

GILT BRASSERIE
NO. 2 CHANCERY CHAMBERS

GILT

Events

SAMPLE SET SHARING MENUS

Our menus are designed to be shared and feature our classic and signature Gilt dishes.

\$95 PER PERSON

Baguette – confit garlic & parsley butter

ENTRÉES

Market Oysters – Natural, Cabernet Sauvignon mignonette

Sicilian Crudo, Market fish, salted capers, lemon olive oil

Pork & duck rilette, pickled cauliflower, mustard

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Tomato schnitzel, tomato butter sauce, basil

Escalivada, roasted capsicum, aubergine, anchovy

MAINS

Spring pea & asparagus casarecce pecorino, herbs

Tomato vodka sauce rigatoni, tomato, paprika, chilli, Parmesan

Market fish, sauce Normande

Crumbed lamb cutlets, almond, yoghurt, fried sage

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Simple green salad, French vinaigrette

Pomme frites

Parmesan beignets, pimento

DESSERTS

Paris-Brest, chocolate mousse, hazelnut cremeux

Neapolitan baked Alaska

\$125 PER PERSON

Baguette – confit garlic & parsley butter

ENTRÉES

Market Oysters - Natural, Cabernet Sauvignon mignonette

Sicilian Crudo - Market fish, salted capers, lemon olive oil

Seafood cocktail, octopus and mussels, spiced Marie Rose

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Grilled tiger prawns, 'nduja chilli butter, parsley

Pork & duck rilette, pickled cauliflower, mustard

Tomato schnitzel, tomato butter sauce, basil

Escalivada, roasted capsicum, aubergine, anchovy

MAINS

Spring pea & asparagus casarecce pecorino, herbs

Tomato vodka sauce rigatoni, tomato, paprika, chilli, Parmesan

Wagyu Sirloin 300g, sauce au poivre

Market fish, sauce Normande

Crumbed lamb cutlets, almond, yoghurt, fried sage

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Chopped green salad, kale, Parmesan, grated egg

Simple green salad, French vinaigrette

Pomme frites

Parmesan beignets, pimento

DESSERTS

Paris-Brest, chocolate mousse, hazelnut cremeux

Neapolitan baked Alaska

ADD-ONS

Glass of Louis Roederer Champagne on arrival /28

The Recipe by Josh Emmett (signed copy) /65

CONTINENTAL CHEESES

Served with fennel tortas, baguette, parchment cracker & appropriate garnishes

Comté – hard, cow's, Jura

Tête de Moine – semi-hard, cow's, Switzerland

Truffled Brie de Meaux – soft, cow's, Ile-de-France

Fourme d'Ambert – blue-veined, cow's, Auvergne

Époisses – soft washed-rind, cow's, Burgundy

Sainte Maure – soft, goat's, Loire Valley

One for 15

Three for 36

Six for 65



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