



## ABOUT US

Allow our team to create a tailored Parisian experience to impress your guests.

Housed in the beautiful Old Rum Store on Kensington Street, the restaurant's decor and fixtures take inspiration from the fashionable streets of Paris. The ambiance has been curated from France and broader Europe to transport you to a traditional Parisian Bistro atmosphere, as soon as you step through the doorway.

Bistrot Gavroche is the perfect backdrop for entertaining, celebrations and corporate functions with a variety of menus that incorporate French crowd-pleasing classics. The wine list showcases some of the best vintages from French and Australian wineries to compliment your culinary experience.

While the venue can be hired for exclusive use, the set out of the restaurant also allows semiprivate hire for smaller groups.



# OUR VENUE

## CAPACITY

While the venue and the team at Bistrot are very flexible and will always do the best to accommodate any set up, below is a great starting point for our standard event set up's and capacity.



FULL CAPACITY • 85PAX

● LONG TABLES



KENSINGTON STREET



CANAPÉ SET UP • 100PAX

● LOW SQUARE TABLES ● LOW ROUND TABLES ● COCKTAIL TABLES



KENSINGTON STREET

# OUR VENUE



SEATED + STANDING • 64PAX

● LONG TABLES ● COCKTAIL TABLES ● DANCE FLOOR



SEMI PRIVATE AREAS

● LONG TABLES



# OUR VENUE

## AV

The venue has WIFI Internet, a standard microphone and sound system and a 55inch Plasma TV. This is enough for all of your basic AV needs, however, for anything more advanced we suggest speaking with an external AV company.

## STYLING

As part of a standard hire, the venue comes with all Parisian inspired décor and fixtures as well as candles for each table. Clients are more than welcome to bring in their own decorations and styling to suit the event.



# MENU

## 3 Course Menu • \$78pp

Iggy's Sourdough with Whipped Parsley Butter

### ENTRÉE

#### TRUITE FUMÉE

Smoked Tasmania Ocean Trout with Avocado  
and Sour Cream

### ALTERNATE DROP MAINS

#### CANARD

Homemade Duck Leg Confit with Potato Rösti

or

#### SNAPPER

Pan Seared Snapper with Leek Compote  
and Champagne Sauce

### DESSERT

#### TARTE AU CHOCOLAT

Flourless Chocolate Tart with Espresso Ice Cream



## 3 Course Menu • \$108pp

Iggy's Sourdough with Whipped Parsley Butter

### ENTRÉE

#### TARTARE DE BOEUF

Hand Cut Angus Beef Tartare with Condiments

### ALTERNATE DROP MAINS

#### ONGLET

Wagyu Hanger Steak, Red Wine Shallots  
and Lyonnaise Potatoes

or

#### RAVIOLES

Flathead and Prawn Ravioli with Lobster Sauce

### DESSERT

#### PROFITEROLES

Choux Pastry with Vanilla Ice Cream  
and Hot Chocolate Sauce

# MENU

## 4 Course Menu • \$108pp

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Iggy's Sourdough with Whipped Parsley Butter

### SHARING FIRST COURSE

#### CHARCUTERIE

Platter of Cold Cut Meats, House-made Pate and Pickles

&

#### NIÇOISE (V)

Baby Romaine Lettuce, Tomatoes, Green Beans, Potatoes and Egg

### SECOND COURSE

#### TRUITE FUMÉE

Smoked Tasmania Ocean Trout with Avocado and Sour Cream

### ALTERNATE DROP MAINS

#### CANARD

Homemade Duck Leg Confit with Potato Rösti

or

#### SNAPPER

Pan Seared Snapper with Leek Compote and Champagne Sauce

### SHARING DESSERT

#### TARTE TATIN

Upside Down Apple Tart with Vanilla Ice Cream

&

#### TARTE AU CHOCOLAT

Flourless Chocolate Tart with Espresso Ice Cream

## Sharing Menu • \$78pp

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Iggy's Sourdough with Whipped Parsley Butter

### ENTRÉE

#### CHARCUTERIE

Platter of Cold Cut Meats, House-made Pate and Pickles

&

#### NIÇOISE (V)

Baby Romaine Lettuce, Tomatoes, Green Beans, Potatoes and Egg

&

#### TRUITE FUMÉE

Smoked Tasmania Ocean Trout with Avocado and Sour Cream

### MAINS

#### RUMSTEAK

Rangers Valley 270 day Beef Rump Steak with Madagascar Green Peppercorn Sauce

&

#### RAVIOLES

Flathead and Prawn Ravioli with Lobster Sauce

&

#### RISOTTO (V)

Mushroom Risotto

### SIDES

French Fries and Mixed Green Salad

### DESSERT

#### TARTE TATIN

Upside Down Apple Tart with Vanilla Ice Cream

&

#### TARTE AU CHOCOLAT

Flourless Chocolate Tart with Espresso Ice Cream



# CANAPÉS

## 9 Pieces • \$50pp

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### 2x per person

Salmon Tartare with Horseradish (GF)  
Duck Leg Confit with Crispy Potato (GF)  
Beetroot Tartlet with Goat Cheese (V)  
Poached Asparagus with Béarnaise Sauce (V)

### Substantial Canapé 1x per person

Croque Monsieur



## 12 Pieces • \$68pp

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### 2x per person

Salmon Tartare with Horseradish (GF)  
Duck Leg Confit with Crispy Potato (GF)  
Beetroot Tartlet with Goat Cheese (V)  
Poached Asparagus with Béarnaise Sauce (V)  
Beef Tartare on Toasted Sourdough

### Substantial Canapé 1x per person

Croque Monsieur  
Mushroom Risotto (GF)



## 16 Pieces • \$88pp

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### 2x per person

Salmon Tartare with Horseradish (GF)  
Duck Leg Confit with Crispy Potato (GF)  
Beetroot Tartlet with Goat Cheese (V)  
Poached Asparagus with Béarnaise Sauce (V)  
Beef Tartare on Toasted Sourdough  
Assorted Mini Macarons  
Chocolate Truffle Lollipop

### Substantial Canapé 1x per person

Croque Monsieur  
Mushroom Risotto (GF)





# BEVERAGES

## BEVERAGES

We have a series of beverage package options, curated to suit our menus and please even the most discerning crowd. Designed to take the hard work out of the night, each package runs for four hours.

Should a beverage package not be suitable for your event, you can also create your own package by having drinks on consumption. Simply choose the beverages, budget and duration of your tailored package.

## BYO

Do you have a beverage sponsor for your event? Have something special in the cellar you want to dust off, or know your boss's favourite isn't on our list? We do allow BYO for wine and champagne only. Corkage fee's apply.

## SPIRITS AND COCKTAILS

Because not everyone loves wine! We have many different options to include spirits and cocktails into your event. Whether you are looking to kick things off with a tailor made cocktail or want to finish the night off with a bang, we can happily accommodate you.

Get in touch for more information.



# BEVERAGES

## 4 Hour Beverage Packages

INCLUDE SPARKLING AND STILL WATER, COFFEE, TEA, SOFT DRINK AND JUICE

### Standard • \$65pp

#### SPARKLING WINE

De Bortoli Rococo Brut, Yarra Valley, Australia

#### WHITE WINE

Sauvignon Blanc, Slow Wines, Adelaide Hills, Australia

#### ROSÉ

Maam'Moiselle, Cotes de Provence Rosé, France

#### RED WINE

Shiraz, Slow Wines, Adelaide Hills, Australia

#### BEER

Kronenbourg 1664, on tap, France

### Premium • \$85pp

#### SPARKLING WINE

De Bortoli Rococo Rosé, Yarra Valley, Australia

#### WHITE WINE

Sauvignon Blanc, Fontanet, Languedoc Roussillon, France

#### ROSÉ

Maam'Moiselle, Cotes de Provence Rosé, France

#### RED WINE

GSM, Belleruche Chapoutier Cotes du Rhone, France

#### BEER

Kronenbourg 1664, on tap, France

### Deluxe • \$105pp

#### SPARKLING WINE

Champagne Brut Rosé, Paul Goerg, France

#### WHITE WINE

Chardonnay, Trelat Mâcon-Villages, Rhone Valley, France  
Grenache Blanc, Belleruche Chapoutier, Cotes du Rhone,  
France

#### ROSÉ

Maam'Moiselle, Cotes de Provence Rosé, France

#### RED WINE

Syrah, Crozes-Hermitage Chapoutier, Cotes du Rhone, France  
Pinot Noir, Domaine Dupré, Bourgogne, France

#### BEER

Kronenbourg 1664, on tap, France  
Asahi, Japan

# MINIMUM SPEND

While there is no venue hire fee, there are varying minimum spends:

## MONDAY TO THURSDAY

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LUNCH • \$3,000

DINNER • \$6,000

## FRIDAY & SATURDAY

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LUNCH • \$5,000

DINNER • \$8,000

*Service fee: an additional charge of 6% of the total event spend will be factored into all quotations for the space.*



## OTHER VENUES



**OLIO KENSINGTON ST**



**EASTSIDE**  
BAR & GRILL

**EASTSIDE**



**MEKONG**  
ON KENSINGTON STREET

**MEKONG KENSINGTON ST**



*the*  
**PRIVATE  
KITCHEN**

**THE PRIVATE KITCHEN**