

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

Blackberries + Pickled Chilli + Toast

Late-Season Tomato Carpaccio

Rockmelon + Olive + Warrigal Greens

Jersey Milk Burrata

Kombu Salt

MAINS

Northern Territory Barramundi

Fennel + Onion + Lemon Butter Sauce + Gremolata

Cape Grim Sirloin

Grass Fed + MBS 4 + 300g

SIDES

Autumn Leaf Salad

Chardonnay Vinaigrette + Dates + Radish + Pickled Eschallot

Shoestring 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

Rigatoni alla Arrabbiata – \$8pp

Vannella Stracciatella + Basil & Almond Pesto

Italian Pork & Fennel Ragù – \$9.5pp

"Pasta Bake" + Conchiglie

Add a Premium Steak

Brooklyn Valley T-Bone – \$33.5pp

MBS 3 + Grass Fed + 800g

Riverina Defatted Rib Eye – \$25pp

MBS 3 + Grain Fed + 350g