

BISTRO GITAN

Bistro Gitan Wines by the Glass, Pitchet et Carafe

		Glass	Pitchet 250ml	Carafe 500ml
NV Perrier Jouët	Épernay, France	24	-	-
NV Cloudy Bay Pelorus	Marlborough, NZ	14	-	-
2018 Domaine La Colombe, Rosé	Côteaux de Provence, FR	14	23	44
2019 Cooter & Cooter <i>Riesling</i>	Clare Valley, SA	10	18	36
2018 Bottega Vinai <i>Pinot Grigio</i>	Trentino, Italy	13	22	43
2016 Mas Amiel Vertigo	Maury, France	15	27	50
<i>Grenache Blanc/ Macabeo/ Roussanne</i>				
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' Pinot Noir	Tamar Valley, TAS	13	22	43
2017 Domaine Edmond Cornu & Fils	Burgundy, France	20	33	64
<i>Bourgogne Rouge</i>				
2017 Fiorini Chianti Superiore <i>Sangiovese</i>	Tuscany, Italy	13	22	43
2016 Château Mont Redon 'Lirac'	Rhone, France	18	30	59
<i>Grenache, Cindault/Syrah</i>				
2017 Church Road <i>Syrah</i>	Martinborough, NZ	14	23	44

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

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cru

Freshly shucked oysters natural or with condiments	\$4.5
Pickled pine mushrooms, shallots, sherry vinegar	\$6
Hiramasa Kingfish, wakame, ponzu	\$8
Steak tartare, potato skins, quail egg	\$9

petite

Tasmanian bush pepperberries chicken liver parfait , croutons	\$14
Croque monsieur with Gypsy ham, cheese and smoked Morteau sausage	\$15
Six escargots, roasted garlic and almond butter, mouillettes	\$16
Salt baked celeriac, hazelnuts, pear, crème fraîche	\$18

moyen

Small soup on daily inspiration	MP
Nettle parisienne Gnocchi, fondue de fromage, pine nuts and espelette pepper	\$25
Piccata of chicken livers, bacon, balsamic. fresh papparelle and watercress	\$25
Scallops, Jerusalem artichoke, mandarin oil	\$26

principal

La Pôchouse, oven baked deep sea rockling with mushrooms, bacon, white sweet onions and sorrel, natural cooking juices	\$40
Spatchcock with mustard crust, butter savoy cabbage, bacon, a devil sauce of pepper and verjuice	\$42
Côte de Porc, pomme dauphine, apple, fennel crackling	\$39

steak frites

Victorian Southern Ranges	
250g Eye fillet	\$45
300g Scotch fillet	\$43
Choice of peppercorn sauce, café de paris butter or Gitan dressing	

à côté

Pommes frites	\$8
Salade du Jardin	\$8
Steamed seasonal vegetables	\$10
Gratin dauphinois	\$11
Extra basket of bread and butter	\$3

desserts

Crème brûlée	\$14
Chocolate fondant, wattleseed ice cream, oat biscuit	\$16
Apple tarte tatin, caramel au beurre salé, vanilla ice cream	\$18