

CAPITOL
BAR^{AND} GRILL

IN ROOM
DINING

BREAKFAST

7:00am until 10.00am

GRANOLA Rhubarb Compote + Macadamias + Vanilla Yoghurt + Fruits	16
EGGS + TOAST Free Range Eggs Your Way + Buttered Sourdough	16
SAUSAGE + EGG BUN Pork Sausage Pattie + American Cheddar + Fried Egg + HP Sauce	16
AVO ON TOAST Smashed Avocado + Chilli + Coriander + Lime + Cucumber Edamame + Soy & Linseed Sourdough Add Poached Egg + 3	18
HAM + EGGS Smoked Leg Ham + Poached Egg + Avocado + Cherry Tomatoes Basil + Potato Hash	22
SIDES	
Bacon	7
Potato Hash	5
Avocado	5
Tomato + Basil	5
Vanilla Yoghurt	5

DIAL 3 FOR ROOM SERVICE

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

15% Public holiday surcharge applies

DINNER

5:00pm until 10:00pm

OUR CHEESEBURGER	28
Potato Bun + Pastured Beef + American Cheese + OX Heart Tomato Greens + Onion + QT Sauce + McClure's Pickles + Rustic Fries	
POKE BOWL	32
Miso Glazed Salmon + Quinoa + Pickled Ginger + Edamame + Cucumber Nori + Herbs + Ponzu Dressing	
SAN DANIELLE PROSCIUTTO	21
Rockmelon	
BURRATA	22
Artichoke + Portobello + Olive	
ZUCCHINI BLOSSOMS	22
Goat Curd + Pecorino + Romesco + Honey	
PRAWN CASARECCE	32
Skull Island Prawns + Chilli + Parsley + Pangrattato	
CAULIFLOWER	29
Sheep's Milk Ricotta + Soft Herbs + Honey	
MAGRA LAMB RUMP	38
Celeriac + Burnt Grapes + Mint Jelly	
MINUTE STEAK	44
Riverina NSW + Café de Paris + Rocket + Fries	

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SNACKS AND SIDES

5:00pm until 10:00pm

RUSTIC FRIES Aioli + Tomato Sauce	10
BROCCOLINNI Nigella + Toum	12
WINTER LEAVES Mint + Dill + Pickled Shallots + Champagne Vinaigrette	10
BRUNY ISLAND WASHED RIND CHEESE (100g) Pinot Soaked Vine Leaves + Lavosh	39

SWEETS

5:00pm until 10:00pm

BASQUE CHEESECAKE v Vanilla + Passionfruit	18
TIRAMISU v Mascarpone + Espresso + Cocoa Nibs + Hazelnuts	19
PARLOUR LANE CHOC TOPS v	9

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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
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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

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