

BISTROGITAN

Bistro Gitan Wines by the Glass, Pichet et Carafe

		Glass	Pichet 250ml	Carafe 500ml
NV Louis Roederer	Reims, France	27	-	-
NV Kreglinger	Pipers Brook, Tasmania	14	-	-
2020 Salomon Undhof Wieden & Berg	Kremstal, Austria	16	27	54
2021 Leirana	Rias Baixas, Spain	17	29	58
2019 Gladstone	Waipararapa, New Zealand	15	26	52
2020 Raul Gautherin Chablis	Chablis, France	26	44	88
2021 Hickson	Mornington Peninsula, VIC	16	27	54
2021 Domaine La Colombe	Cotqaux Vaois En Provences, FR	15	26	52
2021 Crittenden Estate 'Peninsula' <i>Pinot Noir</i>	Mornington Peninsula, VIC	16	27	54
2019 Domaine Cornu	Burgundy, France	27	45	90
2020 Domaine Metrat et Fils 'La Roilette' <i>Gamay</i>	Fleurie, France	16	27	54
2015 Chateau Magdeleine Bouhou <i>Cabernet/Merlot</i>	Blaye, Cote de Bordeaux	17	29	58
2020 Woodstock <i>Shiraz</i>	Mclaren Vale, S.A	15	26	52
2020 Domaine Pierre Usseglio <i>'Lirac' Grenache, Mourvedre, Syrah</i>	Rhone Valley, France	22	37	73

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

BISTRO GITAN

petite

Oysters shucked to order; natural or with condiment	5.5ea
Crab and finger lime churros, tomato relish	14
Tasmanian bush pepperberries chicken liver parfait, croûtons	15
Croque monsieur; gypsy ham, cheese and smoked Morteau sausage	17
Roast cauliflower, black garlic, pine nuts, Manchego, dijon hollandaise	17
Six escargots, roasted garlic and almond butter, mouillettes	18
Braised beef cheek, bone marrow, herb crumb, cultured butter, sourdough	20

moyen

Soup du jour	MP
Kingfish sashimi, smoked apple gel, pickled fennel, crumbed oyster	27
Shallot tarte tatin, goats cheese, balsamic, walnut, rocket	25
Piccata of chicken livers, bacon, balsamic, fresh pappardelle, watercress	26
Herb gnocchi à la parisienne, artichoke, pear, pickled grapes	27
Steak tartare, mushroom purée, quail egg, celeriac crisp, fresh truffle	29
Assiette de charcuterie	30

plat principal

La Pôchouse; oven baked deep sea rockling with mushrooms, bacon, white sweet onions, sorrel, natural cooking juices	43
Tempura poisson du jour, chermoula dressing, mustard greens, tapenade	43
Spatchcock with mustard crust, butter savoy cabbage, bacon, a devil sauce of pepper and verjuice	45
Organic slow grown Aurum cockerel breast, terrine, pomme sarladaise, rainbow chard	48

steak frites

Victorian Southern Ranges	
250g Porterhouse	48
230g Eye Fillet	57
Choice of mushroom sauce, Café de Paris or Gitan dressing	

à côté

Pommes frites	10
Spinach à la crème	10
Salade du jardin	10
Gratin dauphinois	14
Broccolini, yoghurt, caramelised onion, wild rice	20