

LOCALLY BAKED SOURDOUGH + PEPE SAYA

4

<b>CHICKEN LIVER PARFAIT</b> House Made + Grilled Miche + Cornichons + Raw Radish	24
<b>PROSCIUTTO DI PARMA</b> Compressed Piel De Sapo + Raspberry	26
<b>BEETROOT</b> Coal Roasted Beetroot + Meredith Goats Curd + Watercress + Candied Walnut	22
<b>BURRATA</b> Port Botany NSW + Hand Made for QT + Bottarga + New Season Alto Extra Virgin Olive Oil	26

<b>SPANNER CRAB</b> Fraser Island QLD + Espelette Pepper + Celery Seed + Chive + Hot Sauce	32
<b>TUNA CRUDO</b> Mooloolaba QLD + Raw + Oyster Crème + Salmon Roe + Chive + Witlof	30
<b>KING PRAWNS</b> South Australian + Grilled + Sauce Vierge + Crisp Basil + Lemon	30
<b>BEEF TARTARE</b> Cornea NSW + Pasture Fed + Cornichons + Capers + Parsley + Free Range Yolk + Bark Lavosh	26

**MAINS**

<b>KENSINGTON PUMPKIN</b> Grilled + Mount Zero Verjus + Dukkha + Heirloom Zucchini + Chervil + Tarragon	34
<b>ROASTED CHICKEN</b> Corn Fed + Du Puy Lentils + Herb Ragout + Onion Jus + Yuzu Pickled Onion	37
<b>LAMB SHOULDER</b> Junee NSW + Slow Roasted + Salsa Verde + Garden Pea + Anchoïade Crème	38

<b>TUNA</b> Mooloolaba QLD + Grilled Rare + Celeriac Puree + Pickled Kohlrabi + Brown Butter + Samphire	37
<b>DORY</b> Line Caught + NZ + Oven Roasted + Seaweed Butter + Crisp Basil + Burnt Lemon	38
<b>BARRAMUNDI</b> Wyndham VIC + 200g + Pan Roasted + Native Herb Seasoning + Roasted Lettuce + Lemon	38

**FROM THE GRILL**

<b>MINUTE STEAK</b> Riverina NSW + Grain Fed + Wagyu X + 220g + Café de Paris + Fries	44
<b>SHORTRIB</b> Southern NSW + MB4 + 100 Day Grain Fed + Burnt Eggplant + Pickled Mustard Seed	46
<b>SIRLOIN</b> Gippsland VIC + Grass Fed + MB4 + 250g + Trio Of Pepper + Jus + Fries	48
<b>RIB EYE</b> Southern NSW + Grain Fed + MB4 + 320g + Béarnaise	68

**DRY AGE CABINET**

<b>PORK CUTLET</b> Canowindra NSW + 300g + Slow Roasted + Burnt Apple + Pickled Savoy	46
<b>NEW YORK SIRLOIN + BONE IN</b> Riverina NSW + 30 Day Dry Age In House + 400g	58
<b>T-BONE BISTECCA FIORENTINA</b> Cornea NSW + Pasture Fed + Black Angus + 30 Day Dry Aged + 500g	68
<b>BONE IN PORTORO RIB EYE</b> Southern NSW + MB4 + 100 Day Grain Fed + 14 Day Dry Aged + 1.2Kg	160

**SALADS + SIDES**

<b>BUTTER LETTUCE</b> Pickled Shallot + Fine Herb + Radicchio	12
<b>ROASTED CARROT</b> Spiced Confit Carrot + Meredith Valley Sheep's Yoghurt + Dukkha	12
<b>HEIRLOOM TOMATO</b> Kombu + Stracciatella + Basil Oil	14
<b>POTATO GALETTE</b> Andean Sunrise Potato + Confit Garlic + Smoked Crème Fraiche + Mountain Pepper	14
<b>GRILLED ASPARAGUS</b> Locally Grown + Shellfish Oil + Nigella Seeds	14
<b>BRUSSEL SPROUTS</b> Pecorino + Romesco + Natural Honey, Harvested From Our Rooftop Bees	12
<b>RUSTIC FRIES</b> Salt	10

**SAUCES**

JUS + SAUCE VIERGE + BEARNAISE + SALSA VERDE

5

**DESSERT**

<b>SUNDAE ANYDAY</b> Maple Ice Cream + Burnt Marshmallow + Candied Pecan + Caramelised Milk	18
<b>TIRAMISU CANNOLI</b> Mascarpone + Espresso + Cocoa Nibs + Hazelnut	18
<b>CHOCOLATE + RASPBERRY</b> Dark Chocolate Mousse + Fresh Raspberry Salad	18
<b>BOMBE ALASKA</b> Almond Sponge + Fig + Vanilla Gelato + Torched Meringue	18
<b>DUO OF SORBET</b>	14
<b>DUO OF ICE CREAM</b>	14
<b>CHARLESTON BRIE</b> Adelaide Hills, SA + Cow's Milk + Baked + Rosemary + Garlic + Natural Honey, Harvested From Our Rooftop Bees	26

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