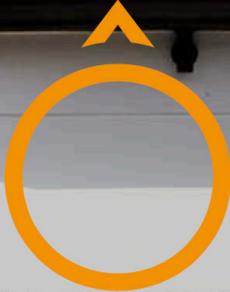


Positioned in one of Prahran's most iconic pubs, L'Hotel Gitan offers a casual dining experience that will satisfy all preferences. Reinterpreting the idea of a neighbourhood pub, the hotel has been extensively remodeled by award-winning SJB Architects and Leeda Projects, and now offers flavoursome, well-prepared food complemented with a well-equipped wine list.

Should you wish to discuss your event and particular requirements further, please contact us on 03 9999 0990 or info@lhotelgitan.com.au.



L'HÔTEL GITAN



L' H Ô T E L G I T A N

THE COPPER SUITE

MAXIMUM CAPACITY
12 SEATED

Adjacent to the main dining room, the Copper Suite features one of the highlights of the venue, the hand-picked custom redwood dining table sourced directly by the Reymond family from Moama.

With copper accents and the mesh wine cupboard separating you from the main dining room, this private dining room is perfect for your next intimate meal.



ALFIE'S BAR

MAXIMUM CAPACITY:

36 SEATED

90 STANDING

Overlooking Commercial Road, Alfie's Bar is a lovely option for your next dining or cocktail event. This space retains the original pub feel with an elegant update and is fully equipped with private bar, staff and facilities, with audiovisual equipment available on request.



THE MENU

The menu at L'Hotel Gitan has been designed with a focus on shared dishes, and this extends to the menus offered for our special events.

TWO COURSE SHARING MENU- \$80 PP
THREE COURSE SHARING MENU- 90 PP



We can cater for most dietary requirements. Please give us as much notice as possible to accommodate for these.

PETITE

Porcini Mushroom Croquette
Tarragon aioli, parmesan

MOYEN

Hiramasa Kingfish ceviche
Citrus, fennel, chilli and
Roasted beetroot
Chevre tart, candied walnuts, pickled pear, chervil

PLAT PRINCIPAL

Baked Barramundi
Maitre d'hôtel butter, fried kipfler, soft herbs aioli
and
Organic Bannockburn Chicken on the Rotisserie Chicken jus,
sauce verte, leafy broccoli
and
Victorian Southern Ranges roasted porterhouse Cognac green
peppercorn sauce

A COTÉ

Pommes frites
Mixed leaf salad

DESSERT

Tonka bean Crème Brûlée tartlet
and
Chocolate Choux with Wattle seed Chantilly

Sample menu only, dishes are seasonal & may be subject to change

STAND UP CANAPES

The development of our canapé menus has been overseen by Jacques Reymond, and offers a range of options for your next event.

\$40 per person (8 pieces each) – choose 6 canapé options

\$55 per person (12 pieces each) – choose 8 canapé options

\$70 per person (15 pieces each) – choose 10 canapé options

CANAPE SELECTION

Battered fat crunchy potato chips, aioli

Porcini mushroom croquette, tarragon aioli, parmesan

Cauliflower fritters, lemon mayonnaise, piment d'espelette

Gougères with gruyere

Empanadas of root vegetables and peas

Sushi of vegetables & avocado, pickled ginger, wasabi

Pâté chaud of pork & veal, black prunes

Minced Flinders Island lamb brochette, yoghurt and mint

Rare beef, potato rosti, horseradish

Satays of beef and chicken, dipping sauces

Quesadilla of chicken and avocado, mild spices

Oysters, natural & condiments

Goujonettes of deep sea rockling, sauce tartare

Quiche Lorraine, onions, smoked salmon, parsley

Tasmanian Atlantic salmon tartare, capers, lemon and chives

King fish ceviche tostada, chilli, coriander, citrus



BEVERAGES

Featuring a range of European/French wines, our wine list offers something for every taste.

In Alfie's Bar all wines must be pre-selected from our wine list, or a beverage package selected, to ensure your private bar can be appropriately stocked for your event. We recommend a sparkling, 1-2 white and 1-2 red wines.

L'Hotel Gitan requests beverage selection 10 days prior to the reservation to allow sufficient time to order stock.

COCKTAILS

We offer a number of cocktails in Alfie's bar:

Negroni
Aperol Spritz
Manhattan

BEVERAGE PACKAGES

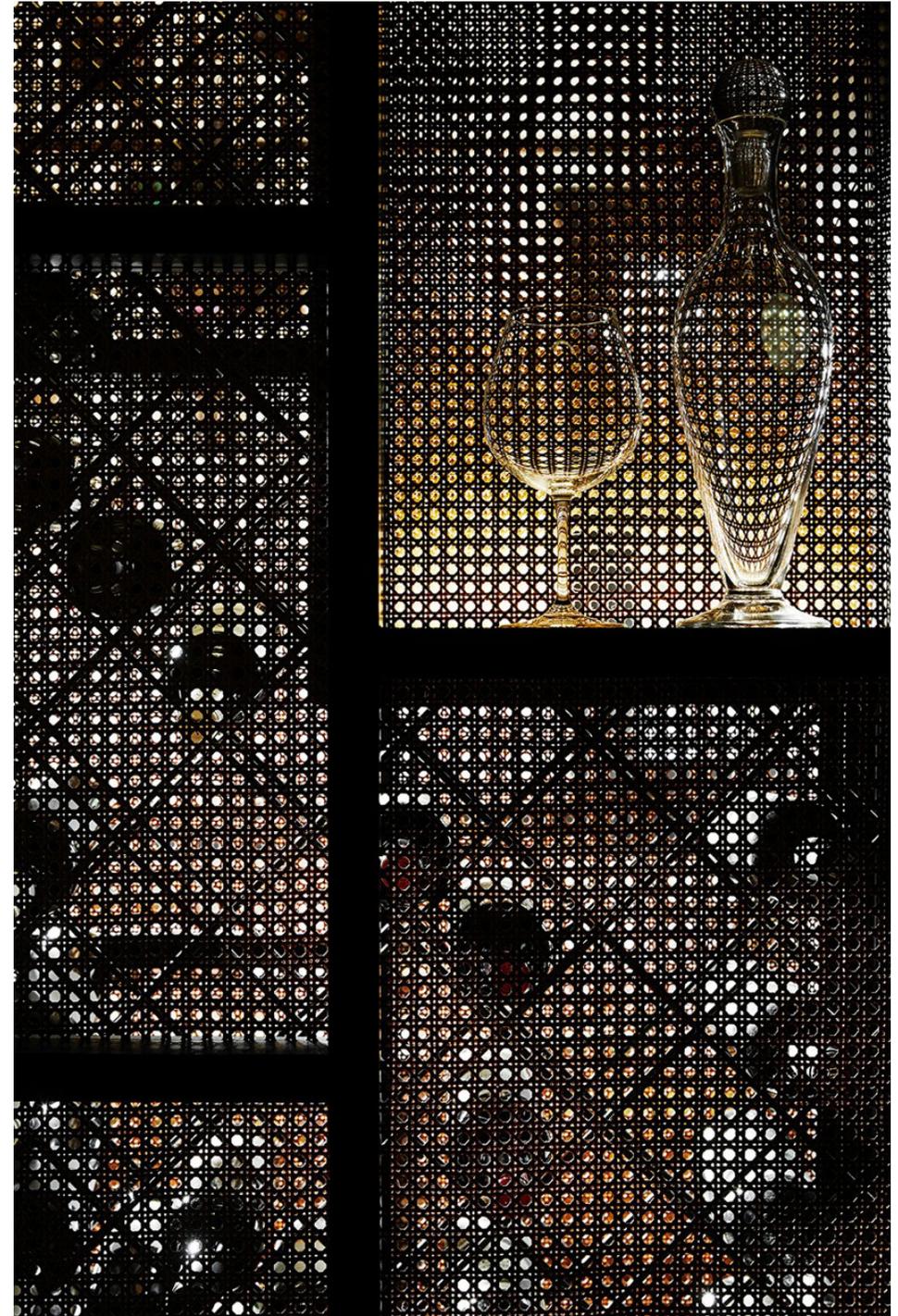
Beverage packages are an excellent way to manage the cost of your next event. For your convenience, we can offer the following range of beverages and durations:

- 2 hours \$50pp
- 3 hours \$65pp
- 4 hours \$80pp

Beverages available:

- NV Biancavigna Prosecco
- 2019 Fred's Pinot Gris
- 2020 Wickhams Road Pinot Noir

*Both packages include draught beer, soft drinks, tea and filtered coffee.



CELEBRATION CAKES

Cakes can be arranged for special occasions and celebrations. Our award-winning Pastry Chef can serve the following:

- Berry Genoise

White chocolate Chantilly, raspberry coulis, fresh berries

- Coffee Chocolate roulade (GF)

Hazelnut praline, mascarpone chantilly

All cakes require 48 hours' notice to produce. Please let us know if you would like us to provide you with a quote for any of those options. Alternatively, you are welcome to provide your own cake. A cake charge of \$5 per person is payable on the day.



L' HÔTEL GITAN

www.lhotelgitan.com.au
32 Commercial Road, Prahran, 3181
info@lhotelgitan.com.au
(03) 9999 0990