Burgundy snails cooked in parsley and
garlic butter served with baguette

L'OS À MOELLE 36

Gratinated bone marrow with Mornay
sauce, sautéed mushrooms & flambéed
Brittany whisky toast

Add Chef's homeplace matching whisky +16

SAINT-JACQUES & BEURRE NOISETTE 28

Hokkaido seared scallops, hazelnut butter
cloud & lumpfish caviar

PLATS PRINCIPAUX

Mains

POISSONS

Fish

CIGALE DE LA MER THERMIDOR 45

Moreton Bay bug sautéed & flambéed with Cognac, gratinated with lobster bisque béchamel

SOLE MEUNIÈRE 500g 49

Whole flounder with brown butter, lemon, parsley & capers

BARRAMUNDI & BUTTERNUT GRILLÉE 47

Pan-fried barramundi, grilled butternut & timur berry emulsion

MOULES FRITES 1kg 47

Mussels served with french fries & choice of sauce:

Parsley & garlic butter
Fermented chili butter
Blue cheese

VIANDES

Meat

CANARD CONFIT 44

Duck leg (in-house confit), potato gratin & sweet jus

TOURNEDOS ROSSINI 70

Angus beef tenderloin, seared Foie Gras, potato galette & Madeira sauce

STEAK FRITES 62

(Cooked Medium-Rare)

250g Angus beef sirloin MBS 3 served with french fries & choice of homemade sauce:

Peppercorn sauce
Mushroom sauce
Béarnaise

WAGYU RUMP STEAK 65

Wagyu rump MBS 7 served with parsnip purée, sautéed mushrooms & truffle jus

VÉGÉTARIEN

Vegetarian

RISOTTO (V) 44

12 months Comté cheese & truffle

OR

12 months Comté cheese & porcini mushroom

SIDES

POMMES FRITES & BÉARNAISE 11

French fries served with béarnaise sauce

PURÉE 12

Mashed potatoes

PURÉE TRUFFÉE 16

Truffle mashed potatoes

SALADE VERTE 9

Mixed green salad

HARICOTS VERTS 10

Green beans, vinaigrette & French shallots

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PRE DESSERTS

Palate Cleanser

CHEF'S FAVORITE 10

Apple-cider sorbet & Calvados 2YO

COLONEL 10

Lemon sorbet & vodka

FRAICHEUR 10

Cucumber ice cream & Hendricks gin

GAVROCHE 12

Cherry sorbet & Champagne

DESSERTS

CRÊPES SUZETTE FLAMBÉES 19

Crêpes with orange sauce flambéed
with Grand Marnier liqueur
Add vanilla ice cream +5

CRÈME BRULÉE 18

Classic vanilla bean custard

COULANT AUX DEUX CHOCOLATS 23

White & dark chocolate fondant cake
served with raspberry sorbet
Please allow 12 minutes

DESSERT TROLLEY 25pp

Chef's selection of French sweets

DESSERT WINES

NV MUSCAT DE FRONTIGNAN - 8 HIPPOCAMPES 18

Languedoc, France

2016 FURMINT - 888 TOKAJ 19

Hungary

NV GAMAY - RATAFIA DE BOURGOGNE - JACOULOT 16

Bourgogne, France

2018 BLACK GRENACHE BANYULS "RIMAGE" DOMAINE VIAL-MAGNÈRES 17

Languedoc-Roussillon, France

BOISSONS CHAUDES

Hot Drinks

CAFÉ 5.5

Espresso | Piccolo | Machiato | Latte
Cappuccino | Flat white | Long black

THÉ 7

Earl grey | English breakfast
Green tea | Chamomille | Peppermint

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