

SNACKS

- Olives, chili, garlic. Served warm or cold (VG) (GF) 8.5
- Bone marrow, chargrilled focaccia (GFO) 10.5
- 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

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

- Garlic & chili prawns, parsley, lemon, chargrilled focaccia (GFO) 18
- Spiced cauliflower, eggplant, burnt orange, buckwheat, pumpkin seeds, pomegranate (GF)(VG) 16
- Sautéed gnocchi, butternut pumpkin, sage, peas, mint, pine nuts, fetta, pecorino (V)(N) 18
- Whole chargrilled quail, bacon, lentils, bitter greens, pecorino (GF) 15.5

THE SIDES

- Chargrilled rosemary and garlic focaccia (VG) 5.5
- House fries, aioli (VGO) 8.5
- Green beans, roasted almonds, fetta (GF) (VGO) (N) 10.5
- Mixed leaf salad, dill, chive, caesar dressing (GF) 9
- Champ: potato mash, spring onion, chive (GF) (V) 8
- Broccolini, cumin, chili (GF) (VG) 10.5

OFFAL DINNER

Wednesday, Oct 16th

Join us for our annual Offal Dinner showcasing imagination and skill.

Price: \$90 w/ matched drinks

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, house 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