

# BISTROGITAN

## 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, Tasmania	14	-	-
2020 Chateau Routas	Côteaux de Provence, FR	15	27	50
2020 Dr. H. Thanisch <i>Riesling Kabinett</i>	Mosel Saar Ruwer, Germany	15	26	52
2020 Leirana Albariño	Rias Baixas , Spain	17	29	58
2020 Delas 'Saint Esprit' <i>Grenache Blanc, Clairette, Viognier</i>	Rhone Valley, France	14	25	50
2020 Raul Gautherin <i>Chablis Chardonay</i>	Chablis, France	15	41	82
2020 Oakridge <i>Chardonay</i>	Yarra Yalley, VIC	15	26	52
2019 Curlewis 'Bel Sel' <i>Pinot Noir</i>	Bellarine, VIC	16	27	54
2019 Jessiaume <i>Bourgogne Rouge</i>	Burgundy, France	16	27	54
2020 Eric Chevalier 'Chez Cardinal' <i>Cabernet Franc</i>	Nantes, France	18	29	60
2018 Elgee Park <i>Cabernet/Merlot</i>	Mornington Peninsula, VIC	17	29	58
2019 Woodstock <i>Shiraz</i>	Mclaren Vale, S.A	15	26	52
2020 Domaine Pierre Usseglio <i>'Lirac' Grenache, Mourvedre, Syrah</i>	Rhone Valley, France	21	35	70

### *formule express*

Available 12pm to 2.30pm, Monday to Friday  
\$49 for 2 courses, \$59 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 condiment	5.5ea
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
Cauliflower panisse, leek ash, almond purée, cauliflower florets	18
Crêpes au crabe, sauce Marie Rose	18
Hiramasa kingfish tartare, nori rice crisp, Yarra Valley salmon caviar,	22

## *moyen*

Soup du jour	MP
Chestnut gnocchi, wild mushrooms, spinach, fondue au fromage	26
Piccata of chicken livers, bacon, balsamic, fresh pappardelle, watercress	26
Roast beetroot and goats cheese salad, mustard leaf, pickled radish	26
Steak tartare, duck fat emulsion, smoked egg yolk purée, potato tuiles	27
Assiette de charcuterie	30

## *plat principal*

La Pôchouse; oven baked deep sea rockling with mushrooms, bacon, white sweet onions, sorrel, natural cooking juices	43
Poisson colbert a la nicoise, lemon and ginger aioli	44
Spatchcock with mustard crust, butter savoy cabbage, bacon, a devil sauce of pepper and verjuice	42
Western Plains pork rack, whole grain mustard pomme mousseline, apple purée, rainbow carrots	46

## *steak frites*

230g Victorian Southern Ranges	53
Eye fille	
300g Ranges Valley Scotch Fillet	55
Choice of peppercorn sauce, chimichurri or Gitan dressing	

## *à côté*

Pommes frites	10
Salade du jardin	10
Spinach a la crème	10
Gratin dauphinoise	11
Steamed seasonal vegetables	13
Extra basket of bread and butter	4