

- LIVE OYSTERS**
Daily Selection + Lemon
- GRILLED WA OCTOPUS**
Chick Peas + Nduja + Parsley + Lemon
- 2GR WAGYU BEEF TARTARE**
Cornichons + Shallots + Lavosh

MAINS

- CAULIFLOWER** 29
Meredith Sheep's Milk Ricotta + Soft Herbs + Honey
- PRAWN CASARECCE** 32
Skull Island Prawns + Chilli + Parsley + Pangrattato
- DRY AGED HAWKESBURY DUCK BREAST** 46
Fermented Cabbage + Duck Terrine + Pickled Cumquats
- JUNEE LAMB RUMP** 38
Celeriac + Burnt Grapes + Mint Jelly

SIDES

- WINTER LEAVES** 10
Mint + Dill + Pickled Shallots + Champagne Vinaigrette
- BROCCOLINNI** 12
Nigella + Toum
- CRISP POTATOES** 12
Rosemary + Garlic
- RUSTIC FRIES** 10
Aromatic Salt

BREAD

SONOMA FOCCACIA 3
Alto Olive Oil

STARTER

- ea6 **VANNELLA BURRATA** 22
Artichoke + Mushroom + Olive
- 22 **ZUCCHINI BLOSSOMS** 22
Meredith Goat Curd + Pecorino + Romesco + Honey
- 24 **PROSCIUTTO** 21
24 Month San Danielle Prosciutto + Rockmelon

GRILL

- RIB EYE** 58
Riverina NSW + 300g + Bearnaise + Pommes Galette
- FILLET** 54
Wagga Wagga NSW + 200g + Red Wine Jus + Pommes Galette
- MINUTE STEAK** 44
Riverina NSW + Cafe de Paris + Rocket + Fries
- T-BONE BISTECCA FIORENTINA** 110
30 Day Dry Age + Riverina NSW + 800g + Garlic + Lemon
- BONE IN RIB EYE** 219
Full Blood Heritage Wagyu + Mudgee NSW + 800g

DESSERT + CHEESE

- TIRAMISU** 19
Mascarpone + Espresso + Cocoa Nibs + Hazelnut
- APPLE PIE** 24
Tanbella Orchard Apples + Burrata
- BASQUE CHEESECAKE** 19
Vanilla + Passionfruit
- BRUNY ISLAND WASHED RIND CHEESE (100g)** 39
Pinot Soaked Vine Leaves + Lavosh



Winter 2021

Executive Chef – Josh Smith Thirkell

Chef De Cuisine – Melissa Hobby

CAPITOL
BAR AND GRILL