GAVROCHE
BRASSERIE

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 menu captures the spirit of traditional French cooking with a contemporary touch. Each dish is thoughtfully prepared in-house, celebrating classic techniques, quality produce and the flavours of a true Parisian brasserie.

Whether you're joining us for a long lunch, an intimate dinner or simply a plate of steak frites and a glass of wine, settle in and enjoy the refined elegance of Gavroche.

Bon appétit!

HEAD CHEF
Batiste Gouraud

MANAGER
Anna Desmettre

GAVROCHE TRADITIONAL MENU

3 COURSE CHOICE MENU / $78

MATCHING WINE +$38

ENTRÉES

- Choice of -

LES ESCARGOTS
Half dozen Burgundy snails cooked in parsley & garlic butter served with baguette

SOUPE À L'OIGNON (V)
Truffled onion soup and gratinated Comté cheese

MAINS

- Choice of -

LE CANARD CONFIT
Duck leg confit, mash potato & creamy sauce

TOURNEDOS ROSSINI +$16
Angus beef tenderloin, seared Foie Gras, sauteed spinach & truffle jus

LES MOULES (A)
1kg Kinkawooka mussels & french fries with choice of sauces:

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

DESSERTS

- Choice of -

DESSERT TROLLEY
Chef's selection of French sweets

LA CRÈME BRULÉE
Classic vanilla bean custard

A) - Australian, the seafood was caught or farmed in Australia (I) - Imported, the seafood was caught or farmed in another country

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.

A LA CARTE

SNACKS

BAGUETTE 5
Warm baguette with whipped butter & Guérande flower of salt

L'HUÎTRE (A) 6ea
Freshly shucked Sydney rock oyster with cucumber & dill

CORNET IODÉ 7
Avruga caviar cone & crème fraiche

TARTARE DE BOEUF 9
Wagyu beef tartare bite, spring onions & black garlic

FOIE GRAS 12
Seared Foie Gras, buckwheat crumpet & strawberry

ENTREES

PASTÈQUE & FETA 16
Watermelon & whipped feta

LES RAVIOLES 18
Mushroom ravioles, comté foam & burnt onion broth

LE THON (A) 26
Bluefin tuna crudo & mangoes

PLATS PRINCIPAUX

Mains

SOUVENIR D'UN CHA CÁ LÃ VONG (A) 35
Pan seared barramundi with dill & spring onions, turmeric beurre blanc & crunchy peanuts

POISSON DU JOUR (A) MP
Market fish & meuniere modern with baby fennel

LE CANARD 33
Duck breast, king oyster mushroom & blackberries

LE STEAK FRITES 52
Wagyu flank MB5 (200g) with smoked café de paris butter & french fries

SIDES

MILLEFEUILLE 8
Potato millefeuille & yoghurt sauce

POMMES FRITES & BÉARNAISE 11
French fries served with béarnaise sauce

LA PURÉE 14
Traditional french buttery mash potato

SALADE VERTE 10
Mixed green salad with raspberry vinegar dressing

RISOTTI 12
Creamy risonni pasta

POIS GOURMAND 14
Snow peas with onions compoté & pancetta

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DESSERTS

PRÉ DESSERT 10
Daily palate cleanser

CRÈME BRULÉE 19
Classic vanilla bean custard

L'OPÉRA 22
Chocolate textures, vanille ice cream & coffee foam

LA MYRTILLE 24
The blueberry...

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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