



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.

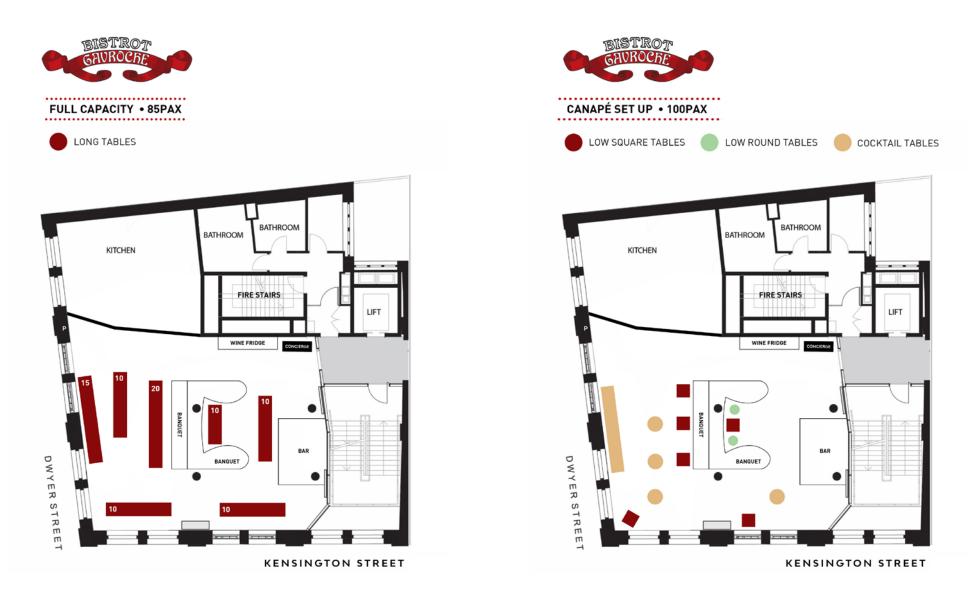
While the venue can be hired for exclusive use, the set out of the restaurant also allows semiprivate hire for smaller groups.



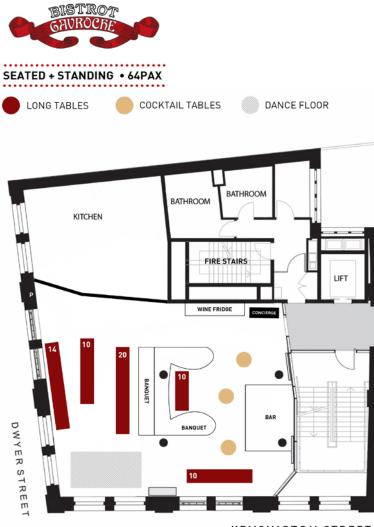


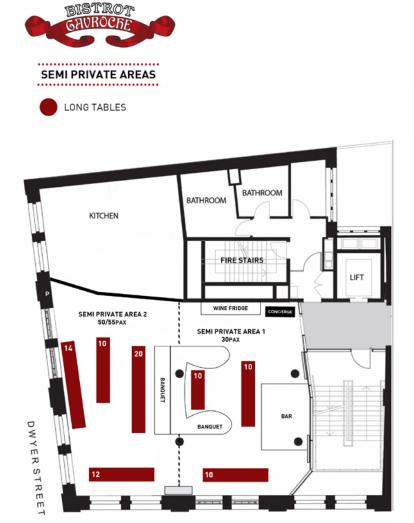
CAPACITY

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.



OUR VENUE





KENSINGTON STREET

KENSINGTON STREET

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.



OUR VENUE

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



MEN

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

4 Course Menu • \$108pp

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

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

9 Pieces • \$50pp

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

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

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

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

BEVERAGES

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

Standard • \$65pp

Premium • \$85pp

Deluxe • \$105pp

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

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

SPARKLING WINE Champagne Brut Rosé, Paul Goerg, France

WHITE WINE Chardonnay, Trenel 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



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

MONDAY TO THURSDAY

LUNCH • \$3,000

DINNER • \$6,000

FRIDAY & SATURDAY

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.









OLIO KENSINGTON ST



EASTSIDE

EASTSIDE





MEKONG KENSINGTON ST





THE PRIVATE KITCHEN