

CAPITOL

BAR AND GRILL

DESSERTS

Hazelnut Tiramisu 22
Mascarpone Crème + Marsala
Othersky Espresso

Sundae 19
Lemon Mascarpone Gelato + Lemon Curd
Vanilla Sponge Cake + Lemon Myrtle
Olive Oil

Sticky Date Pudding 22
Caramel + Honeycomb Gelato
Biscoff

Boysenberry Granita 18
Whipped Coconut Yoghurt

Capitol Cheese Plate

Crispbread + Quince + Honeycomb

- Bay of Fires Aged Cheddar
- Tarrago River Blue
- Woodside Jersey Brie
- Bruny Island C2 Raw Milk Cheese

Two Cheeses: 24
Four Cheeses: 36

LIQUID DESSERT

Affogato 18
Espresso + Vanilla Ice Cream + Choice of
"The Canberra Distillery" Liqueur

The Canberra Distillery:

- Whisky Liqueur (37%)
- Butterscotch Schnapps (27%)
- Coffee Liqueur (22%)

SWEET + FORTIFIED

2023 Shaw Wines Botrytis 14
Semillon, ACT 100ml

2019 Freeman "Dolcino" 16
Viognier, Sauvignon
Blanc, NSW

2019 Hahndorf Hill "Green 18
Angel" Gruner Veltliner
Late Harvest, SA

2018 Telmo Rodriguez 20
"MR" Mountain Wine, ESP

30ml | 60ml

Graham's "Six Grapes" 16
Reserve Ruby Port

Remy Martin XO, Cognac 36

DIGESTIFS

Averna Amaro 30ml 15

Amaro Montenegro 14

Disaronno Amaretto 14

Limoncello 14

Please note a surcharge of 15% will be added to all bills on public holidays.

While best efforts will be made to accommodate all dietary requests, unfortunately guarantees of allergen free foods cannot be made.