

CAPITOL BAR AND GRILL

GROUP DINING

2 COURSE (Antipasti + Mains) 69pp | 3 COURSE 79pp

ANTIPASTI

Brasserie Schiacciata
Pepe Saya Cultured Butter

Capitol Antipasti Table
LP's Saucisson Sec + & Squid Ink Truffle Salami + Alto Olives + Farmers Market
Giardiniera + Gruyere

SA King Prawns
Smoked Butter + Green Goddess Dressing

House Ricotta Tart
Burnt Grapes + Tarragon

MAINS

Sirloin
Pasture Fed + Cape Grim TAS + 300g

Half Bannockburn Roast Chicken
Paris Mash + Pearl Onions + Gruyere + Chicken Jus

SIDES

Roast Blue Potatoes | Rosemary + Garlic
Green Beans | Lemon + EVOO + Salt

DESSERT

Tiramisu "1988 Recipe"
Mascarpone Creme + Kahlua + Othersky Espresso + Cocoa Nibs

House Sticky Date Pudding
Biscoff Crumb + Rum & Raisin Ice Cream

ENHANCE YOUR EXPERIENCE

Add Oysters – ½ Dozen \$36 | Dozen \$72

Indulge in a Pasta Course Before Your Main

Boar Casarecce – \$8pp
Wild Boar Ragout + Pancetta + Mustard Fruits +
Pecorino

Aglio e Olio – \$9.5pp
Spaghetti + Fraser Island Blue Swimmer Crab +
Garlic + Chilli + Parsley + Lemon

Complete Your Feast with a Perfectly Grilled Wood Main

Dry Aged T-Bone – \$33.5pp
Cowra NSW + Grain Fed

Wagyu Rib Eye – \$30.5pp
Heritage Full Blood + Robbins