

NORTHERN GIT

SNACKS

- Olives, chili, garlic (GF) (VG) 10
- Flaky bread, tahini yoghurt, chili oil (V) 12
- Pork crackling (GF) 9
- Shellfish broth, tomato, tarragon (GF) 9.5
- Ducko rolls, pickled red cabbage, orange & chili jam 13
- Lentil & chickpea fritters, tomatillo salsa (GF) (VG) 14
- Croquettes, spiced squash, gouda, pea & mint emulsion (V) 15
- Spicy chicken wings, celery, blue cheese (GF) 14.5

~ GIT'S MEAT PLATE ~

- Chicken liver parfait, Habanero salami, Duck rillettes, Tête fromagée, Beef bresaola, House pickles, Croutes (GFO) 34.50

SMALL PLATES

- House smoked kingfish, radish, grapefruit, caperberries, bay oil (GF) 22
- Spiced cauliflower, eggplant, burnt orange, papitas, pomegranate (VG) (GF) 19
- Pulled lamb, herb yoghurt, cherry tomato, candied walnuts, green olives (GF) (N) 21
- Kataifi prawns, portuguese sauce, radicchio, olive, chives 22

CLASSICS

- Sautéed gnocchi, black cabbage, pumpkin, mushroom, peas, feta, pine nuts (V) (VGO) (N) 32
- Eggplant parmigiana, bitter greens, olive, tomato (V) (GFO) (VGO) 29
- Pork schnitzel, coleslaw, potato aioli (GFO) 31
- House made pie, suet pastry, crushed peas, gravy 33
- Slow cooked goat, eggplant, carrot, broad beans, oregano, sage (GF) 39
- Pan fried fish fillet, black eyed beans, tomato & caper braise, fennel, watercress (GF) 39

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

GRASS FED BEEF, AGED IN HOUSE *min. 80 DAYS* (GF)

All cuts served with potato aioli

- Ribeye \$17 per 100gm / **pre cut weights**
- Rump \$16 per 100gm / **min order 300gm**
- Porterhouse \$18.5 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 4 Peppercorn sauce 4 Mushroom sauce 5**
- Bone marrow jus 5**

SIDES

- Carrots, caraway, dukkah, garlic sauce (GF) (VG) 13
- Champ, spring onion, chive (GF) (V) 12
- Green beans, paris butter, crispy prosciutto (GF) (VGO) 12
- Bitter greens, fennel, sumac (GF) (VG) 11
- Blackened cauliflower, red onion, barberries (GF) (VG) 13
- Truffled mushrooms, lemon, parmesan (GF) (VGO) 12.5
- House fries, aioli (GF) (V) (VGO) 10

SWEETS

- Crème brûlée (GF) 16
- Chocolate fondant, burnt fig ice cream (GF) 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)