

moyen

Piccata of chicken livers, bacon, balsamic, fresh pappardelle and watercress	24
Steak tartare; quail egg, celeriac remoulade, condiments	26
Small soup on a daily inspiration	15
Heirloom tomatoes, pinenuts, basil, horseradish crème fraîche, brioche fait maison	24
Hiramasa Kingfish, lightly cured; compressed apple, pork crackling, citrus dressing	25
Mooloolaba prawn cocktail, avocado, grapefruit, our own ketchup	27

plat principal

Boned garfish Colbert, rouille, crispy salad of fennel and squid	33
La Pôchouse from our family village: oven baked deep sea rockling with mushrooms, bacon, white sweet onions and sorrel, natural cooking juices	39
Spatchcock with a mustard crust, butter savoy cabbage, bacon, a devil sauce of pepper and verjuice	38
Southern Ranges Victoria Black Angus/Hereford Beef served with pommes frites and a choice of Gitan dressing, sauce au poivre or Café de Paris butter	
300g Grain-fed Scotch Fillet	40
250g Grass-fed Eye Fillet	44

à côté

Salade du Jardin, mustard vinaigrette	8
Steamed seasonal vegetables, beurre noisette dressing	9
Pommes frites	8
Gratin Dauphinois: potato & cheese gratin with garlic	10
Spinach à la crème	9

formule express

Available 12pm to 3pm, Monday to Friday
\$40 for 2 courses, \$45 with a glass of wine

blackboard specials

Seasonal dishes are available from our weekly rotating specials board

Bistro Gitan will not take responsibility for any illness caused by the use of nuts. Please inform your waiter if you have any food allergies or dietary requirements.

All credit card payments are subject to a 1.5% surcharge and public holidays incur a 10% surcharge.