



EVENTS AT

*Gildas*





## HAVE YOU MET GILDAS?

Inspired by Lennox Hastie's time in the foothills of Basque Country, Gildas is an homage to both the original pintxo – a simple yet elegant snack of guindilla pepper, olive, and anchovy – and the eponymous 1946 film noir, *Gilda*, starring the stunning Rita Hayworth.

Gildas echoes the Basque tradition of the pintxos taverna, where locals come together to tell stories, enjoy a drink, and share small plates showcasing incredible produce from Australia and the Basque region.

The space is intimate and elegant, light yet warm, feminine and curvy, reminiscent of our femme fatale namesake.





## EXCLUSIVE HIRE EVENTS

For an intimate event like no other, let Gildas take you and your guests on a journey from the heart of Surry Hills to Basque Country.

The Gildas menu can be enjoyed as canapés or as a full dining experience with shared plates, snacks and premium additions available.

### CAPACITY

Seated capacity | 30 guests  
Standing capacity | 50 guests

### MINIMUM SPEND

Dinner | Monday | P.O.A.  
Dinner | Tuesday | \$5,000  
Dinner | Wednesday and Thursday | \$8,000  
Lunch | Thursday to Saturday | \$4,000

Please note, for all group reservations and events, a discretionary 10% service charge is added to the final bill as a gratuity for staff, and is not included in the minimum spend. Prices are valid to 30th June 2024.



A vertical photograph on the left side of the page shows a glass of white wine at the top, a plate of food in the middle, and a glass of red wine at the bottom. The food on the plate appears to be a piece of meat or fish topped with a sauce and garnished with small round items. The background is a textured, light-colored surface.

# MENUS

## SAMPLE SHARING MENU

FROM \$130 PER PERSON

Spanish olives  
Roasted almonds

Pan de pimenton, smoked butter  
Basque ham, peaches  
Petit agour, membrillo, walnuts

Retired dairy cow tartare, rock oyster cream,  
mustard seed

Charred leeks, romesco, lardo  
Grilled octopus, chickpeas, pimenton  
Tortilla  
Txistorra, lentils, piquillo peppers

Postres

## ADDITIONS

### SAMPLE SNACKS MENU

Oyster, txakoli granita | \$8

Gilda | \$6

Grillda | \$7

Matilda | \$8

Pan sobrasada | \$8

Skate brandade, piquillo | \$8

Paleta Iberico | \$16

Jamon Iberico | \$22

Live seafood course | Market price  
*Chef's selection*

Premium beef course | Market price  
*Substitute or as an additional course*



## SAMPLE CANAPÉ MENU

Three-hour canapé event | 12 canapés per person  
*Select 10 different items*

Four-hour canapé event | 15 canapés per person  
*Select 12 different items*

Five-hour canapé event | 18 canapés per person  
*Select 14 different items*

*Menu price dependent on the total  
of the individual canapé prices.*

### CLASSIC

Warm olives, orange, rosemary | \$4

Roasted Valencian almonds | \$4

Gilda - Olive, piquillo, anchovy, preserved lemon | \$6

Matilda - Red kangaroo, desert lime, onion, pepperberry | \$8

#### Grillda

- Octopus, potato, ink aioli | \$7

- Scallop, burnt orange, caper | \$8

- Bonito, smoked tomato | \$8

### SEAFOOD

Sydney rock oyster, Basque mignonette | \$8

Skate brandade, piquillo | \$8

Mussels, fennel, citrus jam, charcoal toast | \$8

Charred baby gem, anchovy, capers | \$9

### VEGETARIAN

Romesco, leek, black olive, toast | \$7

Manchego, quince paste | \$7

Mushroom, roasted garlic, toasted buckwheat | \$8

Piperade, fried quail egg | \$8

Fried zucchini flowers, Manchego | \$8

Tortilla Española, peppers | \$9

### MEAT

Basque ham, melon | \$7

Pan con tomate, paleta | \$8

Jamon croquetas | \$8

Pan, sobrasada, warm honey | \$8

Retired dairy cow tartare, oyster cream, sorrel | \$9

Txistorra on talo, sofrito | \$12

### DESSERT

Churros, cinnamon sugar, chocolate | \$8

Buffalo soft serve, strawberry, pistachio | \$10







## BEVERAGES

Gildas is fully licensed with a beverage list designed to be enjoyed in true Iberian spirit – surrounded by people, with shared, simple, delicious food.

### COCKTAILS

Gildas Martini | \$23

Gildas Negroni | \$23

Seasonal Spritz | \$18

Seasonal Highball | \$19



# BEVERAGES

## SAMPLE WINE LIST

### DRY SHERRY

Manzanilla, Equipo Navazos | \$95  
(375ml)

### SPARKLING

2017 Funàmbul, Brut Nature, Cava | \$80  
*Penedes, Catalunya, Spain*

NV Charles Heidsieck Brut Reserve | \$205  
*Reims, Champagne, France*

### WHITE

2020 Gorrondona, Hondarrabi Zuri | \$85  
*Bizkaio Txakolina, Spain*

2021 Rafael Palacios, Godello | \$128  
*Valdeorras, Galicia*

### ROSÉ

2022 Sven Joschke, Mataro blend | \$80  
*Barossa Valley, South Australia*

### RED

2020 Valdesil, Mencia | \$85  
*Valdeorras, Galicia, Spain*

2021 Viña Almate, Tempranillo | \$90  
*Castilla y León, Spain*

### SWEET SHERRY

El Maestro de la Sierra, Pedro Ximénez | \$140  
(750ml)







## MORE FROM GILDAS

### THE LENNOX HASTIE EXPERIENCE

For a truly special event, allow Lennox to guide you and your guests on a tour of Basque Country.

Lennox will welcome your guests to Gildas, introduce the menu, and talk them through his experience and inspiration from his time spent in the Basque region. Take a seat and watch the show as Lennox, alongside Gildas Head Chef Zach Elliott-Crenn and his team, craft your dishes from the Gildas open kitchen.

For more information, please enquire with our events team.

### GILDAS OFFSITE EVENTS

Gildas also offers offsite catering, bringing a taste of Basque Country to you. From intimate gatherings in private homes, to large-scale corporate events, the Gildas team and your dedicated event coordinator will elevate your event with unique dishes and exceptional produce.

Please speak to our events team for further information on our offsite capabilities.





*Gildas*

46-48 Albion Street  
Surry Hills, NSW 2010

(02) 8275 8290  
hello@gildas.com.au

gildas.com.au  
@gildas\_surryhills