

# BISTRO GITAN

## Bistro Gitan Wines by the Glass, Pitchet et Carafe

		<b>Glass</b>	<b>Pitchet 250ml</b>	<b>Carafe 500ml</b>
NV Perrier Jouët	Épernay, France	25	-	-
NV Cloudy Bay Pelorus	Marlborough, NZ	14	-	-
2019 Domaine La Colombe Rosé	Côteaux de Provence, FR	14	23	44
2018 Joh. Bapt. Schäfer 'Schäferstündchen' <i>Silvaner/Scheurebe/Riesling</i>	Nahe, Germany	16	28	52
2017 Clarence House <i>Pinot Blanc</i>	Cambridge, TAS	14	23	44
2018 Mas Amiel 'Vertigo' <i>Grenache Blanc/ Macabeo/ Roussanne</i>	Maury, France	15	27	50
2020 Frazer Gallop Estate <i>Chardonnay</i>	Margaret River, WA	13	22	43
2017 Michelet Petit Chablis <i>Chardonnay</i>	Chablis, France	17	28	53
2019 Yabby Lake 'Gitan Selection' <i>Pinot Noir</i>	Mornington Peninsula, VIC	17	28	53
2017 Domaine Edmond Cornu & Fils <i>Bourgogne Rouge</i>	Burgundy, France	21	34	65
2019 Trediberri <i>Barbera d'Alba</i>	Piedmont, Italy	16	28	52
2018 Solis <i>Malbec</i>	Cahors, France	15	37	50
2017 Mont Redon 'Lirac' <i>Syrah/ Grenache</i>	Rhone Valley, France	17	38	53
2017 Church Road <i>Syrah</i>	Martinborough, NZ	14	23	44

### *formule express*

Available 12pm to 3pm, Monday to Friday  
\$45 for 2 courses, \$55 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	5
Ox heart tomato, buffalo curd, basil, rye crisps	18
Hiramasa Kingfish, wakame, ponzu, shallots	12
Steak tartare, kohlrabi remoulade, quail egg, potato crisps	26

## *petite*

Tasmanian bush pepperberries, chicken liver parfait, croûtons	14
Croque monsieur with Gypsy ham, cheese and smoked Morteau sausage	15
Six escargots, roasted garlic and almond butter, mouillettes	16
Calamari, fennel, radish, capers, romesco sauce	24

## *moyen*

Small soup on daily inspiration	MP
Salt baked beetroot, witlof, macadamia	24
Parisienne Gnocchi, spinach, pine nuts	25
Piccata of chicken livers, bacon, balsamic, fresh pappardelle, watercress	25

## *plat principal*

La Pôchouse, oven baked deep sea Rockling with mushrooms, bacon, white sweet onions, sorrel, natural cooking juices	40
Spatchcock with mustard crust, butter savoy cabbage, bacon, a devil sauce of pepper and verjuice	42
Poisson du jour colbert, fennel, school prawns, tartare sauce	42

## *steak frites*

Victorian Southern Ranges	
250g Eye fillet	49
300g Scotch fillet	49
Choice of peppercorn sauce, café de Paris butter or Gitan dressing	

## *à côté*

Pommes frites	9
Salade du Jardin	9
Steamed seasonal vegetables	10
Gratin dauphinois	11
Extra basket of bread and butter	3