

THESE ARE EXTRA SPECIAL DRINKS TO PERFECT YOUR MORNING VIBE!

SPECIALTY LATTES

Matcha Latte | 6.5

Mango Iced Almond Matcha Latte | 9

Raspberry Iced Almond Matcha Latte | 9

ALLIE'S JUICES

Cold Pressed Juice

Valencia Orange | 7

100% Australian Valencia Oranges

Daily Greens | 7

Green Apple + Celery + Pear + Silverbeet + Lemon + Ginger

Gingered Apple | 7

Green Apple + Lemon + Ginger

Watermelon+ | 7

Watermelon + Green Apple + Strawberry + Lime

MORNING COCKTAILS

(Available After 8am)

Aperol Spritz | 24

Grand Mimosa | 22

Spiced Bloody Mary | 25

Patron XO Cafe Martini | 24

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 applies on public holidays, & no split bills are available

CAPITOL BAR AND GRILL

BREAKFAST MENU

FUEL YOUR DAY, THE QT WAY.

FROM THE FIRST SIP OF THAT MUCH NEEDED COFFEE, TO THE LAST INDULGENT BITE OF PANCAKES, MORNINGS AT QT ARE MADE TO DELIGHT

CRAVING SOMETHING FRESH AND LIGHT? OR MAYBE HEARTY AND BOLD? WE'VE GOT A PLATE FOR EVERY PALATE. PAIR IT WITH A CREAMY MATCHA LATTE OR ONE OF OUR SIGNATURE TEAS.

LIGHT + FRESH

Fruit & Yoghurt Bowl | 18

Local & Tropical Fruits + Vanilla Yoghurt + Honey

Coconut & Spiced Fig Granola | 20

Pineapple & Ginger Jam + Vanilla Yoghurt + Fruits

Banana Bread | 18

Whipped Ricotta + Poached Pear + Rosemary

Açaí Panna Cotta | 22

Crunchy Seeds & Nuts + Fresh Fruits + Peanut Butter

BIG PLATES

Eggs Benedict | 24

Marmalade Glazed Ham + Poached Eggs + Dijon Mustard + Hollandaise + Aleppo Pepper + English Muffin

Truffle Manchego Omelette | 22

Green Peas + Chives + Snow Pea Tendrils + New York Rye

Smoked Salmon | 25

Potato Rosti + Beetroot & Plum Chutney + Soft Boiled Egg + Herbs

Welsh Rarebit Eggs | 24

Capital Brewing Ale + Creamy Leeks + Poached Pastured Egg + Soy & Linseed Sourdough

Avocado Toast | 24

Meredith Goat Cheese + Confit Tomatoes + Smoked Almonds + Soy & Linseed Sourdough

B&E Muffin | 19

Smoked Bacon + Fried Egg + American Cheddar + Smokey BBQ Sauce

Vegetarian Option: Swap Bacon to Avocado and Halloumi

Waffles | 22

Macerated Strawberries + Vanilla Cream + Honey

Buttermilk Pancakes | 18

Cultured Butter + Pure Maple

Add Maple Smoked Bacon + Pasture Fried Egg +\$8

Breakfast Plate | 26

Smoked Pastrami + Soft Boiled Egg + Cheddar + Crudities + Beetroot Relish + Fruit & Seed Bar + Cultured Butter

EGGS YOUR WAY

Toast & Preserve | 12

Toast & Eggs | 19

Toast | Sonoma Rustic White | New York Rye | Sonoma Soy & Linseed | Sonoma Apple & Currant Loaf | English Muffins

Preserves | Pepe Saya Butter | Vegan Butter | House Jam | Vegemite | Local Honey | Crunchy Peanut Butter | Nutella

Sides +7ea | Free Range Bacon | Glazed Ham | Avocado + Seeds & Nuts | Hash Brown (2) | Confit Cherry Tomatoes | Roasted Field Mushroom | Spinach | Halloumi

+9ea | Smoked Salmon

COFFEE

Small 5.5 | Large 6

Extra Shot | 0.5

Hot Chocolate

Chai Latte

Alternate Milk | 0.5

Almond | Oat | Soy | Lactose Free

ON ICE

Iced Latte | 6

Iced Long Black | 6

Iced Chai Latte | 6

Iced Chocolate | 6

TEA

Pot | 6.5

Curated by our Tea Sommelier 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.

Grey Gentleman

A classic Earl Grey with a twist. This blend of black tea has been delicately infused with natural bergamot, lemon and orange peels and blue cornflowers.

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.

Billabong Green

A fusion of Australian grown green tea blended with strawberry gum, desert finger lime, calendula and quandong extract.

Eternal Summer

A fragrant South African red tea with notes of sweet summer rose blossoms and dried forest berries.

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.

TURN THE PAGE AND GO ALL OUT WITH A MORNING COCKTAIL OR A DREAMY SPECIALTY LATTE.