

# ROOM SERVICE

BY

# OT



## A DASH OF DECADENCE. A PINCH OF PASSION.

Made with free range and seasonal produce, always fresh, sprinkled and seasoned in signature quirk - savour in your sanctuary, designer of course.

Our award-winning Capitol Bar & Grill is available to be enjoyed with a side of pillow talk, while you revere the robe. Our talented chefs have curated a menu worthy of breakfast, lunch and dinner in bed.

Bedside manner, optional.

An additional tray charge of \$5 per delivery applies




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# BREAKFAST

7AM TILL 10AM

## FOOD

### COCONUT & SPICED FIG GRANOLA – 20

Pineapple & Ginger Compote + Vanilla Yoghurt + Local Fruits

### FRUIT & YOGHURT – 18

Local & Exotic Fruits + Vanilla Yoghurt + Local Honey

### PANCAKES – 18

Cultured Butter + Pure Maple

### B&E ROLL – 19

Smoked Bacon + Fried Egg + American Cheddar + Smoky BBQ Sauce.

### VEGGIE MUFFIN – 19

Avocado + Halloumi + Fried Egg + Swiss Cheese + Smokey BBQ Sauce

### EGGS BENEDIOT – 24

Marmalade Glazed Ham + Poached Eggs + Dijon Mustard + Hollandaise + Aleppo Pepper + English Muffin

### AVOCADO TOAST – 24

Egyptian Dukkah + Herbed Labneh + Confit Cherry Tomatoes + Lemon + Sourdough

### BREAKFAST PLATE – 26

Smoked Pastrami + Soft Boiled Egg + Cheddar + Crudities + Beetroot Relish + Fruit & Seed Bar + Cultured Butter

## BUILD YOUR OWN

### TOAST & PRESERVE – 20

### TOAST & EGGS – 19

#### TOAST OPTIONS:

Sonoma Rustic White  
Brasserie New York Rye  
Sonoma Soy & Linseed  
English Muffins  
Brasserie GF Grain

#### PRESERVES:

Pepe Saya Butter  
Vegan Butter  
House Jam  
Vegemite  
Local Honey  
Crunchy Peanut Butter  
Nutella

#### PASTURED EGGS:

Fried, Scrambled or Poached

#### SIDES – 7ea

Free Range Bacon  
Glazed Ham  
Avocado + Seeds & Nuts  
Hash Browns (2)  
Confit Cherry Tomatoes  
Roasted Mushrooms

AM

7AM TILL 10AM

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# BREAKFAST

7AM TILL 10AM

**COFFEE, CHOCOLATE & CHAI**

7AM TILL 10AM, THEN 12PM TILL 9:30PM

A WELCOME TO THE DAY, AS WARM AS YOUR ESPRESSO

**Small 5.5 | Large 6**

Extra Shot | 0.5

Alternate Milk | 0.5

Hot / Iced

**ALLIE'S JUICE****Valencia Orange** - 7

100% Australian Valencia Oranges

**Gingered Apple** - 7

Green Apple + Lemon + Ginger

**Watermelon+** - 7

Watermelon + Apple + Strawberry + Lime

**Daily Greens** - 7

Green Apple + Celery + Pear + Silverbeet + Lemon + Ginger

**QTEA POTS - 6.5****Wake Up Canberra**

Kick start your day with our bold take on the classic English Breakfast. This tea is full-bodied with malty undertones and a dash of natural sweetness. Wild summer is a handcrafted organic black tea from Bankitwangi Estate in Indonesia.

**Capitol QTea**

Orange pekoe black tea, roasted oolong tea, safflower, cornflowers, calendula, natural blackberry and natural strawberry. The light notes of roasted oolong are combined with Sri Lankan black tea.

**Gentleman Grey**

A classic Earl Grey with a twist. This blend of black tea has been delicately infused with natural bergamot, lemon and orange peels and blue cornflowers.

**Billabong Green**

A fusion of Australian grown green tea blended with strawberry gum, desert finger lime, calendula and quandong extract.

**Burley Griffin**

Peppermint, spearmint, lemon verbena, lavender, black cohosh, dong quai, licorice root, ashwagandha root, St John's wort, red clover and rose petals. A blend of herbals to help calm your body and mind. The delicate floral notes are supported by soft mint with a hint of lemon.

**Hangover Tea**

Nettle, chamomile, lemon balm, ginger root, fennel seed, and angelica root. Designed to support a clear head and settle your stomach.

WE SUPPORT LOCAL, ORGANIC &amp; SUSTAINABLY SOURCED PRODUCTS BY AUSTRALIA'S BEST PRODUCERS &amp; PROVIDERS.

A \$5 Tray Charge applies to all orders. A 15% Public Holiday Surcharge applies.



WAKE UP, THEN WANDER

ALL DAY

12PM TILL 10PM

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**ALL DAY DINING**  
12PM TILL 10PM



**SNACKS**

**MARINATED ALTO OLIVES** – 16

**BOWL OF MIXED NUTS** – 12

**CLAIRE de LUNE ROCK OYSTERS** – 7ea  
Clyde River, NSW + Lemon Wedge

**SHOESTRING FRIES** – 14  
Ketchup

**SWEET POTATO FRIES** – 14  
Ketchup

**CALAMARI** – 24  
Rocket + Lemon + Aioli

**MOZZARELLA STICKS** – 18  
Tomato Sugo

**FRIED CHICKEN TENDERS** – 18  
Pickles + Hot Sauce

**HANDHELD**

Gluten Free Buns & Bread Available +2

**QT CHEESEBURGER** – 28  
150g Beef Pattie+ Green Oak + American Cheddar + Pickles + Onion + Tomato  
+ Secret Sauce + Fries

**QT CLUB** – 30  
Marinated Free Range Turkey + Oxheart Tomato + Rocket + Provolone + Crisp Bacon + Aioli +  
Ciabatta + Fries

**PUMPKIN BURGER** – 30  
Spiced Butternut Pumpkin Pattie + Rocket + Alfalfa + Beetroot Relish + Avocado + Plant Based  
Aioli + Fries

**HAM & CHEESE TOASTIE** – 28  
Free Range Double Smoked Ham + Buffalo Mozzarella + Bechamel + Mustard + a side of  
Pickles & Sugo for dipping + Fries

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HITS THE SPOT, ANY & EVERY TIME

ALL DAY

12PM TILL 10PM



# ALL DAY DINING

12PM TILL 10PM

## PIZZA

Gluten Free Base +3

### QT MARGHERITA – 22

Oregano + Red Sauce + Fior di Latte

### SPIOY PEPPERONI – 26

Pepperoni + Mushroom + Jalapeno + Hot Honey + Red Sauce + Fior di Latte

### NEW ACTON HAWAIIAN – 26

Smoked Ham + Fresh Pineapple + Aleppo Pepper + Red Sauce + Fior di Latte

### GARLIC CHICKEN – 26

Potato + Chicken Sausage + Olives + Confit Garlic + Fior di Latte

## MAINS & SALADS

### STEAK FRITES – 46.5

2GR Full Blood Wagyu Minute Steak + Cafe De Paris + Shoestring Fries + Watercress Salad

### ITALIAN PORK & FENNEL RAGU – 36.5

Pappardelle + Crispy Kale

### OMEGA BOWL – 35

Choice of Protein + Edamame + Green Cabbage + Pickled Ginger + Avocado + Jalapeno + Sesame Dressing

- *Choice of Miso Grilled Salmon, Chicken, Marinated Tofu*

### QT CAESAR – 30

Wedges of Baby Gem + Crispy Smoked Bacon + Soft Boiled Egg + Anchovies + Sourdough Crostini + 24 Month Parmesan Reggiano + Fennel Pollen + Herbie Caesar Dressing

- *Add Smoked Chicken +7*

### SPINACH FALAFEL BOWL – 30

Spiced Hummus + Roast Sweet Potato + Rocket + Pomegranate + Dukkah

### GRILLED NORTHERN TERRITORY BARRAMUNDI – 46.5

Macadamia Romesco + Fennel + Lemon + Red Elk

## CANDY BAR

M&Ms – 8

MALTEASERS – 8

TIMTAMs – 10

PARLOUR LANE BUTTER POPCORN – 10

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HITS THE SPOT, ANY & EVERY TIME

PM

5:30PM TILL 9PM

# DINNER

5:30PM TILL 9PM



## MAINS

### CAPE GRIM SIRLOIN & SIDES - 69

Grass Fed + MBS 4 + 300g

Served with Roast Royal Blue Potatoes + Steamed Greens

### JUNEE LAMB RUMP - 49.5

Black Cabbage + Roast Peppers + Chickpeas

### WILD ALPINE VENISON SCHNITZEL - 48

Café de Paris + Rocket + Lemon

### RIGATONI ALL'ARRABBIATA - 34.5

Vanilla Stracciatella + Rocket & Almond Pesto

## SIDES

### AUTUMN LEAF SALAD - 14

Chardonnay Vinaigrette + Dates + Radish + Pickled Eschallot

### STEAMED GREENS - 15

Broccolini + Beans + Smoked Almonds

### ROAST ROYAL BLUE POTATOES - 15

Rosemary + Garlic

# DESSERT

12PM TILL 10PM

### Hazelnut Tiramisu - 19.5

Mascarpone Creme + Marsala + Othersky Espresso

### SUNDAE - 18

Lemon Mascarpone Gelato + Lemon Curd + Vanilla Sponge Cake + Lemon

Myrtle + Olive Oil

### BLOOD ORANGE & CAMPARI GRANITA - 18

Whipped Coconut Yoghurt

### CHEESE PLATE - Two Cheese: 24 | Four Cheese: 36

- Bay of Fires Aged Cheddar

- Tarrago River Blue

- Bruny Island O2 Raw Milk Cheese

- Woodside Jersey Brie

Served With Crackers + Quince + Grapes

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12PM TILL 10PM



A SALT ON THE SENSES

12PM TILL 10PM



## WATER

Strangelove Still Mineral Water Bottle (750ml)	10
Strangelove Sparkling Mineral Water Bottle (750ml)	10

## SOFT DRINKS

Coca Cola	6
Coca Cola No Sugar	6
Sprite	6
Bundaberg Ginger Beer	4.5
Strangelove Tonic No. 8	6

## TEMPERANCE 0%

Glass of Lyre's Classico Non-Alcoholic Sparkling	14
Heineken Zero 0.0%	10

## MOCKTAILS

\*Don't be fooled, they're lyres. No alcohol was harmed in the making of these cocktails.

<b>Lyre's Negroni</b> Lyre's Gin Alternative + Lyre's Aperitif Rosso + Lyre's Italian Orange	18
<b>Lyre's Amalfi Spritz</b> Lyre's Italian Spritz + Lyre's Classico	15
<b>Lyre's Tommy's Margarita</b> Lyre's Tequila Alternative + Lime Juice + Agave	16
<b>Lyre's Amaretti Sour</b> Lyre's Amaretti + Sugar Syrup + Bitters	16

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 CLASSICS

<b>Margarita</b>	25
Olmecca Reposado Tequila + Cointreau + Lime	
<b>Espresso Martini</b>	24
Ketel One Vodka + Cold Drip + Mr Black Coffee Liqueur	
<b>Amaretto Sour</b>	24
Disaronno Originale Amaretto Liqueur + Cherry Liqueur + Lemon + Fee Foam	
<b>Whiskey Sour</b>	24
Johnnie Walker Black + Lemon + Sugar + Fee Foam	
<b>Negroni</b>	25
QT x Four Pillars Gilded Chaos Gin + Campari + Cinzano 1757 Rosso	
<b>Old Fashioned</b>	25
Makers Mark Bourbon + Bitters + Cane Sugar + De-Hydrated Orange	
<b>Aperol Spritz</b>	24
Aperol + Sparkling Brut + Soda	
<b>Martini</b>	25
Ketel One Vodka or Four Pillars Gin + Cinzano 1757 Extra-Dry Vermouth	
<i>Wet, Dry, or Dirty, Shaken or Stirred, Twist or Olive.</i>	
<i>Premium Spirits Available</i>	

## SIGNATURES

<b>The QT Affair</b>	24
Four Pillars Shiraz Gin, Ketel One Citron Vodka, Licor 43, Cranberry Juice, Pineapple Juice, Lemon, and Orgeat.	
<b>Capitol Crush</b>	25
Four Pillars Dry Gin, Aperol, Passionfruit Purée, Lemon, and Honey Syrup.	
<b>Piña Verde</b>	25
Green Chartreuse, Pineapple Juice, Coconut Cream, and Lime.	
<b>Smoke &amp; Mirror</b>	25
Johnnie Walker Black Label Scotch, Campari, and Cherry Liqueur, with Laphroaig Smoke Spray	
<b>Basil Babe</b>	25
Four Pillars Yuzu Gin, Italicus Aperitivo, Pineapple Syrup, Fresh Yuzu, Basil, and Lemon, shaken with Fee Foam.	
<b>Mango Manifesto</b>	25
Altos Reposado Tequila, Yellow Chartreuse, Mango Purée, Fresh Jalapeño, and Lime.	
<b>Sunlight Sling</b>	26
Bati Rum, Flor de Caña 7yr Rum, Apricot Liqueur, Pineapple Juice, Orgeat, and Lime, with Peychaud's Bitters.	





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BEERS

Capitol Brewing "Good Drop" Low Carb Lager 3.5%	13
Capitol Brewing "Coast Ale" 4.3%	13
Corona 4.5%	12
Heineken 5%	12
Four Pines Nitro Stout 4.5%	12
Peroni Nastro Azzurro 3.5%	11
James Squire 150 Lashes 4.2%	12
Brookvale Union Ginger Beer 4.0%	11

WINES

WHITE

		150ml	250ml
Lark Hill "Regional" Riesling	ACT	16	26
Dog Point Sauvignon Blanc	NZ	18	28
Deviation Road Pinot Gris	SA	16	26
Nocturne SR Treeton Chardonnay	WA	20	30

ROSE

Nick Spencer "Hilltops"	ACT	17	27
Chateau La Gordonne "Verite Du Terroir"	FR	20	30
Madeleine "Mediterranee"	FR	15	25

RED

Quealy "Campbell & Christine" Pinot Noir	VIC	21	31
Spinifex "Bete Noir" Shiraz	SA	18	28
Leeuwien Estate "Prelude Vineyards" Cabernet Sauvignon	WA	18	28

Wines by bottle available online or on request.

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