

# AUTUMN FEASTING

2 Course 75 | 3 Course 90

## START

Warm Focaccia + Alto Olive Oil

Zucchini Flowers + Goat Curd + Pecorino + Romesco + Honey

Mussel Escabeche

Burrata + Burnt Grapes + Mint

San Danielle Prosciutto + Rockmelon

## MAIN

Casarecce + Tiger Prawns + Garlic + Chilli + Parsley + Pangrattato

Cauliflower + Sheep's Milk Ricotta + Soft Herbs + Honey

Rib Eye + Riverine Northern NSW + 300g + Béarnaise + Pommes Galette

Heirloom Zucchini + Preserved Lemon + Smoked Almonds + Oregano

Crispy Potatoes + Rosemary + Garlic

Autumn Leaves

## DESSERT

Basque Cheesecake + Figs + Oranges

Dark Chocolate Semifreddo + Chilli Honeycomb + Peanut Butter

CHEF DE CUISINE

Mel Hobby

EXECUTIVE CHEF

Josh Smith-Thirkell

**CAPITOL**  
**BAR AND GRILL**