

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

Whole Wheat Miche Sourdough Pepe Saya Cultured Butter	6ea
Marinated Olives Alto Olives	16
Claire de Lune Rock Oysters Clyde River, NSW + Lemon	7ea
LP's Saucisson Sec	15
House Giardiniera	10
Jersey Milk Burrata Kombu Salt	20
Cantabrian White Anchovies EVOO	16
Chicken Liver Parfait Pickled Chilli + Crostini	25
Fried Pork Dimmies Chilli Crunch + Soy	18
Bowl of Shoestring Fries Ketchup & Aioli	14
Potato Gems Ketchup & Aioli	15

HANDHELD

All Served With Fries

Hamburger 120g Brisket Pattie + Salad + American Cheddar + Secret Sauce + Potato Bun	29
Gluten Free Bun Available +2	
Fried Chicken Wrap Chopped Lettuce + Tomato + Mozzarella + Herbie Mayo	28
QT Club Smoked Chicken + Free Range Bacon + Provolone + Tomato + Butter Lettuce + Aioli on Soy & Linseed Sourdough	29
Gluten Free Bread Available +2	

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	27
Margherita Mozzarella + Parmesan + Red Sauce + Basil	25
Hawaiian Free Range Smoked Ham + Fresh Pineapple + Mozzarella + Red Sauce	27
Potato Add Pepperoni +5 Royal Blue Potato + Mozzarella + Rosemary + Gorgonzola	25
Capricossa Smoked Ham + Mushroom + Olives + Artichoke + Mozzarella + Red Sauce Add to Any Pizza Gluten Free Base +3	27

MAINS

Steak Frites 150g Rib Eye "Minute Steak" + Café de Paris + Shoestring Fries + Watercress	46
Crumbed Chicken Schnitzel Herb & Parmesan Crumb + Baby Gem + Shoestring Fries + Chicken Gravy	32

SALAD

Omega Bowl Crusted Yellow Fin Tuna + Mango + Pineapple + Avocado + Coriander + Sushi Rice + Miso & Sesame Dressing	35
Caesar Wedge Salad Baby Gem + White Anchovies + Parmesan + Free Range Bacon + Ranch Dressing + Pangrattato Add to Any Salad Smoked Chicken +7	28

DESSERT

Hazelnut Tiramisu Mascarpone Crème + Kahlua + Othersky Espresso + Cocoa Nib	19.5
Cheese Plate Bay of Fires Cheddar + Tarago River Blue + Nimbim Valley Brie + Crackers + Quince Figs	36

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.