

CAPITOL

BAR^{AND} GRILL

GROUP DINING

2 COURSE 69pp | 3 COURSE 79pp

ANTIPASTI

Artisanal Bread

Pepe Saya Cultured Butter

Alto Olives + San Danielle Prosciutto

Chicken Liver Parfait

Pickled Chilli + Toast

Salt Baked Beetroot

Stracciatella + Macadamia + Sorrel

Jersey Milk Burrata

Kombu Salt

MAINS

Bannockburn Roast Chicken

Asparagus + Almond Ajo Blanco + Grapes

Sirloin

Pasture Fed + Cape Grim TAS + 300g

SIDES

Summer Leaf Salad | Chardonnay Vinaigrette

Steak Cut Fries

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 Course

Lamb Pappardelle – \$8pp

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

Spanner Crab Linguini – \$9.5pp

Crème Fraiche + Cherry Tomato

Add a Premium Steak

T-Bone Bistecca alla Fiorentina – \$33.5pp

Brooklyn Valley NSW + Grass Fed + 800g

Rib Eye – \$30pp

Riverina NSW + MB3 + Grain Fed, 300g