

Bistro Gitan Wines by the Glass, Pichet et Carafe

		Glass	Pichet 250ml	Carafe 500ml
NV Perrier Jouët	Épernay, France	24	-	-
NV Cloudy Bay Pelorus	Marlborough, NZ	14	-	-
2018 Domaine La Colombe, <i>Rosé</i>	Côteaux de Provence, FR	14	23	44
2018 Sebastien Treuillet <i>Sauvignon Blanc</i>	Pouilly Fumé, FR	16	28	52
2019 Cooter & Cooter <i>Riesling</i>	Clare Valley, SA	10	28	36
2018 Bottega Vinai <i>Pinot Grigio</i>	Trentino, Italy	13	22	43
2016 Mas Amiel Vertigo <i>Grenache Blanc/ Macabeo/ Roussanne</i>	Maury, France	15	27	50
2017 Sentio Blanc <i>Chardonnay</i>	Beechworth, VIC	13	22	43
2017 Michelet Petit Chablis <i>Chardonnay</i>	Chablis, France	17	28	53
2016 Domaine Rolet 'Young Vines' <i>Poulsard</i>	Arbois, France	15	27	50
2017 Moorilla 'Praxis' <i>Pinot Noir</i>	Tamar Valley, TAS	13	22	43
2017 Domaine Edmond Cornu & Fils <i>Bourgogne Rouge</i>	Burgundy, France	20	33	64
2017 Fiorini Chianti Superiore <i>Sangiovese</i>	Tuscany, Italy	13	22	43
2017 Barouillet Rouge 'Larcin' <i>Cabernet Sauvignon/ Malbec</i>	Bergerac, France	18	30	59
2017 Church Road <i>Syrah</i>	Martinborough, NZ	14	23	44
2017 DJP Petalos <i>Mencia</i>	Bierzo, Spain	21	34	65

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

petite

Freshly shucked oysters natural or with condiments	4.5 ea
Spiced cheese churros, grated celery and yoghurt	12
Terrine of Salmon, rye crisp, crème fraîche, pickled cucumber	13
Tasmanian bush pepperberries liver parfait, pickles and toast	14
Assiette de Charcuterie	30
Croque Monsieur with Gypsy ham, cheese and smoked Morteau sausage	15
Six escargots, roasted garlic and almond butter, mouillettes	16

moyen

Piccata of chicken livers, bacon, balsamic, fresh pappardelle and watercress	25
Steak tartare, quail egg, celeriac rémoulade, condiments	26
Small soup on a daily inspiration	MP
Nettle parisienne Gnocchi, fondue de fromage, pine nuts and Espelette pepper	25
Hiramasa Kingfish, fingerlime dressing, charred avocado, crispy shallots	26
Crystal bay prawn cocktail, citrus, cos, sauce Marie rose	26

plat principal

Boned garfish Colbert, rouille, crispy salad of fennel and squid	35
La Pôchouse from our family village:	40
oven baked deep sea rockling with mushrooms, bacon, white sweet onions and sorrel, natural cooking juices	
Spatchcock with a mustard crust, butter savoy cabbage, bacon, a devil sauce of pepper and verjuice	39
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	43
250g Grass-fed Eye Fillet	45

à côté

Salade du Jardin, mustard vinaigrette	8
Steamed seasonal vegetables	10
Pommes frites	8
Gratin Dauphinois: potato & cheese gratin with garlic	11
Spinach à la crème	10
Extra basket of bread and French butter	3