



*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*

## 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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