

SNACKS

- Olives, chili, garlic. Served warm or cold (VG) (GF) 8.5
- Beef jerky, made in house (GF) 9
- House pickles, lemon & caper dressing (VG) (GF) 9
- Truffled mushroom parfait, madeira jelly, lavosh (VG) (GF) 15
- Pork crackling, made in house (GF) 8
- Eggplant wedges, tomato relish (VG) (GF) 9.5
- Croquettes, red pepper, jalapeño, manchego cheese (V) 14
- Spicy chicken wings, celery, blue cheese (GF) 14.5

GIT'S MEAT PLATE (GFO)

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 (GF) 16.5
- Black pudding, cauliflower puree, crispy onions, chive (GF) 14.5
- Figs baked with goats cheese, grapes, walnuts, honey & poppy seed emulsion (GF)(V)(N) 16
- Spiced cauliflower, eggplant, burnt orange, buckwheat, pumpkin seeds, pomegranate (GF)(VG) 16
- Sautéed gnocchi, zucchini, cherry tomatoes, capsicum, olives, pine nuts, fetta, pecorino (V)(N) 18
- Garlic & chili prawns, parsley, lemon, chargrilled bread (GFO) 18

THE SIDES

- Chargrilled rosemary and garlic focaccia (VG) 5.5
- Hashtag fries, aioli (VGO) 8.5
- Broccolini, cumin, chili (GF) (VG) 10.5
- Bitter greens, radish, parsley, dill, lemon (GF) (VG) 9
- Champ: potato mash, spring onion, chive (GF) (V) 8
- Roasted corn, snow peas, mushrooms, habanero (GF) (VG) 10.5

Beer Revolution Ends Xenophobic Ignominious Tyranny	British Feast And matched beers As part of the this years Good Beer Week, Thursday, May 16th Tickets on Sale NOW!
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(GF) Gluten Free (GFO) Gluten Free Option (V) Vegetarian (VG) Vegan (VGO) Vegan Option (N) Contains Nuts * \$4 Surcharge

For any specific dietary requirements please speak to our staff for assistance.
All credit card payments incur a surcharge Visa & Mastercard 1.2% Amex 1.9%

BEEF (GF)

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 \$23.5 per 100gm / **min order 200gm**

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

GIT'S CLASSICS

Eggplant parmigiana, fennel, olive, tomato salad (VGO) (GFO) 24.5

Fish & chips, beer battered flathead fillets, hand cut chips, tartare, lemon (GFO) * 26.5

Pork schnitzel, house coleslaw, potato aioli (GFO) * 28

Smoked beef brisket, crushed potatoes, spiced onion gravy (GF) 32

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

Beef burger, bacon, lettuce, cheese, onion, tomato, aioli, hashtag fries (GFO) * 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 (GF) 14.5

Pavlova, passionfruit curd, berries, pistachio (GF) 16

Cinnamon doughnuts, lemon ice cream, chocolate sauce, hazelnut crumb (N) 15.5

Dessert share plate (N) 21

Ice-cream & sorbet selection, per scoop (GF) (VGO) 5

CHEESE (GFO)

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

