THRILL OF THE GRILL

MEAT LIBRARY

STEAK

NOT ALL STEAKS ARE CREATED EQUAL. OUR MEAT LIBRARY IS HOME TO EXCEPTIONAL CUTS FROM SOME OF AUSTRALIA'S MOST CELEBRATED PRODUCERS AND HERITAGE BREEDS, EACH SELECTED FOR FLAVOUR, CHARACTER AND QUALITY.

CAPE GRIM SIRLOIN - 300G, MBS 4 - **NORTH-WEST TAS** 59

GRASS FED EYE FILLET - 220G - **NORTH-EAST TAS** 66

CITRUS FED WAGYU TRI TIP + 250G, MBS 7 - **DARLING DOWNS, QLD** 74

ANGUS RIB EYE - 350G, MBS 4 - **RIVERINA, NSW** 86

FULL BLOOD WAGYU PORTERHOUSE - 350G, MBS 9 - **ROBBINS ISLAND, TAS** 129

GRASS FED BONE IN RIBEYE - 600G, MBS 3 - **BROOKLYN VALLEY, VIC** .. 129

YAMBINYA DRY AGED T-BONE - 800G, MBS 4 - **KING VALLEY, VIC** 149

TO SHARE

MADE FOR MANY

FLINDERS ISLAND LAMB SHOULDER
Pea & Broad Bean Hummus + Crisp Chickpeas + Roast Garlic
+ Rosemary + Flatbread..... 139

BANNOCKBURN ROAST CHICKEN
Corn Puree + Jalapeno Salsa Verde
+ Roasted Shallots..... **Half** 39 | **Whole** 72

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

EXTRA CONDIMENTS - 5.0

CAFÉ DE PARIS | RED WINE JUS | PEPPER SAUCE | SALSA VERDE

CAPITOL
BAR AND GRILL

Please note a 15% public holiday surcharge. *Not subject to EVT Stays discounts.
While best efforts will be made to accommodate all dietary requests, guarantees of allergen free foods cannot be made.