



*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

SOUPE À L'OIGNON TRUFFÉE (V)

Traditional onion soup, Comté cheese croutons & truffle

SAINT-JACQUES ET FOIE GRAS +12

Seared scallops, Foie Gras, jus & parsnip

TARTARE DE BOEUF

Wagyu beef tartare, egg yolk gel & potato crisps

MAINS

- Choice of -

RISOTTO (V)

12 months Comté cheese & truffle

CANARD CONFIT

Duck leg (in-house confit), mashed potatoes, carrots & jus

BARRAMUNDI ET POIVRONS

Pan-fried crispy skin barramundi & charred capsicums

TOURNEDOS ROSSINI +17

Angus beef tenderloin, seared Foie Gras, Jerusalem artichoke, toast & 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

GOUGERES (3 PCES) 12

Pastry choux bun with Mornay sauce

SAINT-JACQUES ROSSINI 13 EA

Scallops surf & turf with seared Foie Gras

SAUCISSON 14

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 & potato crisps

LE THON 29

Bluefin tuna tartare, crème fraîche & citrus

ESCARGOTS DE BOURGOGNE

HALF DOZEN 25 - DOZEN 45

Burgundy snails cooked in parsley & garlic butter served with 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

MOULES FRITES S 25/ L 47

Mussels served with french fries & choice of sauce:

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

VELOUTÉ DE CHAMPIGNONS 27

Mushroom veloute with a perfect egg & crispy quinoa

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 47

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

SOLE MEUNIÈRE 52

Whole flounder with brown butter, lemon, parsley & capers

BARRAMUNDI ET POIVRONS 45

Crispy skin barramundi & charred capsicum

SILVER DORY 46

Pan-fried silver dory with popcorn & hazelnut butter

VÉGÉTARIEN

Vegetarian

RISOTTO (V) 44

12 months Comté cheese & truffle

VIANDES

Meat

CANARD CONFIT 44

Duck leg (in-house confit), mashed potatoes, carrots & jus

TOURNEDOS ROSSINI 70

Angus beef tenderloin, seared Foie Gras, Jerusalem artichoke, toast & Madeira

GAVROCHE'S STEAK FRITES 61

(Cooked Medium-Rare)

250g Darling Downs striploin MB5 served with french fries, French green butter & Béarnaise sauce

Add on: smoky bone marrow +10

L'AGNEAU 46

Sovereign lamb loin served with parsnip puree & port wine jus

SIDES

POMMES FRITES & BÉARNAISE 11

French fries served with béarnaise sauce

PURÉE 12

Mashed potatoes

Add truffle sauce +4

SALADE VERTE 10

Mixed green salad with aged balsamic vinegar dressing

LÉGUMES VERTS DU JOUR 11

Green of the day (Ask for daily selection)

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

TARTE AU CITRON MERINGUÉE 20

Deconstructed lemon tart served with mint sorbet

CRÊPES SUZETTE FLAMBÉES 20

Crêpes with orange sauce flambéed
with Grand Marnier liqueur

Add vanilla ice cream +5

LE FONDANT AU CHOCOLAT 27

Jo's chocolate fondant with tonka 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.