

SNACKS

- Olives, chili, garlic. Served warm or cold 8.5
- Beef jerky, made in house 8
- House pickles, lemon & caper dressing 9
- Truffled mushroom parfait, madeira jelly 15
- Pork crackling, made in house 8
- Eggplant wedges, tomato 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, horseradish cream, watercress, apple, fennel, mint, caper salad 17.5
- Black pudding, cauliflower puree, crispy onions, chive 15.5
- Figs baked with goats cheese, watercress, grapes, walnuts, honey & poppy seed emulsion 17
- Spiced cauliflower, eggplant, burnt orange, buckwheat, pumpkin seeds, pomegranate 16
- Sautéed gnocchi, zucchini, cherry tomatoes, capsicum, olives, pine nuts, fetta, pecorino 19
- Garlic & chili prawns, parsley, lemon, chargrilled bread 21.5

THE SIDES

- Chargrilled rosemary and garlic focaccia 5.5
- Hashtag fries, aioli 8.5
- Broccolini, cumin, chili 10.5
- Bitter greens, radish, parsley, mint, chive, dill, lemon 9
- Heirloom tomatoes, garlic, anise, sumac 10.5
- 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**

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

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

GIT'S CLASSICS

Eggplant parmigiana, fennel, olive, tomato salad 24.5

Fish & chips, beer battered flathead fillets, hand cut chips, tartare, lemon 26.5

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

Beef burger, bacon, lettuce, cheese, onion, tomato, aioli, hashtag fries 22.5

GIT IT IN YA!

Why not let us feed you?

Classic Git banquet style of our chef's favourites

65 per person ~ Min 2.

SWEETS

Crème brûlée 14.5

Pavlova, passionfruit curd, berries, pistachio 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

