

# NORTHERN GIT

## SNACKS

- Olives, chili, garlic (GF) (VG) 10
- Flaky bread, tahini yoghurt, chili oil (V) 12
- Pork crackling (GF) 9
- Fish fingers, prawn mayo, scandos (GF) 14
- Eggplant wedges, tomato relish (GF) (VG) 13
- Croquettes, sweet potato, shiitake, jalapeno, corn 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, Pickles, Croutes (GFO) 36 *(made in house)*

## SMALL PLATES

- House smoked kingfish, radish, grapefruit, caperberries, bay oil (GF) 24
- Charred asparagus, artichoke, broad beans, herb yoghurt (VG) (GF) 21
- Wallaby, mushrooms, kipflers, pecorino (GF) 22
- Kataifi prawns, portuguese sauce, radicchio, olive, chives 24

## CLASSICS

- Sautéed gnocchi, asparagus, tomato, capsicum, olives, feta, pine nuts (V) (VGO) (N) 33
- Eggplant parmigiana, bitter greens, olive, tomato (V) (GFO) (VGO) 29
- Pork schnitzel, house slaw, potato aioli (GFO) 32
- House made pie, suet pastry, crushed peas, gravy 33
- Pan fried fish fillet, zucchini, potato, tomato & caper butter, fennel, orange (GF) 41

**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

- Green beans, paris butter, crispy prosciutto (GF) (VGO) 13
- Provençal potatoes (GF) (V) (VGO) 13
- Iceberg, caesar dressing, dill, chive (GF) 12
- Spiced couscous, eggplant, pumpkin, pomegranate (VG) 13
- Truffled mushrooms, lemon, parmesan (GF) (VGO) 13
- House fries, aioli (GF) (V) (VGO) 10

## SWEETS

- Crème brûlée (GF) 16
- Rhubarb mille-feuille, vanilla bean sour cream, pistachio (N) 17
- Cinnamon doughnuts, lemon ice cream, chocolate, hazelnut (N) 16
- Dessert share plate (N) 22
- Ice-cream & sorbet selection, per scoop (GF) (VGO) 8
- Cheese 22