

# SNACKS

- House pickles, lemon & caper dressing 9
- Truffled mushroom parfait, madeira jelly 15
- Pork crackling, made in house 8
- Chickpea wedges, eggplant relish 9.5
- Croquettes, red pepper, jalapeño, manchego cheese 14
- Spicy chicken wings, celery, blue cheese 14.5

# GIT'S MEAT PLATE

Michael's small goods made in house.  
14.5 for each or 29.5 for sample plate

Chicken liver parfait, red onion jam  
Habanero salami, balsamic shallots  
Duck rillettes, house pickles  
Beef bresaola, cornichons  
Tête fromagée, caperberries

# SMALL PLATES

- House smoked salmon, potato crepes, shellfish reduction, horseradish cream 18
- Black pudding, cauliflower puree, crispy onions, chive 15.5
- Warm buckwheat salad, squash, beets, goji berries, black cabbage, cashew cream, dukkah 16
- Fried cheese, stretched curd cheese, tomato, shallot, fried bread, cos, cucumber & mint salad 16
- Sautéed gnocchi, zucchini, cherry tomatoes, capsicum, olive, pine nuts, fetta, pecorino 19
- Spiced calamari, bitter greens, aioli, lemon 17.5

# THE SIDES

- Chargrilled rosemary and garlic focaccia 5.5
- Hashtag fries, aioli 8.5
- Charred cauliflower, currants, almonds 10.5
- Bitter greens, radish, parsley, mint, chive, sumac 9
- French peas, veloute, baby cos, mint 8
- Champ, potato mash, spring onion, chive 8

**\*Please note that we are unable to split bills**



**Flavours of Urban Melbourne.**  
See us featured in this book!  
To buy your copy just ask one of  
our friendly wait staff.

# BEEF

Grass fed beef, aged in house for a minimum of 40 days.  
All cuts served with garlic green beans

Ribeye \$14.0 per 100gm / **pre cut weights**

Rump \$14.5 per 100gm / **min order 300gm**

Porterhouse \$15.5 per 100gm / **min order 300gm**

Eye Fillet wrapped in bacon \$21.5 per 100gm / **min order 200gm**

*Your choice of red wine jus, peppercorn, horseradish or mustard*

# GIT'S CLASSICS

Eggplant parmigiana w/ fennel, olive, tomato salad 24.5

Seafood mornay, prawns, mussels, salt cod, trout, calamari, parmesan mash 28.5

Pork schnitzel, house coleslaw, potato aioli 28

Smoked beef brisket, crushed potatoes, spiced onion gravy 32

House made pie, suet pastry, crushed peas, gravy 29.5

Half roast duck, red cabbage, goat's curd, nectarine & hazelnut salad 36

**GIT IT IN YA!** *Why not let us feed you?*

Classic Git banquet style of our chef's favourites. Per person 65

# SWEETS

Crème brûlée 14.5

Pavlova, passionfruit curd, berries, pistachio 16

Flourless orange cake, dark chocolate mousse, poached rhubarb, coconut cream 16

Cinnamon doughnuts, lemon ice cream, chocolate sauce, hazelnut crumb 15.5

Dessert share plate 21

Ice-cream & sorbet selection, per scoop 5

# CHEESE

Selection of cheese is available in house. Please ask our staff for today's selection  
40g per serve with croutes

Single cheese 10.5, Two chesses 18, Three chesses 25.5

