

CAPITOL
BAR AND GRILL

Venues are now required by the government to request the contact details of every customer visiting a venue to assist in rapid contact tracing for Covid-19.



Download the APP from



COCKTAILS

| | |
|---|----|
| Room Service Ricky | 21 |
| Four Pillars X QT Ordered Chaos Gin, Campari, Grapefruit Soda and Lime | |
| Hairpin Turn | 20 |
| Bulldog Gin, Cardamom Infused St Germaine, Aloe Vera, Lime, Kiwi, Cucumber | |
| Mezcal Moment | 20 |
| Illegal Mezcal, Orange Juice, Lime Juice, Agave, Prosecco | |
| Sage Lady | 22 |
| Belvedere Vodka, Cointreau, Peach Bitters, Papaya, Sage, Lemon Juice | |
| Plum Sour | 20 |
| Pimms, Amaro Montenegro, Bulldog Gin, Lemon Juice, Plum Jam | |
| Spring Sangria | 19 |
| Pama, De Kuyper Apple Brandy, Limoncello, Sauvignon Blanc, Fruits | |
| Bold as Zubrowka | 20 |
| Zubrowka Vodka, Glenmorangie, St. Germaine, Vanilla, Apple and Lemon, Bitters | |

TEMPERANCE 0%

| | |
|---|-----|
| La Vie En Rose | 13 |
| Think dry notes of berries, florals and hibiscus. | |
| Light Me Up | 13 |
| Hit the back of your palate with spices, apple and elderflower notes. | |
| Heaps Normal 'Quiet' XPA 0.5% | 8.5 |

BEER AND CIDER

DRAUGHT BEER

285ml 425ml

| | | |
|----------------------------------|-----|------|
| James Squire 150 Lashes Pale Ale | 8.5 | 13 |
| Panhead American Pale Ale | 8.5 | 13 |
| Birra Moretti Lager | 9 | 13.5 |
| Malt Shovel Brewers XPA | 9 | 13.5 |
| Capital Brewing Special Release | 9 | 13.5 |
| James Squire Ginger Beer | 9 | 13.5 |

AUSTRALIAN BEER

375ml

| | |
|--------------------------------|------|
| James Boag's Premium Light | 8.5 |
| Hahn Super Dry | 9.5 |
| James Boag's Premium | 9.5 |
| Capital Brewing Co. Coast Ale | 11.5 |
| BentSpoke 'Crankshaft' IPA | 12.5 |
| Brooklyn Bel Air Sour | 11 |
| Young Henry's 'Stayer' Mid | 9 |
| Furphy Ale | 8.5 |
| 5 Seeds Cider Crisp Apple | 9 |
| Alpine Cider 'Pink Lady' Sweet | 11.5 |

INTERNATIONAL BEER

| | |
|-----------------------|----|
| Asahi | 11 |
| Corona | 11 |
| Heineken Lager | 10 |
| Peroni Nastro Azzurro | 11 |

WINE BY THE GLASS

SPARKLING & CHAMPAGNE

| | 120ml |
|--|-------|
| NV Mumm Marlborough Brut Prestige Marlborough NZ | 14 |
| 2019 Dal Zotto Prosecco King Valley Vic | 11 |
| NV Perrier-Jouët 'Grand Brut' Épernay, Champagne Fra | 26 |
| 2010 Dom Pérignon Brut Champagne Fra | 65 |

WHITE

| | 150ml | 250ml |
|--|-------|-------|
| 2020 Ca Montini 'Terre Di Valfredda' Pinot Grigio, Trentino Ita | 17 | 28 |
| 2019 'QT' 'Quelltaler' Riesling by Seppeltsfield Clare Valley SA | 16 | 27 |
| 2021 Philip Shaw No. 19 Sauvignon Blanc Orange NSW | 15 | 25 |
| 2019 Eden Road 'The Long Road' Pinot Gris Murrumbateman | 13 | 22 |
| 2011 Villa Matilde Falanghina Campania Ita | 15 | 25 |
| 2018 Collector 'Tiger Tiger' Chardonnay Tumbarumba NSW | 18 | 30 |

ROSÉ

| | | |
|---|----|----|
| 2019 Collector 'Shoreline' Rose, Gundagai/Murrumbateman | 12 | 20 |
| 2019 Chateau L'Aumerade 'Marie Christine', Provence Fra | 18 | 30 |

RED

| | | |
|--|----|----|
| 2018 Lerida Estate 'Cullerin' Pinot Noir, Lake George ACT | 19 | 31 |
| 2019 G.D Vajra Nebbiolo + Barbera 'Langhe Rosso', Langhe Ita | 17 | 28 |
| 2017 Mt Majura Tempranillo + Graciano, Canberra District ACT | 18 | 30 |
| 2019 Arc Maitrise du Terroir Cotes du Rhone Rouge, Rhone FRA | 15 | 25 |
| 2018 Moppity Vineyard Estate Shiraz Hilltops NSW | 16 | 27 |
| 2019 R.Paulazzo 'Reserve' Cabernet Sauvignon Hilltops NSW | 17 | 28 |

STARTERS

| | |
|--|-----|
| Claire de Lune Oyster + Mignonette + Lemon | 6ea |
| Zucchini Flowers + Meredith Goat Curd + Pecorino + Romesco + Black Mountain Honey | 22 |
| Queensland King Prawns + Avocado + Cucumber + Bloody Mary Dressing | 24 |
| Vannella Burrata + San Danielle Prosciutto | 26 |

GRILL

| | |
|---|----|
| Minute Steak + 2GR Wagyu + Mudgee NSW + Cafe de Paris + Rocket + Fries | 44 |
|---|----|

SIDES

| | |
|---|----|
| Broccolini + Nigella + Toum | 14 |
| Rustic Fries + Aromatic Salt | 10 |
| Baby Cos "Caesar" + Anchovies + Pecorino + Sour Cream | 12 |

DESSERT + CHEESE

| | |
|---|----|
| Tiramisu + Mascarpone + Espresso + Cocoa Nibs + Hazelnuts | 18 |
| Basque Cheesecake + Grapefruit + Vanilla | 16 |
| Bay of Fires Cloth Bound Cheddar + Quince + Lavosh | 19 |
| Long Paddock Driftwood "Camembert Style" + Apple & Cranberry Chutney + Seeded Crackers | 39 |

SWEET AND FORTIFIED WINE

| | 60ml | 75ml |
|---|-------------|-------------|
| 2019 Freeman 'Dolcino' Viognier Hilltops NSW (75ml) | | 15 |
| 2019 Fraser Gallop Ice Pressed Chardonnay, Margaret River WA (75ml) | | 18 |
| Equipo Navazos Sherry PX Gran Solera 25+YO | 14 | |
| Penfolds Grandfather Tawny | 20 | |

LIQUEURS

| | | |
|----------------------------------|-----|--|
| Baileys | 8 | |
| Brookies Macadamia & Wattle seed | 12 | |
| Cointreau | 8.5 | |
| Disaronno Amaretto | 10 | |
| Dom Benedictine | 10 | |
| Drambuie | 10 | |
| Frangelico | 8 | |
| Grand Marnier | 9 | |
| Kahlua | 8 | |



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#QTCanberra