

## BREAD

SONOMA FOCCACIA 3  
Alto Olive Oil

## CAPITOL TASTING

A selection of our favourite dishes to share \$149pp

## STARTER

<b>CLAIRE DE LUNE OYSTERS</b> Mignonette + Lemon	ea6	<b>VANNELLA BURRATA</b> San Danielle Prosciutto + Alto Olive Oil	26
<b>QUEENSLAND KING PRAWNS</b> Avocado + Cucumber + Bloody Mary Dressing	24	<b>ZUCCHINI BLOSSOMS</b> Meredith Goat Curd + Pecorino + Romesco + Black Mountain Honey	22
<b>2GR WAGYU BEEF TARTARE</b> Classic Condiments + Crisp Potatoes	24	<b>LP'S SALUMI MISTI</b> Mortadella + Saucisson Sec + Pistachio + Pickled Pepper	22

## MAINS

<b>JUNEE LAMB RUMP</b> Honey Carrots + Burnt Onion + Kale + Mint Jelly	42
<b>HALF FREE RANGE BANNOCKBURN CHICKEN</b> Creamed Corn + Shiitake Gravy	46
<b>WHOLE NEW ZEALAND FLOUNDER</b> Burnt Butter + Capers + Coastal Greens	46
<b>HAND PICKED SPANNER CRAB CASARECCE</b> Spanner Crab + Tomato + Garlic + Parsley + Lemon	32
<b>WOOD ROASTED CAULIFLOWER</b> Meredith Sheep's Milk Ricotta + Salsa Verde + Black Mountain Honey	29

## GRILL

<b>RIB EYE</b> Riverina NSW + 320g + Bearnaise + Pommes Galette	69
<b>SIRLOIN</b> Gippsland VIC + 250g + Pepper Sauce + Rocket + Fries	58
<b>FILLET</b> Wagga Wagga NSW + 200g + Red Wine Jus + Pommes Galette	54
<b>MINUTE STEAK</b> 2GR Wagyu + Mudgee NSW + 220g + Cafe de Paris + Rocket + Fries	44
<b>T-BONE BISTECCA FIORENTINA</b> 30 Day Dry Age + Riverina NSW + 800g + Chimichurri	110
<b>BONE IN RIB EYE</b> Full Blood Heritage 2GR Wagyu + Mudgee NSW + 800g	219

## SALADS + SIDES

<b>BABY COS "Caesar"</b> Anchovies + Pecorino + Sour Cream	12
<b>PANZANELLA</b> Heirloom Tomatoes + Old Bread + Red Peppers + Oregano	16
<b>BROCCOLINI</b> Nigella + Tourn	14
<b>CRISP POTATOES</b> Rosemary + Garlic	12
<b>RUSTIC FRIES</b> Aromatic Salt	10

## DESSERT + CHEESE

<b>TIRAMISU</b> Mascarpone + Espresso + Cocoa Nibs + Hazelnut	18
<b>CAPITOL SUNDAE</b> Popcorn Gelato + Dulce de Leche + Peanut + Toasted Marshmallow	16
<b>BASQUE CHEESECAKE</b> Grapefruit + Vanilla	16
<b>BAY OF FIRES CLOTH BOUND CHEDDAR</b> Quince + Lavosh	19
<b>LONG PADDOCK DRIFTWOOD "CAMEMBERT STYLE" (150g)</b> Apple & Cranberry Chutney + Seeded Crackers	39



Summer 2021

Executive Chef – Josh Smith Thirkell

Chef De Cuisine – Melissa Hobby

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