

## *Bistro Gitan Wines by the Glass, Pichet et Carafe*

		<b>Glass</b>	<b>Pichet</b>	<b>Carafe</b>
			250ml	500ml
NV Perrier Jouët	Épernay, France	24	-	-
NV Cloudy Bay Pelorus	Marlborough, NZ	14	-	-
2017 Font Freye La Gordonne <i>Rosé</i>	Côtes de Provence, FR	13	22	43
2018 Brancotte Estate 'Letter Series' <i>Sauvignon Blanc</i>	Marlborough, NZ	11	19	37
2014 Rudolf Rabl 'Steinhaus' <i>Riesling</i>	Kamptal, Austria	15	27	50
2018 Artigiano <i>Grillo</i>	Sicily, Italy	11	19	37
2017 Pichot 'Cotau de la Biche' <i>Chenin Blanc</i>	Vouvray, France	12	21	40
2017 Sentio Blanc <i>Chardonnay</i>	Beechworth, VIC	13	22	43
2017 Gilbert Picq <i>Chardonnay</i>	Chablis, France	18	30	59
2018 Seville Estate 'Sewn' <i>Pinot Noir</i>	Yarra Valley, VIC	13	22	43
2017 Jean Claude Boisset 'Les Ursulines' <i>Bourgogne Rouge</i>	Burgundy, France	19	32	63
2017 Blai Ferre I Just 'Billo' <i>Garnatxa</i>	Priorat, Spain	15	27	50
2016 Charles Melton <i>Cabernet Sauvignon</i>	Barossa Valley, SA	18	30	59
2016 Tellurian 'Pastiche' <i>Shiraz</i>	Heathcote, VIC	13	22	43
2015 Zenato Rosso Veronese <i>Corvina/Rondinella</i>	Veneto, Italy	11	19	37
2015 Domaine les Hautes Cances <i>Grenache/Syrah/Carignan/Mourvedre</i>	Cairanne, France	13	22	43

### *petite*

Freshly shucked oysters natural or with condiments	4.5 ea
Spiced cheese churros, grated celery and yoghurt	11
Tasmanian bush pepperberries liver parfait, pickles and toast	13
Assiette of Charcuterie	29
Croque Monsieur with Gypsy ham, cheese and smoked Morteau sausage	14
Six escargots, roasted garlic and almond butter, mouillets	15
Moreton bay bug galettes, kohlrabi & dill	15

## *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
Nettle parisienne Gnocchi, fondue de fromage, pine nuts and espelette pepper	24
Hiramasa Kingfish, lightly cured; compressed apple, pork crackling, citrus dressing	25
Mooloolaba prawns, feuille de brick, pumpkin purée, mandarin	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	42
250g Grass-fed Eye Fillet	44

## *à côté*

Salade du Jardin, mustard vinaigrette	8
Steamed seasonal vegetables	9.50
Pommes frites	8
Gratin Dauphinois: potato & cheese gratin with garlic	10
Spinach à la crème	9
Extra basket of bread and French butter	3

## *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.