



CAVROCHE

CHIPPENDALE





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.

MENUS

STANDARD

THREE COURSE MENU

\$90 PER PERSON

BAGUETTE,
butter with Guérande sea salt flower

ALTERNATE DROP ENTRÉE

SOUPE À L'OIGNON À LA
TRUFFE Traditional onion soup, Comté
cheese, truffle & baguette

&

PÂTÉ DE FOIE DE CANARD
Duck liver parfait served with
pickles & baguette

ALTERNATE DROP MAINS

CANARD
Duck leg confit in house, mashed
potatoes, and creamy duck sauce

&

QUENELLES DE POISSON ET
BISQUE DE HOMARD
Gratinated fish dumplings,
Lobsterbisque & prawns

SIDES

French fries and broccoli

ALTERNATE DROP DESSERT

CRÈME BRÛLÉE
Classic vanilla bean custard
&

PARIS BREST
Choux pastry ring filled with
hazelnut mousseline

PREMIUM

THREE COURSE MENU

\$105 PER PERSON

BAGUETTE,
butter with Guérande sea salt flower

ALTERNATE DROP ENTRÉE

TARTARE DE BOEUF
Beef tartare with condiments, quail egg
yolk and croutons

&

SAINT-JACQUES À LA BRETONNE
Hokkaido seared scallops with creamy
cider reduction & buckwheat galette

ALTERNATE DROP MAINS

STEAK FRITES
O'Connor Scotch fillet served with fries
and béarnaise sauce

&

MOULES
Mussels with garlic and parsley cream
served with fries

SIDES

Broccoli and green mixed salad

ALTERNATE DROP DESSERT

CRÈME BRÛLÉE
Classic vanilla bean custard
&

CRUMBLE AUX PÊCHES (VG)
Peach crumble with peach sorbet

DELUXE

FIVE COURSE DEGUSTATION

\$120 PER PERSON

BAGUETTE,
butter with Guérande sea salt flower

ALTERNATE DROP ENTRÉE

TARTARE DE THON
Yellowfin Tuna tartare, lemon, pickled
onion & crème fraîche

&

ESCARGOTS DE BOURGOGNE
Half dozen Burgundy snails served with
parsley & garlic butter and baguette

ALTERNATE DROP MAINS

TOURNEDOS ROSSINI
Tenderloin, seared Foie Gras, spinach &
truffle jus

&

SOLE MEUNIÈRE
Whole flounder with brown butter, lemon,
parsley & capers

SIDES

Purée & broccoli

ALTERNATE DROP DESSERT

CHOCOLAT, FÈVE DE TONKA & CAMEL
AU BEURRE SALÉ
Chocolate, Tonka bean &
salted butter caramel

&

PARIS BREST
Choux pastry ring filled with
hazelnut mousseline



SHARING MENUS

STANDAR \$95 PER PERSON

BAGUETTE,
butter with Guérande sea salt flower

ENTRÉE

ASSIETTE DE CHARCUTERIE
Chef's Charcuterie selection served
with pickles and baguette

&

SAINT-JACQUES À LA BRETONNE
Hokkaido seared scallops with creamy cider
reduction & buckwheat galette

&

ESCARGOTS DE BOURGOGNE
Half dozen Burgundy snails served
with parsley & garlic butter and baguette

MAINS

STEAK FRITES
O'Connor Scotch fillet served with fries and
béarnaise sauce

&

MOULES
Mussels with garlic and parsley
cream served with fries

&

RISOTTO (V)
12 months Comté cheese & truffle

SIDES

Broccoli and mixed green salad

DESSERT

CRÈME BRÛLÉE
Classic vanilla bean custard

&

PARIS BREST

PREMIUM \$105 PER PERSON

BAGUETTE,
butter with Guérande sea salt flower

ENTRÉE

TARTARE DE BOEUF
Beef tartare with condiments,
quail egg yolk and croutons

&

VELOUTÉ PARISIEN
Cauliflower creamy soup with lard
and croutons

&

ESCARGOTS DE BOURGOGNE
Half dozen Burgundy snails served
with parsley & garlic butter and baguette

MAINS

TOURNEDOS ROSSINI
Tenderloin, seared Foie Gras,
spinach & truffle jus

&

SOLE MEUNIÈRE
Whole flounder with brown butter,
lemon, parsley & capers

&

RISOTTO (V)
12 months Comté cheese & truffle

SIDES

French fries and mixed green salad

DESSERT

CRÈME BRÛLÉE
Classic vanilla bean custard

&

CRUMBLE AUX PÊCHES (VG)
Peach crumble with peach sorbet

DELUXE \$135 PER PERSON

HUÎTRES DE SAISON
Freshly shucked oyster,
natural with vinaigrette

ASSIETTE DE FROMAGE ET CHARCUTERIE
Chef's Charcuterie and cheese selection
served with baguette

ENTRÉE

ESCALOPE DE FOIE GRAS
Seared Foie Gras with beef jus, apple
compote & homemade toasted brioche

&

TARTARE DE THON
Yellowfin Tuna tartare, lemon,
pickled onion & crème fraîche

&

RISOTTO (V)
12 months Comté cheese & truffle

MAINS

POISSON DU JOUR
Fish of the day

&

CÔTE DE BOEUF
Southern Ranges mb4 OP Ribs

SIDES

Broccoli and truffle mash

DESSERT

CRÈME BRÛLÉE
Classic vanilla bean custard

&

**CHOCOLAT, FÈVE DE TONKA &
CAMEL AU BEURRE SALÉ**
Chocolate, Tonka bean & salted
butter caramel

CANAPÉS

9 PIECES

\$50 PER PERSON

STANDARD CANAPÉS 2 X PER PERSON

Beef tartare on toast

Beetroot tartelette

Crusted prawns with cocktail sauce

Mushroom vol-au-vent

SUBSTANTIAL CANAPÉ 1X PER PERSON

Croque monsieur

12 PIECES

\$68 PER PERSON

STANDARD CANAPÉS 2 X PER PERSON

Beef tartare on toast

Beetroot tartelette

Crusted prawns with cocktail sauce

Salmon tartare with horseradish

Mushroom vol-au-vent

SUBSTANTIAL CANAPÉ 1X PER PERSON

Croque monsieur

Comté cheese & truffle risotto

16 PIECES

\$88 PER PERSON

STANDARD CANAPÉS 2 X PER PERSON

Beef tartare on toast

Beetroot tartelette

Crusted prawns with cocktail sauce

Salmon tartare with horseradish

Mushroom vol-au-vent

SUBSTANTIAL CANAPÉ 1 X PER PERSON

Croque monsieur

Comté cheese & truffle risotto

DESSERT CANAPÉ 2 X PER PERSON

Mini choux praliné

Mini madeleine with chocolate sauce



GRAZING TABLE

Gavroche allows you to create your own grazing table with our extensive range of French cheese and charcuterie, perfect for any event. Our standard grazing table starts from \$28.00 per person.

For bespoke premium packages including seafood, please contact our events team.



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.

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.



BEVERAGE PACKAGES

STANDARD \$70 PER PERSON

SPARKLING WINE

NV Edmond Thery
Blanc de Blanc, France

WHITE WINE

2019 "La Ciboise" Luberon
Grenache Blanc / Vermentino /
Viognier / Rousasne, France

ROSÉ WINE

2020 Villa Aix
Coteaux d' Aix en Provence, France

RED WINE

2019 Bilat-Haut Cotes du
Roussillon Villages
Syrah/Grancge/Carignan, France

BEER

Kronenbourg 1664, France

PREMIUM \$90 PER PERSON

SPARKLING WINE

2018 Esteban La Combe Pilate Brut
Zero Dosage Viognier, France

WHITE WINE

2018 Cave de Tain
Marsanne, France

ROSÉ WINE

2020 Domaine de l'Arjolle Rose,
Provence, France

RED WINE

2019 "Belleruche" Cotes du Rhone
Syrah/Grenache, France

BEER

Kronenbourg 1664, France

DELUXE \$110 PER PERSON

SPARKLING WINE

2018 Esteban La Combe Pilate Brut
Zero Dosage Viognier, France

WHITE WINE

2018 Domaine Trenel
Macon - Village, France

ROSÉ WINE

2019 Ultimate Provence
AOP Cotes de Provence, France

RED WINE

2018 Cave de Train
Syrah, France

BEER

Kronenbourg 1664, France

4 HOUR BEVERAGE PACKAGES

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



MORE INFO

CAPACITY

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

AV

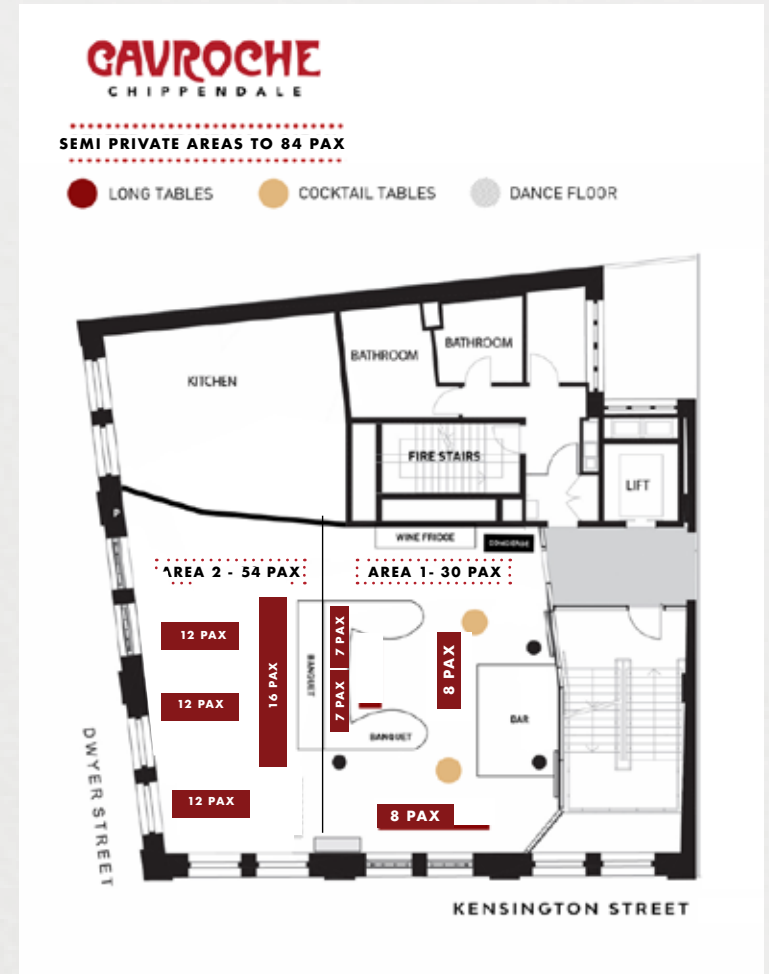
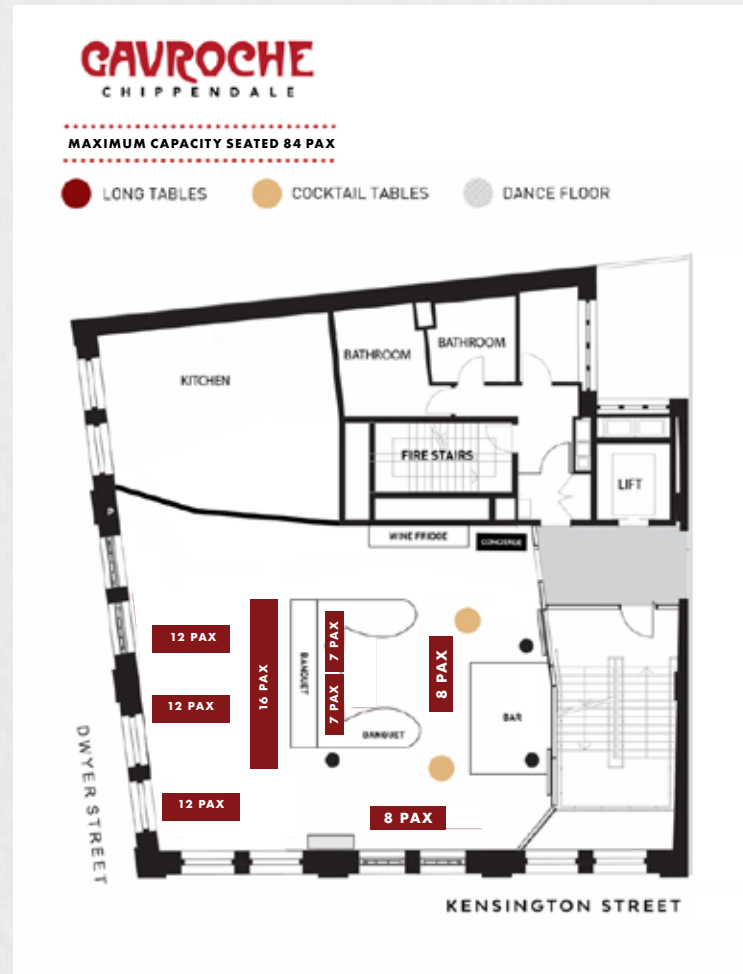
The venue has WIFI Internet, a standard microphone and sound system and a 55inch Plasma TV. This is enough for all of your basic AV needs, however, for anything more advanced we suggest speaking with an external AV company.

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.

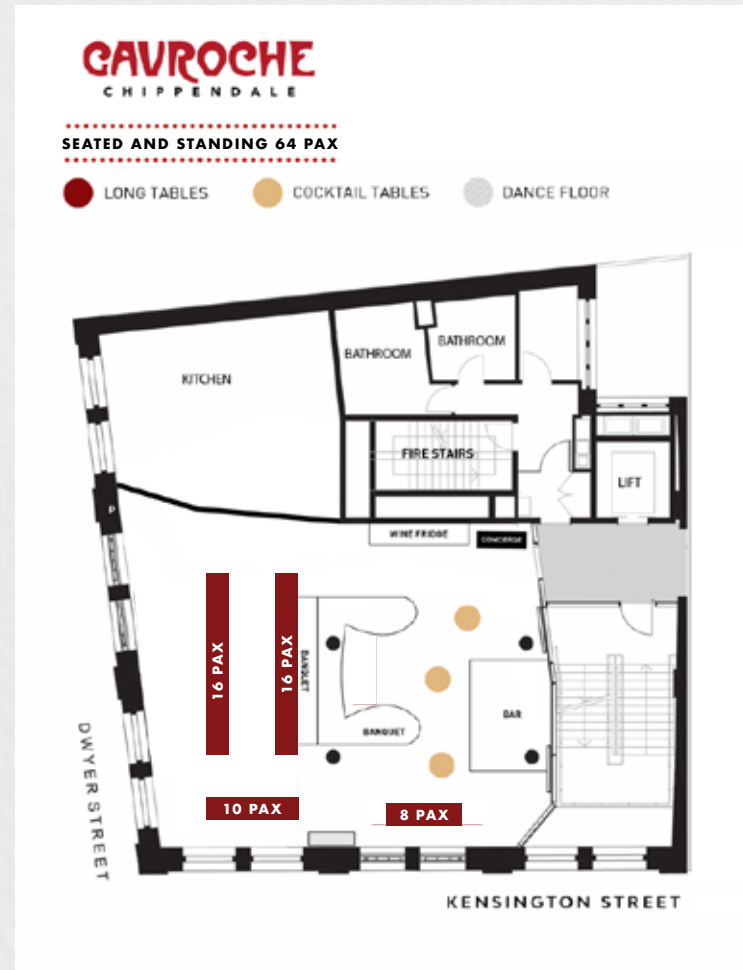


FLOOR PLANS





FLOOR PLANS



PLEASE NOTE THAT THESE ARE SAMPLE FLOOR PLANS. PLEASE CONTACT OUR TEAM TO CUSTOMISE OUR SPACE FOR YOUR EVENT.



MINIMUM SPEND

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

MONDAY TO THURSDAY

LUNCH: \$3,000

DINNER: \$6,000

FRIDAY TO SATURDAY

LUNCH: \$4,000

DINNER: \$12,000

SUNDAY

LUNCH: \$3,500

DINNER: \$6,500

Service fee: an additional charge of 10% of the total event spend will be factored into all quotations for the space. Please note: Due to COVID our minimum spend and capacity may vary. Please contact our event staff for more information.



OTHER VENUES

CARTEL
SOUTH AMERICAN



HOLY DUCK!
MODERN CHINESE



OLIO
KENSINGTON ST
NUOVA SICILIAN



EASTSIDE
BAR & GRILL





BY THE GLASS

AGNE	25
NNAY	16
CHE BLANC	15
NON BLANC	16
ACHE	15
NOIL	16
	18
Z	16
	15
AT	14

THANKS

(02) 9281 0922 | EVENTS@KENSINGTONSTREET.COM.AU