THE MAIN EVENT

2026 MENU

ANTIPASTI

HOUSE FOCACCIA
Alto Olive Oil..... 6ea

CLAIRE DE LUNE ROCK OYSTERS [A]
Yuzu Granita..... 7ea

ANTIPASTI SELECTION
Capocollo + Guindilla Chilli + Alto Olives.... 20

GOAT'S MILK HALLOUMI
Compressed Watermelon + Mint..... 24

ZUCCHINI BLOSSOMS
Macadamia "Cheese" + Roast Garlic Romesco..... 24

SNOWY MOUNTAIN SMOKED TROUT DIP [A]
Champagne Jelly + Roe + Focaccia..... 26

CLASSIC STEAK TARTARE
Shoestring Fries..... 26

QLD SPANNER CRAB [A]
Kewpie + Old Bay + Finger Lime + Crisps..... 44

STEAK & POURS*

A PERFECT PAIR

GIPPSLAND ANGUS RUMP 59.0
Grass Fed + MBS 3 + 250g

With your choice of one side,
and a glass of
Casal Figueira Tinto, *Portugal*

MAINS

HERB CRUMBED DUSKY FLATHEAD [A]
Yoghurt Based Tartare Sauce + Fries
+ Baby Gem + Pickled Eshallots..... 42

WILD SHOT VENISON SCHNITZEL
Cafe de Paris + Rocket + Fried Capers
+ Shaved Parmigiano Reggiano..... 36

SPANAKOPITA
Cavolo Nero + Spinach + Chard + 3 Cheeses
+ Loads of Herbs + Spiced Tomato Chutney..... 34

A PERFECT PAIR

PASTA & POUR*

THURSDAY - FRIDAY
Any Pasta of choice,
with a House beverage

$35

PORK SAUSAGE & FENNEL RAGU
Casarecce + Dried Chilli + Peas..... 34

SPAGHETTI ALLE COZZE [A]
Spring Bay Mussels + Chilli + Garlic
+ White Wine + Cherry Tomatoes + Basil
+ Lemon..... 38

MAJESTIC MUSHROOM LASAGNA
Whipped Ricotta + Crispy Sage..... 34

WOOD GRILL

CAULIFLOWER
Capers + Raisins + Pine Nuts + Lots of Lemon
+ Herbs + Alto Extra Virgin Olive Oil..... 34

150G RIVERINA SCOTCH "MINUTE STEAK"
Cafe de Paris + Shoestring Fries
+ Watercress Salad..... 42

BYRON BAY 350G PORK CUTLET
N'duja + Roast Peppers + Sugarloaf Cabbage.... 52

FENNEL CRUSTED ALBACORE TUNA [A]
White Bean "Risotto" + Olives + Sorrel
+ Cherry Tomatoes + Lemon..... 42

SIDES

GREEN LEAF SALAD
Herbs + Fennel + Chardonnay Dressing 14

GRILLED ZUCCHINI & BROCCOLINI
Tahini Dressing 14

BURRATA CAPRESE SALAD
Heirloom Summer Tomatoes + Basil + Baby
Burrata + Alto Olive Oil 22

SHOESTRING FRIES
Olsson's Salt 12

ROAST ROYAL BLUE POTATOES
GARLIC + ROSEMARY..... 14

CAPITOL
BAR AND GRILL

While best efforts will be made to accommodate all dietary requests, unfortunately guarantees of allergen free foods cannot be made.
Seafood Labelling - [A]ustralian, [I]mported, [M]ixed Origin. Please note a 15% public holiday surcharge. *Not subject to EVT Stays discounts.

FINISH IN STYLE

THE ENCORE

DESSERT MENU

DESSERT

HAZELNUT TIRAMISU
Mascarpone Crème + Marsala + Othersky Espresso..... 22
↳ *Pair With:* **2021 Four Winds** Fortified Shiraz, ACT +15

SUNDAE
Lemon Mascarpone Gelato + Lemon Curd + Vanilla Sponge Cake
+ Lemon Myrtle + Olive Oil..... 19
↳ *Pair With:* **2019 Freeman "Dolcino"** Viognier, Sauvignon Blanc, NSW +16

HONEY & LAVENDER CREME BRULEE
Pine Nut Gelato..... 19
↳ *Pair With:* **2019 Hahndorf Hill** Late Harvest Gruner Veltliner, SA +18

SUMMER BERRIES
Shortbread + Berries + Lemon Thyme + Creme Fraiche..... 16
↳ *Pair With:* **2023 Shaw Wines** Botrytis Semillon, NSW +14

BOYSENBERRY GRANITA
Whipped Coconut Yoghurt..... 14

MESSINA CHOCOLATE MOUSSE
Honeycomb + Cherries..... 18

CHEESE

CAPITOL CHEESE PLATE
Crackers + Honeycomb + Quince

CHOICE OF CHEESE:
Bay of Fires Aged Cheddar
Tarrago River Blue
Bruny Island C1 Raw Milk Cheese
Nimbin Valley Triple Cream Brie

2 CHEESE: 24.0 | **4 CHEESE:** 36.0

LIQUID DESSERT

AFFOGATO 18.0
Espresso + Vanilla Ice Cream
+ Choice of Liqueur

LIQUEUR:
Drambuie Whisky Liqueur (40%)
De Kuyper Butterscotch Schnapps (20%)
Mr Black Coffee Liqueur (24%)
Frangelico (20%)
Bailey's Irish Cream (17%)
Disaronno Amaretto (28%)

FORTIFIED

DON ZOILO PEDRO XIMENEZ 15YR SHERRY (60ml)..... 17
GRAHAM'S FINE TAWNY PORT (60ml)..... 15

CAPITOL BAR AND GRILL

SIP. SAVOUR. STAY.

Please note a surcharge of 15% will be added to all bills on public holidays. *Not subject to EVT Stays discounts.
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