



*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 Moreton Bay Bugs; enjoy an evening of refined elegance at Gavroche.*

*Bon appétit!*

**HEAD CHEF**  
Batiste Gouraud

**MANAGER**  
Anna Desmettre

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# 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

**SAINT-JACQUES À LA BRETONNE**  
Hokkaido seared scallops, creamy cider reduction & buckwheat galette

**SOUPE À L'OIGNON TRUFFÉE (V)**  
Traditional onion soup, Comté cheese croutons & truffle

**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

**BARRAMUNDI, PANAI & CARAMEL DE SOJA**  
Pan-fried barramundi, parsnip & soy caramel sauce

**CANARD CONFIT**  
Duck leg (in-house confit), mashed potatoes & creamy duck sauce

**TOURNEDOS ROSSINI +17**  
Angus beef tenderloin, seared Foie Gras, potato galette & Madeira sauce

## DESSERTS

- Choice of -

**DESSERT TROLLEY**  
Chef's selection of French sweets

**CRÈME BRULÉE**  
Classic vanilla bean custard

*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.*

ENTRÉES

Starters

SAINT-JACQUES ROSSINI 13 EA

Hokkaido scallops surf & turf  
with seared Foie Gras

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

ESCARGOTS DE BOURGOGNE  
HALF DOZEN 25 - DOZEN 45

Burgundy snails cooked in parsley &  
garlic butter served with baguette

FOIE GRAS 50

50g pan seared Foie Gras, onion  
compoté & 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

SOUPE À L'OIGNON TRUFFÉE (V) 23

Traditional onion soup,  
Comté cheese croutons & truffle

SAINT-JACQUES À LA BRETONNE 28

Hokkaido seared scallops, creamy cider  
reduction & buckwheat galette

MOULES FRITES S 25/ L 47

Mussels served with french fries  
& choice of sauce:

- Parsley & garlic butter
- Fermented chili butter
- Blue cheese

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# PLATS PRINCIPAUX

## Mains

### POISSONS

Fish

**CIGALES DE LA MER THERMIDOR 46**

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

**SOLE MEUNIÈRE 49**

Whole flounder with brown butter, lemon, parsley & capers

**BARRAMUNDI, PANAI & CARMEL DE SOJA 47**

Pan-fried barramundi, parsnip & soy caramel sauce

### VÉGÉTARIEN

Vegetarian

**RISOTTO (V) 44**

12 months Comté cheese & truffle

### 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 58**

*(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

## SIDES

**POMMES FRITES & BÉARNAISE 11**

French fries served with béarnaise sauce

**PURÉE 12**

Mashed potatoes

**PURÉE TRUFFÉE 16**

Truffle mashed potatoes

**SALADE VERTE 10**

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

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

### CRÈME BRULÉE 19

Classic vanilla bean custard

### BRIOCHE PERDUE 21

French toast, buckwheat ice cream  
& salted caramel butter

### CRÊPES SUZETTE FLAMBÉES 20

Crêpes with orange sauce flambéed  
with Grand Marnier liqueur

*Add vanilla ice cream +5*

### 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

## 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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