

# BISTRO GITAN

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

		<b>Glass</b>	<b>Pichet 250ml</b>	<b>Carafe 500ml</b>
NV Louis Roederer	Reims, France	26	-	-
NV Kreglinger	Pipers Brook, TAS	14	-	-
2019 Domaine La Colombe Rosé	Côteaux de Provence, FR	14	23	44
2019 Graci Rosé	Mount Etna, Sicily	18	29	54
2018 Weingut Jülg Trocken Riesling	<i>Pfalz, Germany</i>	14	23	44
2020 The Other Wine Co Pinot Gris	Adelaide Hills, SA	13	22	43
2019 Les Athlete du Vin Chehin Blanc	Loire Valley, France	15	27	50
2019 Crittenden Estate 'Peninsula' Chardonnay	Mornington, VIC	13	22	43
2018 Domaine Testut 'Vieilles Vignes' Chablis, Chardonnay	Chablis, France	21	34	65
2017 Brothers Mclean Viognier	Mornington, VIC	14	23	44
2018 Domaine Fontaine Gagnard Bourgogne Rouge	Burgundy, France	25	38	69
2017 La Linea Mencia	Adelaide Hills, SA	13	22	43
2019 Domaine Lanquerre Grenache Noir	Roussillon, France	16	28	52
2018 Domaine Garon 'La Part Vivants' Syrah/Grenache/ Mouvedre	Rhone Valley, France	18	29	54
2018 Fallen Giants Shiraz	Halls Gap, Grampians, VIC	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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## *petite*

Freshly shucked oysters natural or with condiments	5ea
Salt baked celeriac, celeriac purée, crisps, pickled celery, saltbush	13
Tasmanian bush pepperberries chicken liver parfait, croûtons	14
Croque monsieur with Gypsy ham, cheese and smoked Morteau sausage	16
Six escargots, roasted garlic and almond butter, mouillettes	17
Spanner crab, avocado, tomato chilli jam, pickled cucumber, croûtons	20

## *moyen*

Small soup on daily inspiration	MP
Roast pumpkin, pumpkin purée, spiced pumpkin, walnuts, goats curd, wilted radicchio	24
Chestnut gnocchi, wild mushrooms, spinach, fondue au fromage	25
Piccata of chicken livers, bacon, balsamic, fresh pappardelle, watercress	26
Steak tartare, kohlrabi remoulade, quail egg, potato crisps	26
Hiramasa Kingfish, crushed kipfler potato, turnip purée, artichoke, velouté	28
Assiette de charcuterie	28

## *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, cucumber and daikon salad, petit pois, rouille	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