

NORTHERN GIT

Chili beef jerky (GF) 9
Olives, chili, garlic. Served warm or cold (GF) (VG) 9
Flaky bread, tahini yoghurt, chili oil (V) 10.5
Pork crackling (GF) 8
Lentil & chickpea fritters, tomatillo salsa (GF) (VG) 12.5
Croquettes, spiced squash, gouda, pea & mint emulsion (V) 14.5
Spicy chicken wings, celery, blue cheese (GF) 14.5
Prawn & scallop, roe butter, chorizo, parmesan crumb (GF) 10.5

~ GIT'S MEAT PLATE ~

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

Trout, kipflers, asparagus, horseradish cream, fennel, capers (GF) 19
Ducko rolls, pickled red cabbage, orange & chili jam 18
Warm beets, tomato, borlotti beans, oyster mushroom, hazelnut vinaigrette (GF) (VG) (N) 19
Chili & garlic prawns, chargrilled focaccia (GFO) 22
Sautéed gnocchi, tomato, olive, capsicum, zucchini, feta, pine nuts, parmesan (V) (VGO) (N) 29
Pork schnitzel, coleslaw, potato aioli (GFO) * 29
House made pie, suet pastry, crushed peas, gravy 31
Lamb noisette, herb yoghurt, potato, eggplant, pepitas, pomegranate (GF) 37
Pan fried fish fillet, spring greens, sauce vierge (GF) 39

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

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

Ribeye \$16 per 100gm / **pre cut weights**
Rump \$15 per 100gm / **min order 300gm**
Porterhouse \$17.5 per 100gm / **min order 300gm**
Eye Fillet wrapped in bacon \$25.5 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

Carrots, caraway, dukkah, garlic sauce (GF) (VG) 11.5
Provencal potatoes (GF) (V) (VGO) 13
Sautéed baby spinach, chili, garlic (GF) (VG) 11.5
Fennel, asparagus, lentil, sunflower emulsion (GF) (VG) 11
Charred broccoli, cumin, chili (GF) (VG) 12
Truffled mushrooms, lemon, parmesan (GF) (VGO) 12.5
House fries, aioli (GF) (V) (VGO) 10
Eggplant parmigiana (V) (GFO) (VGO) 13
Crème brûlée (GF) 15.5
Caramelised banana, biscuit, dulce de leche, chocolate, toffee 16
Strawberries, joconde, framboise, vanilla bean cream (GF) (N) 16
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)