



*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

MATCHING WINE +\$38

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),
mashed potatoes &
creamy duck sauce

BARRAMUNDI, PETIT POIS & CARDAMOME

Pan-fried barramundi,
pea & cardamom

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 BITE 14 EA

CAVIAR BUMP 12 EA

Add shot of vodka +12

BAGUETTE 10

Bread basket, butter
with Guérande flower of salt

HÛÎTRES DE SAISON 16

3 freshly shucked oysters,
natural with mignonette

ENTRÉES

Starters

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

LES CREVETTES 27

Crumbed prawns & Gavroche's
signature cocktail sauce

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 &
garlic butter served with baguette

SAINT-JACQUES & BEURRE NOISETTE 28

Hokkaido seared scallops, hazelnut butter
cloud & lumpfish caviar

LA RAVIOLE AU FOIE GRAS 42

Foie Gras ravioli served with truffle velouté

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PLATS PRINCIPAUX

Mains

POISSONS

Fish

CIGALE DE LA MER THERMIDOR 45

Moreton Bay bug sautéed & flambéed with Cognac, gratinated with Comté chesse béchamel

SOLE MEUNIÈRE 500G 49

Whole flounder with brown butter, lemon, parsley & capers

BARRAMUNDI, PETIT POIS & CARDAMOME 47

Pan-fried barramundi, pea & cardamom

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), mashed potatoes & creamy duck sauce

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 / Mushroom / Béarnaise

WAGYU RUMP STEAK 48

200g Wagyu rump MBS 7 served with truffle sauce

L'AGNEAU 45

Slow cooked lamb shoulder with carrots & 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

RATATOUILLE 11

Gavroche's deconstructed ratatouille

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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

Strawberry sorbet & Champagne

DESSERTS

CRÊPES SUZETTE FLAMBÉES 19

Crêpes with orange sauce flambéed
with Grand Marnier liqueur

Add vanilla ice cream +5

CRÈME BRULÉE 19

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

2022 SÉMILLON/MUSCADELLE - MONBAZILLAC - CUVÉE MIRABELLE 14

Southwest, France

NV GAMAY - RATAFIA DE BOURGOGNE - JACOULOT 16

Bourgogne, France

2018 BLACK GRENACHE - BANYULS "RIMAGE" - D. VIAL-MAGNÈRES 18

Languedoc-Roussillon, France

BOISSONS CHAUDES

Hot Drinks

CAFÉ 5.5

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

THÉ 7

Earl grey | English breakfast
Green tea | Chamomille | Peppermint

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