



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

		<b>Glass</b>	<b>Pichet 250ml</b>	<b>Carafe 500ml</b>
NV Louis Roederer	Reims, France	27	-	-
NV Billecart Salmon <i>Rosé</i>	Mareuil-sur-Aÿ, France	36	-	-
NV Kreglinger	Pipers Brook, Tasmania	14	-	-
2021 Esporao Bico Amarelo <i>Alvarino/Loureiro</i>	Minho, Portugal	16	27	53
2021 Kurt Angerer <i>Grüner Veltliner</i>	Kampal, Austria	19	33	65
2022 La Battistelle 'Montesi Soave' <i>Garganega</i>	Veneto, Italy	16	27	53
2022 Daniel Dampt <i>Petite Chablis Chardonnay</i>	Chablis, France	23	38	77
2022 Pierrick Harang 'Petite Balthazar' <i>Viogner/Sauvignon Blanc</i>	Pays d'Oc, France	13	22	44
2023 Village Reymond <i>Chardonnay</i>	Yarra Valley, VIC	19	33	65
2022 Château Barbebelles <i>Grenache/Cinsault</i>	Aix En Provence, France	15	25	50
2022 Crittenden Estate 'Peninsula' <i>Pinot Noir</i>	Mornington, VIC	18	30	60
2020 Prosper Maufoux Bourgogne Rouge <i>Pinot Noir</i>	Burgundy, France	27	45	90
2021 Rocim 'Mariana' <i>Toriga Nacional/Aragones/Alicante Bouschet</i>	Alentejo, Portugal	16	27	53
2019 Château Loirac <i>Cabernet/Merlot/ Petit Verdot</i>	Medoc, France	19	33	65
2021 Tellurian 'EVO' <i>Shiraz</i>	Heathcote, VIC	14	24	47
2017 Rockford 'Basket Press' <i>Shiraz</i>	Barossa Valley, SA	33	109	216
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

# BISTRO GITAN

## *petite*

Oysters shucked to order; natural or with condiment	6ea
Cauliflower gratin, Roquefort cheese, sage crumb, pine nuts	12
Abrolhos Island scallop, saffron mousse, desert lime	13
Tasmanian bush pepperberries chicken liver parfait, croûtons	15
Croque monsieur; gypsy ham, cheese, smoked Morteau sausage	18
Six escargots, roasted garlic, almond butter, mouillettes	18
Fraser Island spanner crab, braised fennel, creamed celeriac, cucumber	22

## *moyen*

Soup du jour	MP
Piccata of chicken livers, bacon, balsamic, fresh pappardelle, watercress	27
Yellowfin tuna, beetroot relish, gin gel, lemon and nori meringue	28
Chestnut Parisienne gnocchi, black garlic, wild mushrooms, fondue	29
Baked Crottin Chèvrefeuille, blinis, pistachio, sautéed mustard leaves	29
Braised beef cheek, bone marrow, sourdough bread, cultured butter	29
Steak tartare, celeriac remoulade, horseradish, taro crisps	30
Assiette de charcuterie	31

## *plat principal*

Poisson colbert, lime hollandaise, wilted kale, shaved broccoli, pickled garlic	45
La Pôchouse; oven baked deep sea rockling with mushrooms, bacon, white sweet onions, sorrel, natural cooking juices	46
Spatchcock with mustard crust, butter savoy cabbage, bacon, a devil sauce of pepper and verjuice	46
Aurum duck breast, orange and duck liver parfait, confit duck croquette, pinot sauce	48

## *steak frites*

Victorian Southern Ranges	
250g Porterhouse	50
230g Eye Fillet	59
Choice of peppercorn, chimichurri or Gitan dressing	

## *à côté*

Pommes frites	12
Spinach à la crème	11
Salade du jardin	11
Gratin dauphinois	16
Winter vegetables en papillote	18