

CAPITOL BAR AND GRILL

BAR BITES

Monday – Saturday

12pm-10pm

Sunday 12pm – 9pm

Please note a 1.5% Card Surcharge

Please note a 15% Public Holiday Surcharge

SNACKS & SHARES

Marinated Alto Olives	16
A Bowl of Mixed Nuts	12
Claire de Lune Rock Oysters	7 ea
Clyde River, NSW + Lemon Wedge	
Calamari	24
Rocket + Lemon + Aioli	
Mozzarella Sticks	18
Tomato Sugo	
Fried Chicken Tenders	18
Pickles + Hot Sauce	
Bowl of Shoestring Fries	14
Ketchup	
Sweet Potato Fries	14
Ketchup	

HANDHELD

All Served With Fries

Cheeseburger	28
120g Beef Pattie + Tomato + Cheese + Lettuce + Onions + Pickles + Secret Sauce + Potato Bun	
QT Club	30
Free Range Pulled Roast Turkey + Streaky Bacon + Provolone + Ox Heart Tomato + Rocket + Aioli + Ciabatta	
Pumpkin Burger	30
Spiced Butternut Pumpkin Pattie + Rocket + Alfalfa + Beetroot Relish + Avocado + Plant Based Aioli + Potato Bun	
Ham & Cheese Toastie	28
Free Range Double Smoked Ham + Buffalo Mozzarella + Bechamel + Mustard + a side of Pickles & Sugo for Dipping	
Gluten Free Buns & Bread Available +2	

While we do our best to accommodate dietary requests, we cannot guarantee allergen free dishes due to cross contact risks in the kitchen. Please inform our team of any allergies before ordering.

PIZZA

Confit Garlic Mozzarella + Marigold	22
Double Smoked Ham Cherry Tomatoes + Roast Peppers + Capers + Mozzarella	28
Royal Blue Potato Confit Garlic + Fennel + Mozzarella + Watercress	28
LP's Salami Cotto Whipped Ricotta + Aleppo Pepper	30
Gluten Free Base +3	

MAINS & SALAD

Steak Frites 150g Rib Eye "Minute Steak" + Café de Paris + Shoestring Fries + Watercress	46
Crumbed Tasmanian Scallops Shoestring Fries + Cabbage Salad + Lemon Aioli	34
Omega Bowl Miso Grill Salmon + Edamame + Green Cabbage + Pickled Ginger + Avocado + Jalapeno + + Sesame Dressing	35
Swap Salmon for Chicken or Tofu	
QT Caesar Wedges of Baby Gem + Crispy Smoked Bacon + Soft Boiled Egg + Anchovies + Sourdough Crostini + 24 Month Parmesan Reggiano + Fennel Pollen + Herbie Caesar Dressing	30
Add Smoked Chicken +7	
Spinach Falafel Bowl Spiced Hummus + Roast Sweet Potato + Rocket + Pomegranate + Dukkah	30

DESSERT

Tiramisu Valrhona Chocolate + Mascarpone Crème + Marsala + Othersky Espresso	19.5
Sundae Lemon Mascarpone Gelato + Lemon Curd + Vanilla Sponge Cake + Lemon Myrtle + Olive Oil	18
Blood Orange & Campari Granita Whipped Coconut Yoghurt	18
Cheese Plate served with Crackers + Quince + Grapes Bay of Fires Aged Cheddar - Tarrago River Blue - Bruny Island C2 Raw Milk Cheese Woodside Jersey Brie	24/36

Two Cheese:24 | Four Cheese:36

COFFEE

Small | 5.5 | Large 6

Extra Shot | 0.5

Hot Chocolate

Chai Latte

ON ICE

Iced Coffee | 6

Iced Chocolate | 6

Alternate Milk | 0.5

Almond | Oat | Soy | Lactose Free

Syrup | 0.5

Vanilla | Caramel | Hazelnut

QUIRKY TEAS

Pot | 6.5

Curated by Tea Sommelier Ram Agrawal in collaboration with Australian Tea Masters.

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

Gentleman Grey

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.

Daintree Cacao Chai

Black tea, cardamom, cinnamon, star anise, black peppercorns, bay leaves, chilli flakes and Daintree Cacao. Chai with a twist, spice things up with a rich chocolate finish.

Burley Griffin

Peppermint, spearmint, lemon verbena, lavender, black cohosh, dong quai, liquorice 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.