

ANTIPASTO

Confit Garlic Bread Garlic Butter + Stracciatella Dip	9ea
Claire de Lune Rock Oysters Clyde River, NSW + Lemon	7ea
SA King Prawns Smoked Butter + Green Goddess Dressing	12ea
Bone Marrow Croquettes Pickled Onions + Parsley & Caper Salad	8ea
Capitol Antipasti Table LP's Saucisson Sec + & Squid Ink Truffle Salami + Alto Olives + Farmers Market Giardiniera + Gruyere	30ea

San Francisco Cioppino Seafood Stew Market Fish + Clams + SA Prawns + Vermouth + Tomato + Schiaccata	30
Crispy Zucchini Flowers Truffled Jersey Milk Cows + Chilli + Honey + Pecorino	28.5
House Ricotta Tart Burnt Grapes + Tarragon	26.5
Beef Tartare Grass Fed Beef + Capers + Shallots + Egg Yolk + Potato Crisps	27
Anchovies Really Good Anchovies From Cantabrian + EVOO	18.5

PASTA

Cacio e Pepe Risotto Toasted Peppercorns + Parmesan <i>Add Hidden Valley Black Truffles +16</i>	31.5
Aglio e Olio Spaghetti + Garlic + Chilli + Parsley + Lemon <i>Add Fraser Island Blue Swimmer Crab + 8</i>	34
Boar Casarecce Wild Boar Ragout + Pancetta + Mustard Fruits + Pecorino	38.5

WOOD GRILL

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

WINE & WAGYU: A PERFECT PAIRING

Heritage Full Blood Wagyu Rib Eye Grass Fed, Grain Finished + MB8 + Robbins Island, TAS + 300g	129
Paired with: Clonakilla Hilltops Shiraz 2023 20	

MAINS

Wood Grilled Ulladulla Swordfish Red Sauce + White Anchovies + Olives + Kipflers Potatoes + Capers	48
Steak Frites 150g Rib Eye "Minute Steak" + Café de Paris + Shoestring Fries	44.5
Half Bannockburn Roast Chicken Paris Mash + Pearl Onions + Gruyere + Chicken Jus	46.5
Wagyu Beef Cheek Celeriac + Fancy Mushrooms + Red Wine Jus + Gremolata	47.5

Scotch Riverina NSW + Pasture Fed + 300g	65
Sirloin Cape Grim TAS + Pasture Fed + 300g	57.5
Eye Fillet Southern NSW + Grain Fed + 220g	58.5
Lamb Rump Junne NSW + 250g	48
Dry Aged T-Bone Cowra NSW + Grain Fed + 600g	140

SIDES

Green Leaf Salad Radish + Chardonnay Vinaigrette	14.5
Heirloom Carrots Whipped Fetta + Mint + Walnuts	16
Green Beans Lemon + EVOO + Olssons Salt	15.5
Paris Mash Chicken Gravy	16
Roast Blue Potatoes Rosemary + Garlic	15.5
Shoestring Fries	13.5

CONDIMENTS

Porcini Gravy	5
Café de Paris	5
Red Wine Jus	5
Chimmichurri Marmalade	5

CAPITOL
BAR AND GRILL