

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.

Bespoke menus are available on request.

\$95 PER PERSON

Baguette – confit garlic & parsley butter

ENTRÉES

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

Maiale tonnato, fried sage, lemon

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Fried carrot, mascarpone, capers, chilli, garlic

Grilled courgette & broccolini, ricotta, lemon, pistachio

MAINS

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

Market fish, ratatouille, bisque cream, basil

Chicken piccata, lemon, sage, fried capers

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Simple green salad, French vinaigrette

Pommes frites

Parmesan beignets, pimento

DESSERT

Paris-Brest, chocolate mousse, hazelnut crémeux

Gilt doughnut, vanilla crème pâtissière

\$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

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Pork & duck rilette, pickled cauliflower, mustard

Fried carrot, mascarpone, capers, chilli, garlic

Tomato Schnitzel, tomato butter sauce

MAINS

Tomato vodka sauce rigatoni, stracciatella, Parmesan

Wagyu Sirloin, sauce au poivre

Market Fish, ratatouille, bisque cream, basil

Veal saltimbocca, prosciutto, sage

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Chopped green salad, kale, Parmesan, grated egg

Pommes frites

Parmesan beignets, pimento

DESSERTS

Paris-Brest, chocolate mousse, hazelnut crémeux

Zabaglione, strawberry granita

ADDITIONS

Glass of Louis Roederer champagne on arrival /28

Market oysters, served natural

Half Doz /36

Dozen /72

Salt cod croquettes /4ea

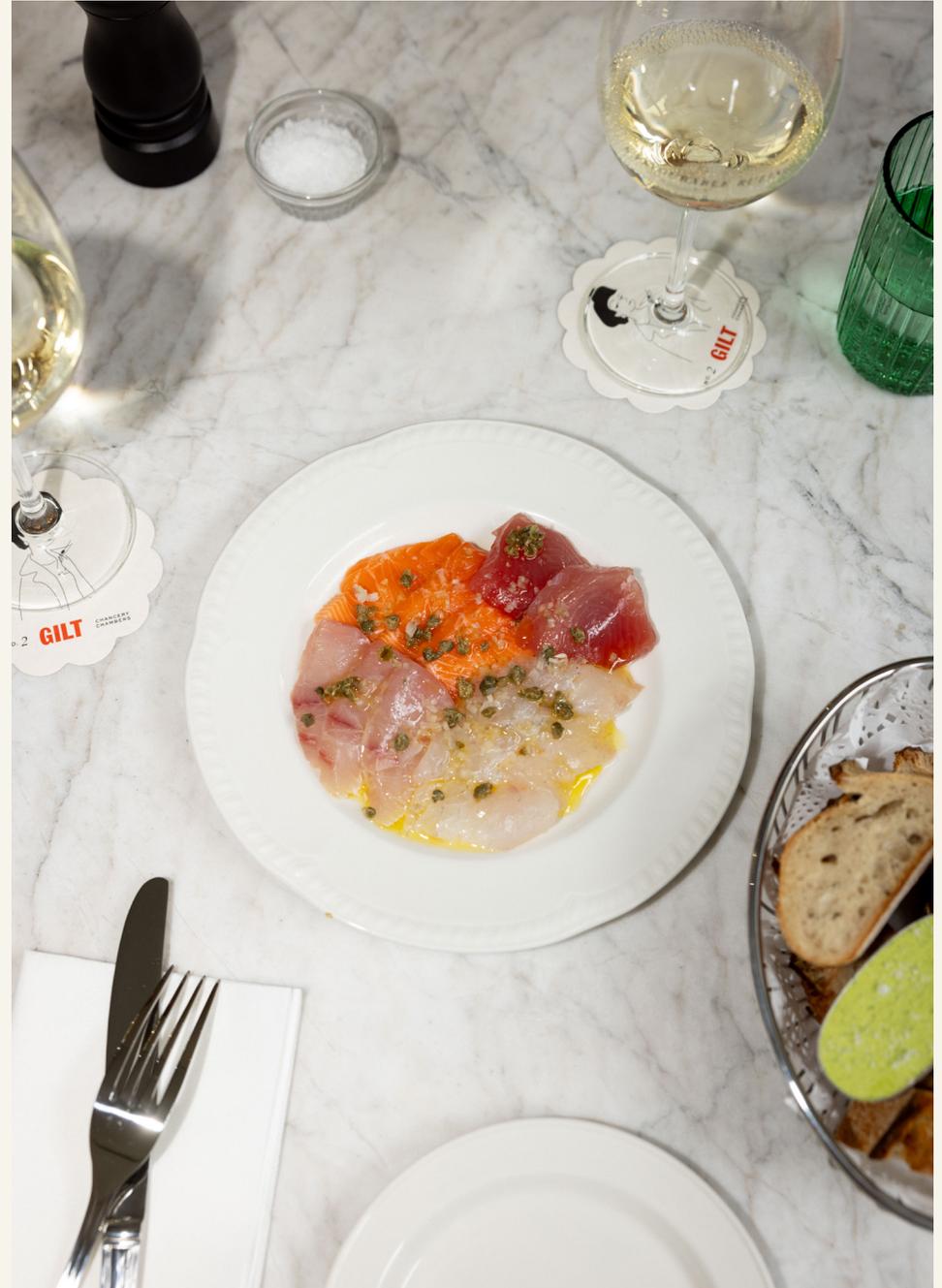
CONTINENTAL CHEESES

A selection of seasonal cheeses, served with fennel tortas, baguette, parchment crackers & appropriate garnishes

One for 15

Three for 36

Six for 65





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