

CAPITOL BAR AND GRILL

FESTIVE GROUP DINING

2 COURSE 70pp | 3 COURSE 80pp

ANTIPASTI

Artisanal Bread

Pepe Saya Cultured Butter

San Danielle Prosciutto

Artichoke Fritti

Semi-Dried Tomato Tapenade

Smoked Barramundi Rillettes

Pickles + Crostini

Jersey Milk Burrata

Kombu Salt

MAINS

Bannockburn Roast Chicken

Asparagus + Almond Ajo Blanco + Grapes

Sirloin

Cape Grim TAS + Pasture-Fed, 300g

Green Pea & Broad Bean Risotto

Sweet Garden Peas + Broad Bean + Mint + Ricotta Salata

SIDES

Spring Leaf Salad + Chardonnay Vinaigrette

Shoestring Fries

DESSERT

Signature Pavlova

Meringue + Mango + Passionfruit + Macadamia

Manuka Honey Madeleines

ENHANCE YOUR EXPERIENCE

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

Indulge in a Pasta Dish to Complement Your Main

Lamb Pappardelle – \$8pp

Flinders Island Lamb Ragu + Tuscan Cabbage +
Red Peppers + Pecorino

Upgrade Your Steak

Dry-Aged T-Bone – \$33.5pp

Brooklyn Valley NSW + Grass-Fed, 800g

Wagyu Rib Eye – \$30.5pp

Chauvel Full-Blood, MB7, Citrus & Grain-Fed, 250g