

# 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*

*Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.*

## 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

### HUÎTRES 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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