



*Welcome to Gavroche Brasserie, 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

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

CANARD CONFIT

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

BARRAMUNDI, COURGETTES & SABAYON DE TOMATES

Pan-friend barramundi, zucchini & tomatoes sabayon

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

SAUCISSON 12

Plate of thinly sliced saucisson

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 S +5 / L +10

LE THON 32

Yellowfin Tuna crudo served
with seasonal topping

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 4 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

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.

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, COURGETTES & SABAYON DE TOMATES 47

Pan-friend barramundi, zucchini & tomatoes sabayon

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)

220g Wagyu rump MBS 6 served with french fries & choice of homemade sauce: Peppercorn / Mushroom / Béarnaise

L'AGNEAU 44

Lamb neck served with green peas, baby carrots & Port wine jus

SIDES

POMMES FRITES & BÉARNAISE 11

French fries served with béarnaise sauce

PURÉE 12

Mashed potatoes

Add truffle sauce +4

ALIGOT 15

Traditional cheesy mash

SALADE VERTE 10

Mixed green salad

HARICOTS VERTS 10

Green beans, vinaigrette & French shallots

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.

DESSERTS

PRÉ DESSERT 10

Daily sorbet with paired spirit

CRÈME BRULÉE 19

Classic vanilla bean custard

BRIOCHE PERDUE 21

French toast & salted caramel butter

CRÊPES SUZETTE FLAMBÉES 20

Crêpes with orange sauce flambéed
with Grand Marnier liqueur

Add vanilla ice cream +5

LE CHOCOLAT 23

Chocolate textures served with
vanilla ice cream

DESSERT TROLLEY 25PP

Chef's selection of French sweets

DESSERT WINES

2022 MONBAZILLAC 14

Mirabelle – Château de la Jaubertie
Sémillon/Muscadelle | Southwest, France

2024 MUSCAT DE ST JEAN DE MINERVOIS 16

Muscat de Bagatelle – Clos Bagatelle
Muscat à petits grains | Languedoc, France

NV BANYULS 18

Gaby Vial 7yo – Domaine Vial Magnères
Black Grenache | 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

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.