

Bistro Gitan Wines by the Glass, Pichet et Carafe

		Glass	Pichet	Carafe
			250ml	500ml
NV Perrier Jouët	Épernay, France	22		
NV Cloudy Bay Pelorus	Wairau Valley, NZ	14		
2015 Domaine Fazi <i>Rose</i> <i>Sciacarrellu/Merlot/Grenache/Cinsault</i>	Corsica, France	13	22	43
2013 Steingarten <i>Riesling</i>	Eden Valley, SA	11	19	37
2015 Palliser Estate <i>Sauvignon Blanc</i>	Martinborough, NZ	13	22	43
2015 Reverdy 'Tese de Maimbray' <i>Sancerre</i>	Loire Valley, France	16	27	53
2014 Bodegas as Laxas 'Aurego' <i>Albarino</i>	Rias Baixas, Spain	13	22	43
2016 Precipice 'Willowlake' <i>Chardonnay</i>	Yarra Valley, VIC	14	23	46
2014 Gautheron <i>Chablis</i>	Chablis, France	16	27	53
2015 Giant Steps <i>Pinot Noir</i>	Yarra Valley, VIC	14	23	46
2014 Vincent Joussier Côte Chalonnaise <i>Bourgogne Rouge</i>	Burgundy, France	17	28	57
2015 Ministry of Clouds <i>Shiraz</i>	McLaren Vale, SA	13	22	43
2013 Campuget <i>Syrah</i>	Rhône Valley, France	14	23	46
2014 Le Casematte Peloro Rosso <i>Nerello Mascalese</i>	Sicily, Italy	17	28	57
2012 Château Huradin Graves <i>Merlot/Cabernet</i>	Bordeaux, France	14	23	46
2012 St Hugo <i>Cabernet Sauvignon</i>	Coonawarra, SA	18	30	60

petite

Freshly shucked oysters natural or with condiments	4.5 ea
Spiced cheese churros, grated celery and yoghurt	11
Tasmanian bush pepperberries liver parfait: pickles and toast	13
Assiette of Charcuterie	29
Croque Monsieur with Gypsy ham, cheese and smoked Morteau sausage	14
Croque Madame with blue swimmer crab, cheese and palm heart	16
Six escargots with roasted garlic butter and almond, mouillettes	15
Beignets of spanner crab deep fried, acidulated spinach leaves	14