



*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 À LA BRETONNE

Hokkaido seared scallops, creamy cider reduction & buckwheat galette

TARTARE DE BOEUF +10

Wagyu beef tartare, 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, PANAI & CARMEL DE SOJA

Pan-fried barramundi, parsnip
& soy caramel sauce

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 TARTLET 25 EA

CAVIAR BUMP 12 EA

Add shot of vodka +12

FONDUE DE CAMEMBERT 21

Creamy Camembert dips & baguette

BAGUETTE 10

Bread basket, butter
with Guérande flower of salt

HUÎTRE DE SAISON

Freshly shucked oyster
natural with mignonette 6 ea

OR

With Champagne gel &
salmon roe 7 ea

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, egg yolk gel
& crispy shoestring potatoes
Add shaved Foie Gras +8

LES CREVETTES 27

Crumbed prawns & Gavroche's
signature cocktail sauce

VELOUTÉ DE BUTTERNUT 19

Butternut velouté, roasted pepitas
& croutons

FOIE GRAS 50

50g pan seared Foie Gras, onion
compoté & baguette

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 À LA BRETONNE 28

Hokkaido seared scallops, creamy cider
reduction & buckwheat galette

LES RAVIOLES DE FOIE GRAS 42

Foie Gras ravioli served with truffle velouté

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PLATS PRINCIPAUX

Mains

POISSONS

Fish

CIGALE DE LA MER THERMIDOR 46

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

SOLE MEUNIÈRE 49

Whole flounder with brown butter, lemon, parsley & capers

BARRAMUNDI, PANAI & CAMEL DE SOJA 47

Pan-fried barramundi, parsnip & soy caramel sauce

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 52

200g Wagyu rump MBS 7 served with truffle sauce

FILET MIGNON DE PORC 42

Pork tenderloin, cauliflower & 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 TRUFFÉE 16

Truffle mashed potatoes

HARICOTS VERTS 10

Green beans, vinaigrette & French shallots

PURÉE 12

Mashed potatoes

SALADE VERTE 10

Mixed green salad

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

LOVE U BERRY MUCH 10

Blueberry sorbet & Absolut wild berry vodka

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

DESSERTS

CRÊPES SUZETTE FLAMBÉES 20

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 24

White & dark chocolate fondant cake
served with raspberry sorbet

Please allow 12 minutes

DESSERT TROLLEY 25PP

Chef's selection of French sweets

BRIOCHE PERDUE 21

French toast, buckwheat ice cream
& salted caramel butter

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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