

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 Clyde River, NSW + Lemon Wedge	7 ea
Calamari Rocket + Lemon + Aioli	24
Mozzarella Sticks Tomato Sugo	18
Fried Chicken Tenders Pickles + Hot Sauce	18
Bowl of Shoestring Fries Ketchup	14
Sweet Potato Fries Ketchup	14

HANDHELD

All Served With Fries

QT Cheeseburger 150g Beef Pattie+ Green Oak + American Cheddar + Pickles + Onion + Tomato + Secret Sauce	28
QT Club Marinated Free Range Turkey + Oxheart Tomato + Rocket + Provolone + Crisp Bacon + Aioli + Ciabatta	30
Pumpkin Burger Spiced Butternut Pumpkin Pattie + Rocket + Alfalfa + Beetroot Relish + Avocado + Plant Based Aioli + Potato Bun	30
Ham & Cheese Toastie Free Range Double Smoked Ham + Buffalo Mozzarella + Bechamel + Mustard + a side of Pickles & Sugo for Dipping	28

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

QT Margherita	22
Oregano + Red Sauce + Fior di Latte	
Spicy 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	
Gluten Free Base +3	

MAINS & SALAD

Steak Frites	46.5
2GR Full Blood Wagyu Minute Steak + Cafe De Paris + Shoestring Fries + Watercress Salad	
Italian Pork & Fennel Ragù	36.5
Pappardelle + Crispy Kale	
Omega Bowl	35
Choice of Protein + Edamame + Green Cabbage + Pickled Ginger + Avocado + Jalapeno + + Sesame Dressing	
Miso Grilled Salmon, Chicken, or Tofu	
QT Caesar	30
Wedges of Baby Gem + Crispy Smoked Bacon + Soft Boiled Egg + Anchovies + Sourdough Crostitini + 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	

DESSERT

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 served with Crackers + Quince + Grapes

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

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