



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.



MENUS

SAMPLE SHARING MENU FROM \$130 PER PERSON

Spanish olives
Roasted almonds

Pan de pimenton, smoked butter
Basque lomo
Petit agour, membrillo, walnuts

Retired dairy cow tartare, rock oyster cream,
sorrel

Charred leeks, romesco, lardo
Green beans, razor clams, ajo blanco
Hampshire Down lamb, alubias, salsa verde

Postres

ADDITIONS

SAMPLE SNACKS MENU

Oyster | \$8

Gilda | \$6

Grillda | \$7

Matilda | \$8

Pan sobrasada | \$8

Croquetas de jamon | \$9

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 | \$9

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

NV Fino El Maestro de la Sierra | \$110
Jerez de la Frontera
(750ml)

2022 Manzanilla, Albero, Saca 3 | \$158
Sanlúcar de Barrameda
(500ml)

SPARKLING

NV Gran Zinio Brut Cava | \$80
Catalunya, Spain

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

WHITE

2022 Marco Abella, Garnatxa Blanca | \$97
Catalunya, Spain

2022 Astobiza, Hondarrabi Zuri | \$102
Txakolina de Alva, P. Vasco, Spain

2022 Pedrolonga, Albarino | \$135
Rias Baixas, Spain

ROSÉ

2022 Gemtree, Tempranillo, Grenache | \$80
McLaren Vale, South Australia

2022 Astobiza, Hondarrabi Beltza | \$110
B. Country, Spain

RED

2016 I. Fernandez, Acentoer, Garnacha | \$78
Calatayud, Spain

2020 Maisulan, 6 Meses, Tempranillo | \$105
Rioja Alavesa, Spain

2006 Urbina, Reserva, Tempranillo | \$195
Rioja Alta, 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

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