

L'HÔTEL GITAN

PETITE

FRESHLY SHUCKED OYSTERS Natural or with condiments	4.5EA
MOOLOOLABA JUMBO PRAWN Tempura, harissa dressing	8.5EA
CRISP CROQUETTE AIOLI Smoked Morteau sausage, cheese, chive	4.5EA
SAN DANIELE PROSCIUTTO Toasted croutons, pickles, salade aux noix	12
DUCK LIVER PARFAIT Rhubarb, beetroot, raisin chutney, Banuyls miroir	14
TEA SALT BABY BEET SALAD Goats curd, sage, king brown mushroom	15
CITRUS CURED SALMON Horseradish, rye croutons, grapefruit marmalade	15
PETIT CALAMAR A LA PLANCHA Garlic, basil, salted butter, marinated cheese	14
REFRESHING CRAB SALAD Créole and original spiced carrot	16
CHICKEN CROUSTILLANT Couscous, compotée de tomates	13
GLAZED SALTGRASS LAMB RIBS Black pepper aioli, pickled cucumber	14
PORK INDOCHINE Crispy pork belly in a milk bun, pickled Chinese cabbage, mustard	11EA

LE MENU DU MIDI

(MONDAY TO FRIDAY - 12PM TO 3PM)

2 X COURSES
29

2 X COURSES + GLASS OF WINE
35

MOYEN

ASSIETTE DE CHARCUTERIE TO SHARE San Daniele prosciutto, pork rillettes, terrine de Campagne, saucisson, air dried beef	28
GITAN STEAK TARTARE Sliced beef, capers and cornichons, lettuce cup, celeriac remoulade	22
SCALLOPS, SAUCE CHAMPAGNE Mushroom ragout, seasonal vegetables, crispy bacon	25
SEARED MARINATED TIGER PRAWNS Yoghurt, compressed cucumber, chilli	28
DELICE CHEESE SOUFFLÉ Gruyère, ricotta, seasonal mushrooms, Parmesan tuile, watercress	25

RÔTISSERIE DU JOUR

(FROM 6PM)

Served with accompaniments

À CÔTÉ

POMMES FRITES 8
STEAMED SEASONAL GREENS, LEMON OLIVE OIL 9
GRATIN DAUPHINOIS 10
MIXED LEAF SALAD 8
WITLOF, PALM SUGAR, CUCUMBER, ZUCCHINI AND ORANGE SALAD 9

PLAT PRINCIPAL

THREE PEPPER DUCK MAGRET Glazed duck breast, legumes pot au feu, cider vinaigrette	39
NICOLA POTATO AND BEAUFORT TERRINE Sealed a la plancha, mushroom barigoule, crispy and chargrilled vegetables	34
DEEP SEA ROCKLING COLBERT Crispy rockling, sugar snap salad, rouille, pea and kohlrabi puree	33
FRAGRANT WILD GROPER Long line caught Groper lightly marinated, calamars and risoni, warm tomato vinaigrette	38

BEEF

SOUTHERN RANGES VICTORIA BLACK ANGUS/HEREFORD

served with Latina dressing & Béarnaise, frites

LE CHARME EYE FILLET (150G)
32

EYE FILLET (250G)
42

SCOTCH FILLET (300G)
38

CAPE GRIM GRASS FED 2+
served with Latina dressing & Béarnaise, frites

PORTERHOUSE (300G)
39

SCOTCH FILLET (300G)
42

served with Café de Paris butter

BAVETTE (250G)
35

BAVETTE (1KG)
90

WE RECOMMEND THE BAVETTE TO BE SERVED MEDIUM RARE