

NORTHERN GIT

Chili beef jerky (GF) 8
Olives, chili, garlic. Served warm or cold (VG) (GF) 8.5
Flaky bread, tahini yoghurt, chili oil (V) 10.5
Pork crackling (GF) 8
Eggplant wedges, tomato relish (VG) (GF) 10.5
Croquettes, cauliflower & sweet corn, spring onion mayo (V) 14.5
Spicy chicken wings, celery, blue cheese (GF) 14.5
Prawn & scallop, roe butter, chorizo, parmesan crumb (GF) 11.5

~ GIT'S MEAT PLATE ~

Chicken liver parfait, Habanero salami, Duck rillettes,
Tête fromagée, Beef bresaola, House pickles
15 each / 31.5 for sample plate (GFO)

Octopus, chorizo, purple potato, corn, saffron aioli (GF) 21
Sautéed gnocchi, asparagus, zucchini, tomato, mint, peas, pine nuts, feta, pecorino (V) (VGO) (N) 19
Spiced yellow squash, mushroom, radish, hemp mayo, artichoke crisps, sesame (VG) (GF) 17.5
Pickled honeydew, watermelon, cucumber, feta, honey & poppyseed (GF) (V) (VGO) 14.5
Add prosciutto +4

Eggplant parmigiana, fennel, radicchio, olive, tomato, mint (V) (GFO) (VGO) 28
Pork schnitzel, coleslaw, potato aioli (GFO) * 28
House made pie, suet pastry, crushed peas, gravy 29.5
Roast duck, tahini yoghurt, chickpea & eggplant pilaf, pomegranate, hazelnut, croute (GFO) (N) 33
Pan fried fish fillet, crushed provincial potatoes, fennel and tomato dressing (GF) 38

GRASS FED BEEF, AGED IN HOUSE *min. 80 DAYS* (GF)
All cuts served with potato aioli

Ribeye \$14.5 per 100gm / **pre cut weights**
Porterhouse \$16 per 100gm / **min order 300gm**
Eye Fillet wrapped in bacon \$24.5 per 100gm / **min order 200gm**

Choice of Horseradish, Hot English, Dijon, Seeded mustard
Red wine jus 2.5 Peppercorn sauce 2.5 Mushroom sauce 4.5
Bone marrow jus 5

Skirt steak, house fries, peppercorn sauce **300gm** served rare 38

Potato mash, spring onion, chive (GF) (V) 8
Mushrooms, truffle, pecorino (GF) (V) (VGO) 10.5
Charred broccolini, cumin, chili (GF) (VG) 10.5
Bitter greens, fennel, sumac (GF) (VG) 9
House fries, aioli (GF) (V) (VGO) 9.5
Garlic green beans (GF) (V) (VGO) 9

GIT IT IN YA! *Why not let us feed you?*
Classic Git banquet style of our chef's favorites
69 per person ~ *Min 2*

Crème brûlée (GF) 15.5
Hazelnut meringue, strawberry fool, brandy snap (GF) (N) 16
Blackcurrant mousse, crème de cassis, blueberries 17
Cinnamon doughnuts, lemon ice cream, chocolate, hazelnut (N) 16
Dessert share plate (N) 22
Ice-cream & sorbet selection, per scoop (GF) (VGO) 6
Single cheese 10.5, Two cheese 18, Three cheese 25.5 (GFO)