



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.

Gavroche Chippendale 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 Gavroche 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.

GAVROCHE CHIPPENDALE

FULL CAPACITY • 85PAX

● LONG TABLES



GAVROCHE CHIPPENDALE

CANAPÉ SET UP • 100PAX

● LOW SQUARE TABLES ● LOW ROUND TABLES ● COCKTAIL TABLES



OUR VENUE

GAVROCHE CHIPPENDALE

SEATED + STANDING • 64PAX

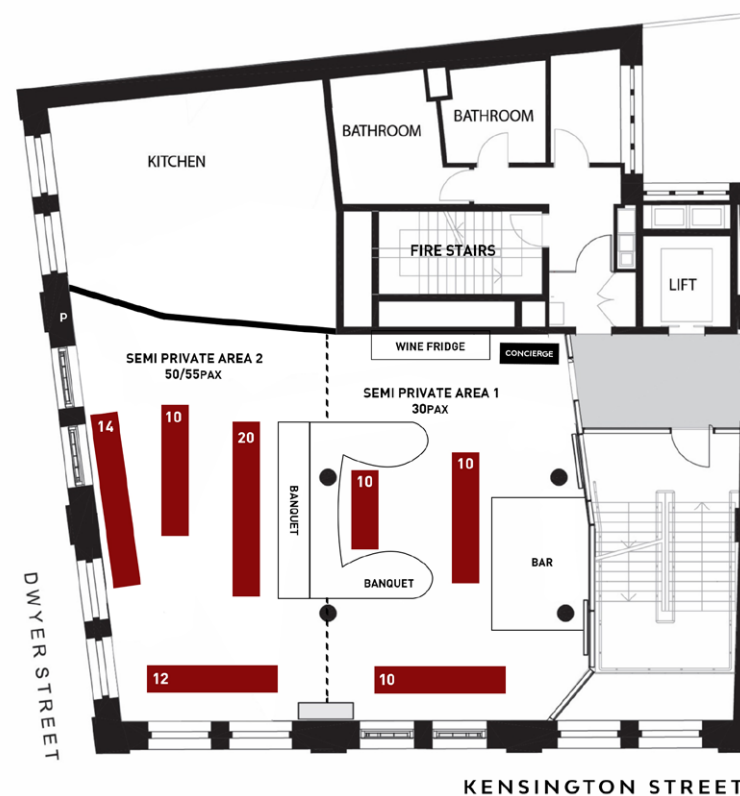
● LONG TABLES ● COCKTAIL TABLES ● DANCE FLOOR



GAVROCHE CHIPPENDALE

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

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

CANAPÉS

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

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.

There is an additional staffing fee for beverages on consumption, which is calculated based on 1 staff member per 25 guests at \$35.00 per hour for a minimum of 3 hours.

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

Baron Jacques, Crémant de Bougonne Rosé, France

WHITE WINE

Sauvignon Blanc, Slow Wines, Adelaide Hills, Australia

ROSÉ

Domaine La Tonnelle, Côtes de Provence Rosé, France

RED WINE

Shiraz, Slow Wines, Adelaide Hills, Australia

BEER

Kronenbourg 1664, on tap, France

Premium • \$85pp

SPARKLING WINE

Baron Jacques, Crémant de Bougonne Rosé, France

WHITE WINE

Grenache Blanc, La Ciboise M. Chapoutier,
Languedoc Roussillon, France

ROSÉ

Domaine La Tonnelle, Côtes de Provence Rosé, France

RED WINE

Grenache/Shiraz, La Ciboise M. Chapoutier,
Languedoc Roussillon, France

BEER

Kronenbourg 1664, on tap, France

Deluxe • \$105pp

SPARKLING WINE

Champagne Veuve Fourny Blanc de Blancs, France

WHITE WINE

Chardonnay, Trenel Mâcon-Villages, Burgundy, France
Grenache Blanc, La Ciboise M. Chapoutier,
Languedoc Roussillon, France

ROSÉ

Domaine La Tonnelle, Côtes de Provence Rosé, France

RED WINE

Syrah, Crozes-Hermitage M. Chapoutier, Rhone Valley, France
Pinot Noir, Le Fou, Languedoc Roussillon, France

BEER

Kronenbourg 1664, on tap, France

MINIMUM SPEND

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 8% of the total event spend will be factored into all quotations for the space.



OTHER VENUES



OLIO KENSINGTON ST



EASTSIDE
BAR & GRILL

EASTSIDE



MEKONG KENSINGTON ST



the
**PRIVATE
KITCHEN**

THE PRIVATE KITCHEN