



*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 ET FOIE GRAS +12

Seared Hokkaido scallops, Foie Gras, jus & parsnip

SOUPE À L'OIGNON TRUFFÉE (V)

Traditional onion soup, Comté cheese croutons & truffle

TARTARE DE BOEUF

Wagyu beef tartare, egg yolk gel & potato crisps

MAINS

- Choice of -

RISOTTO (V)

12 months Comté cheese & truffle

CANARD À L'ORANGE

Duck leg (in-house confit), carrots & orange

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

TERRINE DU JOUR MP

Homemade terrine of the day

SAINT-JACQUES ROSSINI 13 EA

Hokkaido Scallops surf & turf with
seared Foie Gras

SAUCISSON 14

Plate of thinly sliced saucisson

TARTARE DE BOEUF S 29 / L 50

Wagyu beef tartare, egg yolk gel
& potato crisps

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

CRÉMEUX DE CHAMPIGNONS 28

Creamy mushroom, sautéed Japanese
mushroom, crispy croutons & fresh black
truffle

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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 POP & CORN 45

Pan-fried silver dory with corn puree & hazelnut butter

VÉGÉTARIEN

Vegetarian

RISOTTO (V) 44

12 months Comté cheese & truffle

VIANDES

Meat

CANARD À L'ORANGE 45

Duck leg (in-house confit), carrots & orange

TOURNEDOS ROSSINI 70

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

GAVROCHE'S STEAK FRITES 61

(Cooked Medium-Rare)

250g Darling Downs Wagyu striploin MB5 served with french fries, French green butter & Béarnaise sauce *Add on: smoky bone marrow +10*

L'AGNEAU 47

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)

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DESSERTS

CRÈME BRULÉE 19

Classic vanilla bean custard

CRÊPES SUZETTE FLAMBÉES 20

Crêpes with orange sauce flambéed
with Grand Marnier liqueur

Add vanilla ice cream +5

PARIS BREST 23

Choux pastry ring filled with
hazelnut mousseline

LE FONDANT AU CHOCOLAT 27

Valrhona 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

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