

# Getsome

## Sharing is Caring

<b>CHARGRILLED PLATTER</b>	<b>\$98</b>
lamb   beef   chicken   snapper   tiger prawns   sausage   mash   greens	
<b>CHARGRILLED SICHUAN-STYLED LAMB SHOULDER / BEEF / CHICKEN / SNAPPER</b>	<b>\$17</b>
<b>CHARGRILLED OCTOPUS LEG</b>	<b>\$19</b>
guacamole   artichoke heart	
<b>CHARGRILLED GARLIC BUTTER KING TIGER PRAWNS</b>	<b>\$17</b>
<b>CHARGRILLED EGGPLANT (V)</b>	<b>\$13</b>
<b>SHAKSHUKA (V)</b>	<b>\$22</b>
smoked tomatoes   poached eggs   eggplants   sourdough bread	
<b>FRIES</b>	<b>\$12</b>
seaweed dip (+\$2) / truffle dip (+\$3)	
<b>SHIMEIJI TEMPURA</b>	<b>\$13</b>
homemade curry mayo	
<b>SHIOKBAK</b>	<b>\$15</b>
crispy pork belly   wasabi sour cream	
<b>PRAWN PASTE CHICKEN</b>	<b>\$13</b>
<b>GARLIC BUTTER NAAN (2PCS)</b>	<b>\$7</b>
<b>TOP SHELL</b>	<b>\$8</b>
spicy lime marinate	
<b>MASHED POTATOES</b>	<b>\$6</b>
<b>SAKOSHI BAY OYSTERS (3/6/12PCS)</b>	<b>\$15/\$30/\$55</b>

## Mains

<b>VERY BIG BREAKFAST</b>	<b>\$25</b>
eggs   sausage   mushrooms   honey-baked ham   tomatoes   hash   sourdough bread + smoked salmon (+\$6)	
<b>WOOD-SMOKED BEEF BRISKET</b>	<b>\$34</b>
garam masala-marinated, 20 hours smoked with lychee wood & charcoal   homemade rendang sauce   pickles cured in kombucha	
<b>100 DAYS GRAIN-FED STEAK &amp; FRIES</b>	<b>\$32</b>
<b>STEW OF THE DAY</b>	<b>\$18</b>
meat   tomatoes   carrots   onions   lentils   celery   sourdough bread	
<b>BEER-BATTERED FISH &amp; CHIPS</b>	<b>\$23</b>
fries   greens	
<b>CHICKEN ROULADE</b>	<b>\$24</b>
mash   greens   mushroom sauce	
<b>SAVORY PIES - GUINNESS BEEF / CHEESEBURGER / MUSHROOM CHICKEN</b>	<b>\$18.90</b>
mash   greens	
<b>SAUSAGE PARTY</b>	<b>\$24</b>
gourmet sausages   mash   greens	
<b>BBQ ST. LOUIS PORK RIBS</b>	<b>\$32</b>
fries   greens	
<b>SMOKED BLACK PEPPER DUCK BREAST</b>	<b>\$18</b>
plum sauce   mash   greens	
<b>CAESAR SALAD</b>	<b>\$13</b>
+ chargrilled lamb/beef/chicken (+\$8) + smoked salmon (+\$6)	