

**Spring 2022**

**2 course 80 | 3 course 95**

**START**

Locally Baked Sourdough Roll + Pepe Saya Butter

Prosciutto Di Parma + Compressed Piel De Sapo + Raspberry

Chicken Liver Parfait + House Made + Grilled Miche + Cornichons + Raw Radish

King Prawns + South Australia + Sauce Vierge + Crisp Basil + Lemon

**MAIN**

Rib Eye + Southern NSW + Grain Fed + MB4 + 320g + Béarnaise

Lamb Shoulder + Slow Roasted + Salsa Verde + Garden Pea + Anchoïade Crème

Tuna + Grilled Rare + Celeriac Puree + Pickled Kohlrabi + Brown Butter + Samphire

Heirloom Cherry Tomato + Kombu + Stracciatella + Basil Oil

Brussel Sprouts + Romesco + Pecorino + Natural Honey, Harvested from Our Rooftop Bees

Rustic Fries + Salt

**DESSERT**

Tiramisu Cannoli + Mascarpone + Espresso + Cocoa Nibs + Hazelnuts

Bombe Alaska + Almond Sponge + Fig + Vanilla Gelato + Torched Meringue

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

Please note a surcharge of 15% will be added to all bills on all public holidays.