

CAPITOL

BAR AND GRILL

GROUP DINING

2 COURSE 69pp | 3 COURSE 79pp

ANTIPASTI

Whole Wheat Miche Sourdough
Pepe Saya Cultured Butter

Alto Olives + San Daniele Prosciutto

Artichoke Fritti
Semi-Dried Tomato Tapenade

Smoked Barramundi Rillettes
Crostini

Jersey Milk Burrata
Kombu Salt

MAINS

Bannockburn Roast Chicken
Asparagus + Almond Ajo Blanco + Grapes

Sirloin
Pasture Fed + Cape Grim TAS + 300g

SIDES

Patatas Bravas | Tomato Sugo + Garlic Aioli

Green Beans | Smoked Almonds

DESSERT

Hazelnut Tiramisu
Mascarpone Crème + Marsala + Espresso

Honey Panna Cotta
Chamomile Strawberries

ENHANCE YOUR EXPERIENCE

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

Indulge in a Pasta Dish With Your Main

Lamb Pappardelle – \$8pp
Flinders Island Lamb Ragu + Tuscan Cabbage
+ Red Peppers + Pecorino

Spanner Crab & 'Nduja Linguine – \$9.5pp
Crème Fraîche + Cherry Tomato

Upgrade Your Sirloin to a Perfectly Grilled Premium Steak

Dry Aged T-Bone – \$38pp
Brooklyn Valley NSW + Grass Fed + 800g

Wagyu Rib Eye – \$31.5pp
Darling Downs + MBS 6+ Citrus + Grain Fed, 300g