

CAPITOL BAR AND GRILL

BAR BITES

Monday – Saturday
12pm-10pm

Sunday 12pm – 9pm

Please note a 1.5% Card Surcharge

Please note a 15% Public Holiday Surcharge

SNACKS & SHARES

Marinated Olives Alto Olives	12
Claire de Lune Rock Oysters Lemon	7ea
Truffle Mushroom Arancini Lemon Aioli	18
Anchovies Really Good White Anchovies from Cantabrian + EVO	17.5
Smoked Lamb Ribs Pickled Onion + Mint + Ranch	24
Hawkesbury Calamarie Fritti Lemon Aioli	23
Fried Pork Dimmies Chilli Crunch + Soy	18
Bowl of Shoestring Fries Ketchup & Aioli	13

HANDHELD

All Served With Fries

Ham Burger 120g Brisket Pattie + Salad + American Cheddar + Secret Sauce + Potato Bun	28
Smoked & Roasted Lamb Roll Baby Gem + Gravy + Ciabatta Roll	28
Fried Chicken Wrap Southern Fried Chicken + Pickles + Chopped Lettuce + Tomato + Mozzarella + Herbie Mayo	26
QT Club Smoked Chicken + Free Range Bacon + Provolone + Tomato + Butter Lettuce + Aioli on Soy & Linseed Sourdough	28

While we do our best to accommodate dietary requests, we cannot guarantee allergen-free dishes due to cross-contact risks in the kitchen. Please inform our team of any allergies before ordering.

PIZZA

Pepperoni Mozzarella + Red Sauce	26
Margherita Mozzarella + Parmesan + Red Sauce + Basil	24
Hawaiian Free Range Smoked Ham + Fresh Pineapple + Mozzarella + Red Sauce	26
Potato Royal Blue Potato + Mozzarella + Rosemary + Gorgonzola	24
Prawn Cherry Tomato + Basil + Mozzarella + Red Sauce + Chilli Oil	28
Capricossa Smoked Ham + Mushroom + Olives + Artichoke + Mozzarella + Red Sauce	26

MAINS

Minute Steak Grain Fed + Riverina, NSW + 150g + Café de Paris + Fries	44.5
Boar Casarecce Wild Boar Ragout + Pancetta + Mustard Fruits + Pecorino	38.5
Crumbed Chicken Schnitzel <i>Make it a Parma +3</i> Herb & Parmesan Crumb + Chicken Gravy + Fries + Baby Gem	30

SALAD

Omega Bowl Miso Marinated Salmon + Wakame + Pickled Ginger + Avocado + Aleppo Pepper + Miso & Roasted Soy Dressing	34
Capitol Bowl Charred Cabbage + Pickled Chillies + Cucumbers + Almonds & Crunchy Things + Fragrant Rice + Green Goddess Dressing	26
Caesar Wedge Salad Baby Gem + White Anchovies + Parmesan + Free Range Bacon + Ranch Dressing + Pangrattato	26

Add to Any Salad | Smoked Chicken 7 | Braised Lamb 7 | Prawns 7

DESSERT

Tiramisu Mascarpone Creme + Kahlua + Othersky Espresso + Cocoa Nib	19
Oven Baked Camembert EVO + Rosemary + Schiaaccata	26

COFFEE

Small | 5.5 | Large 6

Extra Shot | 0.5

Hot Chocolate

Chai Latte

ON ICE

Iced Coffee | 6

Iced Chocolate | 6

Alternate Milk | 0.5

Almond | Oat | Soy | Lactose Free

Syrup | 0.5

Vanilla | Caramel | Hazelnut

QUIRKY TEAS

Pot | 6.5

Curated by Tea Sommelier Ram Agrawal, in collaboration with Australian Tea Masters.

Wake Up Canberra

Kick start your day with our bold take on the classic English Breakfast. This tea is full-bodied with malty undertones and a dash of natural sweetness. Wild summer is a handcrafted organic black tea from Bankitwangi Estate in Indonesia.

Gentleman Grey

This blend of black tea has been delicately infused with natural bergamot, lemon and orange peels and blue cornflowers.

Billabong Green

A fusion of Australian grown green tea blended with strawberry gum, desert finger lime, calendula and quandong extract.

Daintree Cacao Chai

Black tea, cardamom, cinnamon, star anise, black peppercorns, bay leaves, chilli flakes and daintree cacao. Chai with a twist, spice things up with a rich chocolate finish.

Burley Griffin

Peppermint, spearmint, lemon verbena, lavender, black cohosh, dong quai, liquorice root, ashwagandha root, St John's wort, red clover and rose petals. A blend of herbals to help calm your body and mind. The delicate floral notes are supported by soft mint with a hint of lemon.

Hangover Tea

Nettle, chamomile, lemon balm, ginger root, fennel seed, and angelica root. Designed to support a clear head and settle your stomach.