

ANTIPASTO

Confit Garlic Bread Garlic Butter + Stracciatella Dip	9ea	Crispy Zucchini Flowers Jersey Milk Cows Curd + Chilli + Honey + Pecorino	28.5
Claire de Lune Rock Oysters Clyde River, NSW + Lemon	7ea	House Ricotta Tart Burnt Grapes + Tarragon Emulsion	26.5
SA King Prawns Green Goddess Dressing	12ea	Beef Tartare Grass Fed Beef + Capers + Shallots + Egg Yolk + Potato Crisps	27
Bone Marrow Croquettes Pickled Onions + Parsley & Caper Salad	8ea	Anchovies Really Good Cantabrian Anchovies + EVOO	18.5
Capitol Antipasti Plate LP's Saucisson Sec + Squid Ink & Truffle Salami + Alto Olives + Farmers Market Giardiniera + Gruyere + Schiaccata	2636		

PASTA

Cacio e Pepe Risotto Toasted Peppercorns + Parmesan <i>Add Hidden Valley Black Truffles +10</i>	34
Aglione 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

MAINS

San Francisco Cioppino Seafood Stew Market Fish + Clams + SA Prawns + Vermouth + Tomato + Schiaccata	3045
Wood Grilled Humpty Doo Barramundi Red Sauce + White Anchovies + Olives + Kipfler 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

SIDES

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

WOOD GRILL

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

WINE & WAGYU: A PERFECT PAIRING

Full Blood Wagyu Rib Eye Grain Fed + MB7 + Darling Downs, QLD + 300g	119
Paired with: Clonakilla Hilltops Shiraz 2023 20	

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

CONDIMENTS

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

CAPITOL
BAR AND GRILL

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.
A 15% surcharge applies on public holidays. No split bills are available.