



EVENTS AT

*Gildas*



# Celebrate your Milestones with *fink*

*Gildas*

FIREDOOR BENNELONG QUAY

*Beach*  
BYRON BAY

OTTO







## 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

Lunch | Thursday | \$3,000  
Lunch | Friday and Saturday | \$3,500  
Dinner | Monday | P.O.A.  
Dinner | Tuesday | \$5,000  
Dinner | Wednesday and Thursday | \$8,000

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 31st December 2024.





# MENUS

## SAMPLE SHARING MENU

FROM \$130 PER PERSON

Spanish olives

Roasted almonds

Pan de pimenton, smoked butter

Basque lomo

Petit agour

Retired dairy cow tartare

Baby cabbage, oyster mushrooms, toasted yeast dressing

Snap peas, broad beans, hake, mojo verde

Fioretto, ajo blanco, almonds, jamón ibérico

Grilled Bundarra pork, romesco, baby leeks, hazelnuts

Postres

## ADDITIONS

### SAMPLE SNACKS MENU

Oyster | \$8

Gilda | \$6

Grillda | \$8

Matilda | \$8

Pan sobrasada | \$8

Buñuelos de bacalao | \$8

Jamon choux | \$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, guindilla pepper, anchovy, preserved lemon | \$6

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

### Grillda

- Octopus, potato, ink aioli | \$8

- Scallop, burnt orange, caper | \$8

- Bonito, smoked tomato | \$8

### SEAFOOD

Sydney rock oyster, Basque mignonette | \$8

Buñuelos de bacalao | \$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 | \$7

Pan con tomate, paleta | \$8

Jamon choux | \$9

Pan, sobrasada, warm honey | \$8

Retired dairy cow tartare | \$9

Txistorra on talo, sofrito | \$12

### DESSERT

Churros, cinnamon sugar, chocolate | \$8

Soft serve | \$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

### BEVERAGE PACKAGE

#### SPARKLING

NV Gran Zinio Brut Cava  
*Catalunya, Spain*

#### WHITE

2022 Fringe Societe, Grenache Blanc  
*Pays D'Oc, France*

#### ROSÉ

2022 Gemtree, Tempranillo, Grenache  
*McLaren Vale, South Australia*

#### RED

2021 Cien y Pico, Bobal  
*Manchuela, Spain*

#### BEER

Estrella Damn, Lager  
Heaps Normal Quiet XPA

#### HOUSE SODA

Three Hours \$105 per person  
Four Hours \$120 per person  
Five Hours \$145 per person



# 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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