

STARTER

The Antipasto Table	26 32
Artisan Smallgoods + Marinated Native Olives + 2 Year Old Parmesan	
Oysters Shucked to Order	each 5
Finger Lime Vinaigrette	
Gold Band Snapper Carpaccio	22
Blood Orange + Pickled Grapes + Fennel	
Salt Baked Baby Beets	20
Cashew Cream + Pickled Strawberries + Beet Juice + Sorrel	
Zucchini Blossoms	each 10
Buffalo Ricotta + Romesco + Pecorino + Chilli Honey	
Stracciatella	22
Heirloom Tomatoes + Basil + Pangrattato	

PASTA

Casarecce	32
Braised Lamb Shoulder Ragu + Baby Peas	
Linguine	36
Blue Swimmer Crab + Tomato Passata + Cognac + Basil	
Gnocchetti Sardi	30
Roasted Red Peppers + Garlic + Chilli + Oregano	

MAIN

The Capitol Burger	30
Brisket Patty + Tomato + Gruyere + Coney Island Mustard + Fries	
Wood Grilled Yellowfin Tuna	42
Smoked Eggplant Caponata + Grape Tomatoes + Tuscan Peaches	
Berkshire Pork Cutlet	44
Raw Fennel + Celery + Raisins + Walnuts + Brown Sauce	

SHARE

Centre Cut Scotch Fillet 500g	98
Black Angus, Grain Fed, Riverina NSW	
Bistecca Fiorentina 800g	98
Black Angus, Grass Fed, Brooklyn Valley VIC, 45 Days Dry Aged	
Rib Eye on the Bone 1kg	150
Black Angus, Grain Fed, Willow Tree NSW	

BEEF

Minute Steak	36
Black Angus, Grain Fed, Riverina NSW 180g	
Anchovy Butter + Watercress + Horseradish	
Sirloin on the Bone	46
Black Angus, Grass Fed, Brooklyn Valley VIC 45 Days Dry Aged 350g	
Red Pepper Sauce	
Fillet	54
Black Angus, Grain Fed, Riverina NSW 200g	
Burnt Onion Mustard	
The QT Rib Eye	58
Black Angus, Grain Fed, Riverina NSW 320g	
Smoked Bone Marrow Butter + Fries	

SIDE

Radicchio + Orange + Green Olive + Pickled Shallots + Mint	12
Butter Lettuce + Frisée + Dill	10
Mushrooms + Garlic + Lemon Myrtle	12
Seasonal Greens + Fennel and Garlic Butter	12
Padrón Peppers + Lemon	16
Rustic Fries	10
Crisp Potatoes + Garlic + Rosemary	12

SWEET

Tiramisu	19
1988 Recipe	
Classic + Served Tableside	
Blood Orange and Campari Granita	15
Vanilla + Coconut Yoghurt	
Cannoli	19
Marsala Pastry + Sweet Ricotta	
Profiteroles	21
Lemon Mascarpone Gelato + Warm Chocolate Sauce	

CHEESE

Daily Selection	
Served with Oat Cakes + Grissini + Lavosh + Dried Figs + Quince	
For 3	32
For 5	48

Executive Chef: Josh Smith-Thirkell

Creative Director: Robert Marchetti

CAPITOL
BAR AND GRILL