

## ANTIPASTO

Paired with: Clonakilla Riesling 2024 | 18

<b>Bread Basket</b> Schiacciata + Whole Wheat Miche Sourdough + Pepe Saya Butter	12.5
<b>Confit Garlic Bread</b> Garlic Butter + Stracciatella Dip	8.5ea
<b>Claire de Lune Rock Oysters</b> Clyde River, NSW + Seaweed Vinegar + Shallot + Lemon	½ Doz. 38   Doz. 74
<b>Capitol Antipasti Table</b> LP's Saucisson Sec & Mortadella + Alto Olives + Farmers Market Giardiniera + Adelaide Hills Double Cream Brie + Grissini	small 30.5   large 45.5
<b>Anchovies</b> Really Good Anchovies From Cantabrian + EVOO	18.5
<b>Arancini</b> Cacio e Pepe Arancini + Pecora Dairy Sheeps Milk Blue + Honey	22.5

## PASTA

Paired with: Clonakilla Chardonnay 2024 | 19

<b>Orecchiette</b> Brassicas + Confit Garlic + Sheep's Milk Cheese + Egg Yolk	33.5
<b>Aglio e Olio</b> Spaghetti + Garlic + Chilli + Parsley + Lemon <i>Add Fraser Island Blue Swimmer Crab + 8</i>	34
<b>Duck Casarecce</b> Free Range Duck Ragout + Pancetta + Fennel + Pecorino	38.5

## MAINS

Paired with: Clonakilla Sauvignon Blanc Semillon 2024 | 17

<b>Whole Butterflied Rainbow Trout "Nicoise"</b> Olives + Green Beans + Potatoes + Cherry Tomatoes + Anchovy + Seeded Mustard Vinaigrette	52.5
<b>Cauliflower &amp; Lentils</b> Turmeric Spiced Lentils + Crispy Cauliflower + Curry Leaves + Mint Yoghurt	34.5
<b>Steak Frites</b> 180g Rib Eye "Minute Steak" + Café de Paris + Shoestring Fries	44.5
<b>½ Spatchcock Cottoletta</b> Herb & Parmesan Crumb + Nduja + Tuscan White Beans + Warrigals + Lemon	49.5
<b>Wood Grilled Seafood Bouillabaisse</b> Market Fish + QLD Tiger Prawns + Spring Bay Mussels + NZ Clams + Bisque	51.5

## SIDES

<b>Green Leaf Salad</b> Pickled Pear + Chardonnay Vinaigrette	14.5
<b>Corn Ribs</b> Tuscan Seasoning + Aioli	15.5
<b>Green Beans</b> Lemon + EVOO + Salt	15.5
<b>Zucchini &amp; Pea Salad</b> Ricotta Salata + Chilli + Mint + Lemon Dressing	15.5
<b>Roast Blue Potatoes</b> Rosemary + Garlic	15.5
<b>Shoestring Fries</b>	13.5

This April, QT Canberra is raising a glass to the Canberra Wine District's Harvest Festival, with an exclusive collaboration featuring the exceptional wines of Clonakilla — one of the region's most iconic wineries.

<b>Market Fish Crudo</b> Apple + Coconut + Sea Herbs + Smoked Chilli Crunch	28.5
<b>Beetroot Carpaccio</b> Golden & Purple Beetroots + Walnut Gazpacho + Thyme	24.5
<b>Crispy Zucchini Flowers</b> Truffled Goat Curd + Chilli + Honey + Pecorino	28.5
<b>Burrata Curds</b> Vannella Burrata + Tomato Vinaigrette + Basil + EVOO	26.5
<b>Beef Tartare</b> Grass Fed Beef + Capers + Shallots + Egg Yolk + Potato Crisps	26.5

## WOOD GRILL

All Beef comes sliced to share with Lemon + Selection of Mustards and a choice of sauce.

### WINE & WAGYU: A PERFECT PAIRING

**Wagyu Rib Eye** 115  
Grass Fed, Grain Finished + MB8 + Full Blood Wagyu + Robbins Island, TAS + 300g

Paired with: Clonakilla Hilltops Shiraz 2023 | 20

Brimming with dark berry fruit, hints of red fruit, and elegant floral aromatics, the Clonakilla Hilltops Shiraz is a natural partner for our wood grill selection. This cool-climate Shiraz delivers a vibrant perfume, refined tannins, and lifted acidity —the perfect complement to the bold, flame-kissed flavours of our premium cuts.

<b>Scotch</b> Pasture Fed + Darling Downs, QLD + 280g	62.5
<b>Sirloin</b> Pasture Fed + Cape Grim TAS + 300g	57.5
<b>Eye Fillet</b> Grain Fed + Southern NSW + 220g	58.5
<b>Bone-In Sirloin</b> (Limited Availability) 30 Day Dry Aged + Grass Fed + Cowra, NSW + 400g	78
<b>Bone-In Rib Eye</b> (Limited Availability) 30 Day Dry Aged + Grass Fed + Cowra, NSW + 600g	115
<b>T-Bone "Bistecca alla Fiorentina"</b> 30 Day Dry Aged + Grass Fed + Cowra, NSW + 800g	140
<b>Berkshire Pork Tomahawk</b> Byron Bay, NSW + 400g	48.5

## CONDIMENTS

Porcini Gravy	5
Café de Paris	5
Red Wine Jus	5

# CAPITOL BAR AND GRILL