

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

Sicilian crudo, market fish, salted capers, lemon olive oil

Maiale tonnato, fried sage, lemon

-

Fried carrot, mascarpone, capers, chilli, garlic

Escalivada, roasted capsicum, aubergine, anchovy

MAINS

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

Market fish, sauce Normande

Slow braised beef cheek, pommes purée, escargot à la bourguignonne

-

Simple green salad, French vinaigrette

Pomme frites

Parmesan beignets, pimento

DESSERT

Paris-Brest, chocolate mousse, hazelnut crémeux

\$125 PER PERSON

Baguette – confit garlic & parsley butter

ENTRÉES

Sicilian crudo, market fish, salted capers, lemon olive oil

Seafood cocktail, octopus, mussels, spiced Marie Rose

-

Pork & duck rilette, pickled cauliflower, mustard

Fried carrot, mascarpone, capers, chilli, garlic

Escalivada, roasted capsicum, aubergine, anchovy

MAINS

Tomato vodka sauce rigatoni, stracciatella, Parmesan

Wagyu Sirloin, sauce au poivre

Market fish, sauce Normande

Crumbed lamb cutlets, almond, yoghurt, fried sage

-

Chopped green salad, kale, Parmesan, grated egg

Pomme frites

Parmesan beignets, pimento

DESSERTS

Paris-Brest, chocolate mousse, hazelnut crémeux

Rum baba, vanilla Chantilly, candied orange

ADD-ONS

Glass of Louis Roederer Champagne on arrival /28

The Recipe by Josh Ematt (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