

SNACKS

- Olives, chili, garlic. Served warm or cold (VG) (GF) 8.5
Bone marrow, chargrilled focaccia (GFO) 10.5
Padron peppers, chipotle mayo (VG) (GF) 12.5
Pork crackling, made in house (GF) 8
Lentil & chickpea fritters, garlic sauce (VG) (GF) 9.5
Croquettes, red pepper, jalapeño, manchego cheese (V) 14
Spicy chicken wings, celery, blue cheese (GF) 14.5
Half shell scallop, Portuguese sauce, lemon & herb crust (GF) 7

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

- Duck salad, goat's curd, pear, watercress, currants, orange & hazelnut vinaigrette (GF) 19.5
Roasted beets, carrots, radish, eggplant, pickled fennel, goat's cheese, sesame (GF)(V)(VGO) 16
Spiced cauliflower, eggplant, burnt orange, buckwheat, pumpkin seeds, pomegranate (GF)(VG) 16
Sautéed gnocchi, truffled mushrooms, peas, walnuts, mint, fetta, pecorino (V)(N) 18
Garlic & chili prawns, parsley, lemon, chargrilled focaccia (GFO) 18

THE SIDES

- Chargrilled rosemary and garlic focaccia (VG) 5.5
Hashtag fries, aioli (VGO) 8.5
Brussel sprouts, bacon, onion (GF) 10.5
Mixed leaf salad, dill, chive, anchovy mayo, (GF) 9
Champ: potato mash, spring onion, chive (GF) (V) 8
Cauliflower gratin (GF) (V) 10.5

XMAS IN JULY

Sunday 21st

3 course menu \$65

Lunch or Dinner Times Available

Git your tickets now!

(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

Chili & garlic mussels, chargrilled focaccia, house fries (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

Chocolate fondant, burnt fig ice cream (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 available. Please ask our staff for today's selection

40g per serve with croutes

Single cheese 10.5, Two cheese 18, Three cheese 25.5