

# BISTRO GITAN

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

		<b>Glass</b>	<b>Pitchet 250ml</b>	<b>Carafe 500ml</b>
NV Louis Roederer	Reims, France	26	-	-
NV Moores Blanc de Blanc	Tamar Valley, TAS	14	-	-
2020 Domaine de Cala Rosé	Côteaux de Provence, FR	15	27	50
2020 Avani Amrit <i>Pinot Gris</i>	Mornington, VIC	14	23	44
2018 Domaine de la Bretonniere <i>Melon de Bourgogne</i>	Muscadet Sevre-et-Maine, France	13	22	43
2019 Ferrum <i>Albarino</i>	Rios Baixas, Spain	15	27	50
2019 La Gaurdiense <i>Fiono</i>	Sannino, Italy	14	23	44
2019 Crittenden Estate 'Peninsula' <i>Chardonnay</i>	Mornington, VIC	13	22	43
2018 Domaine Testut 'Vieilles Vignes' Chablis, <i>Chardonnay</i>	Chablis, France	21	34	65
2020 Bellvale <i>Pinot Noir</i>	Gippsland, VIC	13	22	43
2018 Domaine Fontaine Gagnard <i>Bourgogne Rouge</i>	Burgundy, France	25	38	69
2017 La Misse Chianti Classico <i>Sangiovese</i>	Tuscany, Italy	19	30	55
2019 Lionel Faury, <i>Syrah</i>	Rhodaniennes, France	17	29	53
2019 Chateau Hautes Plaisance <i>Merlot/ Cabernet</i>	Bordeaux, France	15	27	50
2018 Fallen Giants <i>Shiraz</i>	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

# BISTROGITAN

## *petite*

Freshly shucked oysters natural or with condiments	5ea
Chargrilled asparagus, pea purée, broad beans and preserved lemon	16
Tasmanian bush pepperberries chicken liver parfait, croûtons	15
Croque monsieur with Gypsy ham, cheese and smoked Morteau sausage	17
Six escargots, roasted garlic and almond butter, mouillettes	18
Spanner crab, avocado, tomato chilli jam, pickled cucumber, croûtons	22
Farm house terrine, pepinillos, sourdough	17

## *moyen*

Small soup on daily inspiration	MP
Basil Gnocchi Parisienne, leek fondue, rocket and cherry tomatoes	26
Piccata of chicken livers, bacon, balsamic, fresh pappardelle, watercress	26
Steak tartare, kohlrabi remoulade, quail egg, potato crisps	27
Hiramasa Kingfish ceviche, grapefruit segments, buckwheat, dill	26
Assiette de charcuterie	30

## *plat principal*

La Pôchouse; oven baked deep sea Rockling with mushrooms, bacon, white sweet onions, sorrel, natural cooking juices	43
Spatchcock with mustard crust, butter savoy cabbage, bacon, a devil sauce of pepper and verjuice	43
Poisson du jour Colbert, calamari, apple and pine nut salad, lemon and ginger aioli	42

## *steak frites*

Victorian Southern Ranges	
230g Eye fillet	49
300g Scotch fillet	53
Choice of peppercorn sauce, Chimichurri 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	4