

IN ROOM DINING

DIAL #3 FOR ROOM SERVICE

CHANGES AND MODIFICATIONS ARE POLITELY DECLINED

WE OFFER A LA CARTE BREAKFAST IN CAPITOL BAR & GRILL FROM 6:30AM M-F AND
FROM 7:00AM ON WEEKENDS

A LA CARTE DINNER IN CAPITOL BAR & GRILL FROM 6:00PM TUESDAY – SATURDAY

DIAL #7 TO BOOK A TABLE

V-VEGETARIAN, VE-VEGAN, DF-DAIRY FREE, GF-GLUTEN FREE

BREAKFAST

7:00am until 10.00am

GRANOLA Strawberry & Fennel Compote + Macadamias Coconut Yoghurt	18
FRUIT BOWL Melon + Berries + Pineapple + Kiwi Fruit + Orange + Passionfruit Add Coconut Yoghurt + 5	16
FRUIT TOAST Preserves + Pepe Saya Butter	12
EGGS + TOAST Eggs Your Way + Buttered Sourdough	16
BREKKIE BOWL Quinoa + Cucumber + Avocado + Chick Pea + Cherry Tomato Beetroot + Kimchi + Soft Herbs + Poached Egg	20
SAUSAGE + EGG ROLL Italian Pork Sausage + Provolone + Fried Egg + Pickles Brown Sauce + Milk Bun	16
SALMON + AVOCADO Miche Sourdough + Cured Salmon + Smashed Avocado Chilli + Coriander + Lime Add Poached Egg + 3	22
HAM + EGGS Smoked Leg Ham + Poached Eggs + Avocado + Cherry Tomatoes Basil + Romesco + Buttered Sourdough	22
SIDES Bacon 5 LP Pork Sausage 7 Avocado 5 Tomato + Basil 4	

DINNER

6:00pm until 10:00pm

OUR CHEESEBURGER	28
Potato Bun + Pastured Beef + American Cheese + OX Heart Tomato Greens + Onion + QT Sauce + McClure's Pickles + Rustic Fries	
OMEGA <i>df</i>	32
Sushi Rice + Grilled Miso Salmon + Pickled Ginger + Edamame Crispy Shallots + Wakame + Ponzu Dressing + Togarashi	
SAN DANIELLE PROSCIUTTO <i>gf + df</i>	26
Rockmelon	
BURRATA <i>v + gf</i>	22
Burnt Grapes + Mint	
MUSSELS ESCABECHE	19
CASARECCE	34
Tiger Prawns + Garlic + Chilli + Parsley + Pangrattato	
CAULIFLOWER <i>gf</i>	29
Sheep's Milk Ricotta + Soft Herbs + Honey	
CHICKEN MARYLAND <i>gf</i>	40
Beans + Cavolo Nero + Pancetta	
MINUTE STEAK <i>gf</i>	44
Brooklyn Valley Gippsland Victoria 220g Café de Paris Butter + Fries	

SNACKS AND SIDES

6:00pm until 10:00pm

RUSTIC FRIES v + gf Aioli + Tomato Sauce	10
HEIRLOOM ZUCCHINI Preserved Lemon + Smoked Almonds + Oregano	12
CHARRED BABY GEM Ortiz Anchovy + Champagne Vinaigrette + Chervil	12
AUTUMN LEAVES	10
TALEGGIO v Mauri Taleggio + Quince + Lavosh	16

SWEETS

6:00pm until 10:00pm

BASQUE CHEESECAKE v Figs + Orange	18
TIRAMISU v Mascarpone + Cocoa Nibs + Hazelnuts	19
PARLOUR LANE CHOC TOPS v	9
MALTESERS v	9

BEVERAGES

5:00pm until 10:00pm

Sparkling and Champagne

NV Petit Cordon by Maison Mumm Brut Prestige Marlborough, NZ 14

NV Perrier-Jouët 'Grand Brut' Épernay, Champagne, FR 26

White Wine

2018 Ross Hill 'Pinnacle' Sauvignon Blanc, Orange 15

2018 Lark Hill Gruner Veltliner, Bungendore 20

2018 Collector 'Tiger Tiger' Chardonnay, Tumbarumba 18

2019 Eden Road 'The Long Road' Pinot Gris, Murrumbateman 13

2019 Mount Majura Riesling, ACT 15

Rosé

2019 Collector 'Shoreline' Rose, Gundagai/Murrumbateman 12

Red Wine

2018 Lerida Estate 'Cullerin' Pinot Noir, Lake George 18

2018 Moppity Vineyard Estate Shiraz, Hilltops 16

2019 Four Winds Kyeema Vineyard Tempranillo, Murrumbateman 15

2015 Wynns 'Black Label' Cabernet Sauvignon, Coonawarra 20