

BISTRO GITAN

Bistro Gitan Wines by the Glass, Pichet et Carafe

		Glass	Pichet 250ml	Carafe 500ml
NV Louis Roederer	Reims, France	27	-	-
NV Billecart Salmon <i>Rosé</i>	Mareuil-sur-Aÿ, France	36	-	-
NV Kreglinger	Pipers Brook, Tasmania	14	-	-
2022 Charles Frey 'Granite', <i>Riesling</i>	Alsace, France	24	40	80
2022 Sinapius Gruner <i>Veltliner</i>	Pipers Brook, TAS	17	29	58
2021 Château Fontoy <i>Sauvignon Blanc/Semillon/Colombard</i>	Lugasson, France	13	22	44
2022 Daniel Dampt Petite Chablis <i>Chardonnay</i>	Chablis, France	23	38	77
2020 Domaine Rolet 'Etoile' <i>Chardonnay</i>	Jura, France	24	40	80
2022 Indigo <i>Chardonnay</i>	Beechworth, VIC	15	25	50
2022 Saint Marie <i>Grenache/Cinsault/Syrah</i>	Côteaux Varois En Provence, France	15	25	50
2022 Village Reymond <i>Pinot Noir</i>	Yarra Valley, VIC	19	32	64
2020 D. Mongeard-Mugneret 'La Superbe' <i>Gamay/Pinot</i>	Burgundy, France	27	45	90
2021 4 Monos <i>Garnacha</i>	Madrid, Spain	17	29	58
2021 Renato Corino <i>DOC Dolcetto D'Alba</i>	Piedmont, Italy	14	24	46
2021 Bird in Hand <i>Syrah</i>	Woodside, SA	18	30	60
2020 Vins de Vienne <i>Syrah</i>	Rhone Valley, France	15	25	50

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

BISTROGITAN

petite

Oysters shucked to order; natural or with condiment	6ea
Prawn beignet, mango, crème fraîche (add caviar +10)	10ea
Tasmanian bush pepperberries chicken liver parfait, croûtons	15
Sweetcorn blancmange, spanner crab, lime leaf, espelette, hazelnuts	17
Croque monsieur; gypsy ham, cheese, smoked Morteau sausage	17
Six escargots, roasted garlic, almond butter, mouillettes	18
Heirloom tomato carpaccio, bloody mary granita, ash chèvre	19

moyen

Soup du jour	MP
Zucchini farci, manchego mousse, pine nuts, squash, buttermilk dressing	26
Piccata of chicken livers, bacon, balsamic, fresh pappardelle, watercress	26
Hiramasa Kingfish, champagne gel, elderflower, cucumber, candied lemon	27
Thyme and camembert Parisian gnocchi, pistou, cipollini, slow dried tomatoes	29
Steak tartare, beetroot remoulade, horseradish, taro crisps	29
Assiette de charcuterie	30

plat principal

Tempura poisson du jour, chermoula dressing, mustard greens, tapenade	43
La Pôchouse; oven baked deep sea rockling with mushrooms, bacon, white sweet onions, sorrel, natural cooking juices	44
Spatchcock with mustard crust, butter savoy cabbage, bacon, a devil sauce of pepper and verjuice	46
Pan seared Aurum duck breast, spiced plum broth, almond, beach banana	48

steak frites

Victorian Southern Ranges	
250g Porterhouse	48
230g Eye Fillet	57
250g Stone Axe Wagyu Bavette MB9	85
Choice of blue cheese sauce, Bordelaise or Gitan dressing	

à côté

Pommes frites	10
Spinach à la crème	10
Salade du jardin	10
Gratin dauphinois	14
Summer beans, confit shallot, lemon	16