

# CAPITOL

## BAR AND GRILL

### GROUP DINING

2 COURSE 75pp | 3 COURSE 85pp

#### ANTIPASTI

##### **Artisanal Bread**

Pepe Saya Cultured Butter

##### **Capitol Antipasti Plate**

LP's Salami Cotto + Alto Olives + Vanella Burrata

##### **Chicken Liver Parfait**

Blackberries + Pickled Chilli + Toast

##### **Winter Beet Salad**

Roast Beets + Grapefruit + Endive + Almond

#### MAINS

##### **Northern Territory Barramundi**

Macadamia Romesco + Fennel + Lemon

##### **Cape Grim Sirloin**

Grass Fed + MBS 4 + 300g

##### **Spanakopita**

Wild Greens + Persian Fetta + Filo + Spicy Tomato Chutney

#### SIDES

##### **Baby Cos**

Green Goddess Dressing + Parmesan

##### **Shoestring Fries**

#### DESSERT

##### **Hazelnut Tiramisu**

Mascarpone Crème + Marsala + Espresso

##### **Manuka Honey Madeleines**