

# BISTRO GITAN

## 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	28	-	-
NV Billecart Salmon <i>Rosé</i>	Mareuil-sur-Aÿ, France	36	-	-
NV Kreglinger	Pipers Brook, Tasmania	15	-	-
2023 Weathercraft <i>Albarino</i>	Beechworth, Vic	18	30	60
2022 Eric Louis <i>Sauvignon Blanc</i>	Loire Valley, France	19	33	65
2022 Alessandro di Camporeale 'Benede' <i>Catarratto</i>	Sicily, Italy	16	27	53
2022 Domaine de Malandes <i>Petite Chablis Chardonnay</i>	Chablis, France	25	41	83
2022 Domaine Pichot <i>Chenin Blanc</i>	Vouvray, France	14	24	47
2023 Village Reymond <i>Chardonnay</i>	Yarra Valley, VIC	19	33	65
2022 Rameau D'OR <i>Grenache/Cinsault</i>	Provence, France	16	27	53
2023 Fleet Wines <i>Pinot Noir</i>	Gippsland, VIC	18	30	60
2022 Edmond Cornu <i>Bourgogne Rouge Pinot Noir</i>	Burgundy, France	27	45	90
2022 Frederico <i>Sangiovese</i>	Emilia Romagna, Italy	16	27	53
2019 Baron de Malleret <i>Cabernet/Merlot/ Petit Verdot</i>	Haut Medoc, France	19	33	65
2022 Walsh & Sons <i>Syrah/Cabernet</i>	Margaret River, WA	14	24	47
2017 Rockford 'Basket Press' <i>Shiraz</i>	Barossa Valley, SA	33/65	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

# BISTROGITAN

## *petite*

Oysters shucked to order; natural or with condiment	6ea
Abrolhos Island scallop, saffron mousse, desert lime	13ea
Courgette and radicchio pithivier, spring onion, pea, mint	14
Tasmanian bush pepperberries chicken liver parfait, croûtons	15
Croque monsieur; gypsy ham, cheese, smoked sausage	18
Six escargots, roasted garlic, parsley butter, mouillettes	18
Hay smoked ocean trout, elderflower dressing, avocado, tapioca crisps	18

## *moyen*

Soup du jour MP

Piccata of chicken livers, bacon, balsamic, fresh pappardelle, watercress	27
Chargrilled calamari, fennel, fig, capers, rocket, lemon dressing	29
Caper and oregano Parisienne gnocchi, pecorino, cherry tomatoes, pistachio, soubise	28
Baked French goats cheese, heirloom tomatoes, croûtons, lemon and thyme vinaigrette	28
Skull Island prawns, café de Paris butter, fennel salad	30
Steak tartare, celeriac remoulade, horseradish, potato crisps	30
Assiette de charcuterie, guindillas, cornichons	31

## *plat principal*

Tempura poisson, concombre à la crème, parsley emulsion, hazelnuts	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	47
Honey glazed duck crown, duck cigar, sour cherry purée, nut crumb, potato fondant	50

## *steak frites*

Victorian Southern Ranges	
250g Porterhouse	50
230g Eye Fillet	59
320g Scotch Fillet	60
Choice of peppercorn, chimichurri or Gitan dressing	

## *à côté*

Pommes frites	12
Spinach à la crème	11
Salade du jardin	11
Gratin dauphinois	16
Peas, green beans, baby carrots	18