

ANTIPASTO

Whole Wheat Miche Sourdough Pepe Saya Cultured Butter	7ea
Alto Olives	16
Meredith Goats Fetta Stuffed Fig	8ea
LP's Saucisson Sec	16
San Daniele Prosciutto	17
LP's Mortadella	14
House Giardiniera	10
Olasagasti Cantabrian Anchovies EVOO + Crostini	22
Claire de Lune Rock Oysters Clyde River, NSW + Lemon	7ea
Whipped Buffalo Ricotta Rooftop Honey	14
Jersey Milk Burrata Kombu Salt	20

PASTA

Italian Pork & Fennel Ragu "Pasta Bake" + Conchiglie	38
Green Pea & Broad Bean Risotto Sweet Garden Peas + Broad Bean + Mint + Ricotta Salata	35

MAINS

Humpty Doo Barramundi Fennel + Onion + Lemon Butter Sauce + Gremolata	48
Steak Frites 2GR Full Blood Wagyu MBS 9 + Café de Paris Fries + Watercress Salad	46
Bannockburn Roast Chicken Asparagus + Almond Ajo Blanco + Burnt Grapes	47
Junee Lamb Chops Black Cabbage + Roast Pepper + Chickpeas	46
Wild Venison Schnitzel Café de Paris + Rocket + Lemon	42

SMALL PLATES

Daily Crudo Chef's Choice Daily ~ Ask your server!	30
Artichoke Fritti Olive & Semi Dried Tomato Tapenade	22
Tomato Carpaccio Rockmelon + Olive + Warrigal Greens	22
Salt Baked Beetroot Stracciatella + Macadamia + Sorrel	24
Chicken Liver Parfait Pickled Chilli + Toast	25
Crumbed Tassie Scallops Herby Tartare Sauce + Lemon	30

WOOD GRILL

All steaks are sliced to share with lemon, selection of mustards, and your choice of sauce.

Sirloin Cape Grim TAS + Grass Fed + 300g	58.5
Rump Darling Downs QLD + MBS 3 + Grain Fed + 250g	56.5
Eye Fillet Southern NSW + Grain Fed + 220g	61.5
Rib Eye Riverina NSW + MBS 3 + Defatted + Grain Fed + 350g	92
Bone In Sirloin Southern NSW + MBS 6 + Grain Fed + 600g	139
T-Bone "Bistecca alla Fiorentina" Brooklyn Valley NSW + Grass Fed + 800g	160

CONDIMENTS

Café de Paris	5
Red Wine Jus	5

SIDES

Summer Leaf Salad Chardonnay Vinaigrette	14
Charred Cabbage Chilli Crunch Butter + Bonito	15
Steamed Greens Snow Peas + Broccoli + Beans + Smoked Almonds	15
Roast Royal Blue Potatoes Rosemary + Garlic	15
Steak Cut Fries	14

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 applied on public holidays. No split bills are available.