



GROUP DINING

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1 London Circuit, Canberra ACT 2601, Australia

CAPITOL

BAR AND GRILL



THE THRILL OF THE GRILL

Right in the beating heart of Canberra, you'll find Capitol Bar & Grill. This is where dining is celebrated with flame and finesse, bringing together bold dishes rooted in the finest local ingredients.

Our wood fired grill is where your steak sizzles on the charcoal and our shared antipasto table delights, all laid bare with quality ingredients at the fore. We pour from the heart of Canberra, featuring award-winning wines and selections from celebrated wine regions around Australia and the globe. Retreat at your leisure to our cosy bar and savour an eclectic atmosphere replete with designer touches, flowing with masterful mixed cocktails. Discover cuisine born from the warmth of Italian hospitality and the frisson of steakhouse indulgence. From the chic décor to our celebrations of success, every detail is an invitation to approachable elegance. Join us for a feast for the senses at Capitol Bar & Grill.





The Longest Table



The Cube Table

CHEF'S TABLE

Welcome to the Chef's Tables at Capitol Bar & Grill – where dining turns into an experience.

You can choose from the cube or longest table, whether you're celebrating a milestone birthday, hosting a corporate dinner, or simply gathering friends for an unforgettable night, our Chef's Tables offer a front-row seat to the action. Watch as flames dance and dishes come to life, prepared with skill and creativity right before your eyes.

Need a little extra magic for your event? Our team will work with you to create a seamless experience, from custom group menus to easy transitions from dinner to cocktails at our sleek designer bar.

Each table accommodates up to 16 guests, choose between the longest table or the cube table and we'll make the magic happen.



CAPITOL BAR & GRILL

Need to squeeze in a few more VIPs with just the right dash of privacy? We'll rope it off - yes, the velvet kind and hand you the reins to half the restaurant. Think of it as your own private playground of indulgence, where exclusivity meets effortless style and every detail is designed to impress. Capacity – Up to 100 guests.

Welcome to your exclusive use of Capitol Bar & Grill, an exclusive dining experience where flavour reigns supreme. This isn't just dinner; it's an intimate window into the craft of Executive Chef Josh Smith-Thirkell, whose dishes are masterfully prepared using the finest local ingredients and served with polish and quiet precision in the heart of the restaurant. No flames dance here, just gracefully gliding waiters holding bites of treasures for you to indulge. Capacity – Up to 180 guests.

CHEF'S TABLE MENU

2 COURSE 69pp | 3 COURSE 79pp

ANTIPASTI

Whole Wheat Miche Sourdough | Pepe Saya Cultured Butter
Alto Olives & San Daniele Prosciutto
Artichoke Fritti | Semi-Dried Tomato Tapenade
Smoked Barramundi Rillettes | Crostini
Jersey Milk Burrata | Kombu Salt

MAINS

300g Sirloin – Pasture-Fed, Cape Grim, TAS + Porcini Gravy
Bannockburn Roast Chicken + Asparagus + Almond Ajo Blanco + Grapes

SIDES

Patatas Bravas | Tomato Sugo & Garlic Aioli
Green Beans | Smoked Almonds

DESSERT

Hazelnut Tiramisu | Mascarpone Crème + Marsala & Espresso
Honey Panna Cotta | Chamomile Strawberries

ENHANCE YOUR EXPERIENCE

OYSTERS

½ Dozen | Dozen

PASTA

Aglie e Olio
Spaghetti + Fraser Island Blue Swimmer Crab + Garlic + Chilli + Parsley +
Lemon
Wild Boar Ragout + Pancetta + Mustard Fruits + Pecorino

STEAK UPGRADES

600g Dry-Aged T-Bone + Grain Fed, Cowra, NSW
300g Heritage Full-Blood Wagyu Rib Eye, Darling Downs, QLD

Please speak with our team to discuss any dietary requirements, or
personalised menu adjustments for your event.

CANAPÉ'S ON ARRIVAL

Choose between one to three items. \$7 each, or 3 for \$18.

Begin with a touch of elegance, pre-dinner canapés served just right. Choose the Capitol lounge, the bar, or settle in by the Chef's Table for a setting that makes the moment unmistakably yours.

COLD CANAPÉS

Smoked Tasmanian Salmon Blini + Herbed Crème Fraîche + Salmon Caviar
Claire de Lune Rock Oysters + Lemon Whipped Ricotta + Burnt Grape Tart
Beef Tartare on Toast
Country-Style Pork Terrine + Piccalilli + Crostini

HOT CANAPÉS

Truffled Mushroom Arancini + Basil Pesto
Crispy Zucchini Flowers + Jersey Milk Curd + Chilli Honey + Pecorino
Bone Marrow Croquettes + Pickled Onions + Parsley + Caper Salad
Harissa Lamb Skewer + Carrot Tahini



BEVERAGE PACKAGES

Prefer to sip your own way? Explore our curated wine list and select the perfect glass or bottle to suit your taste buds. Our list features award-winning wines and selections from celebrated wine regions around Australia and the globe. [View the wine list.](#)

CAPITOL SIPS

1HR \$34 | 2HR \$45 | 3HR \$55

ADD CHAMPAGNE ON ARRIVAL \$25

NV Perrier-Jouët Grand Brut Champagne, Epernay FRA

SPARKLING

Dal Zotto Prosecco, King Valley VIC

WINES

Laneway Chardonnay, Goulburn Valley, VIC

Yealands 'Petal & Stem' Sauvignon Blanc, Marlborough NZ

Woodstock 'Deep Sands' Shiraz, McLaren Vale SA

Underground Pinot Noir, Mornington Peninsula VIC

BEERS

Peroni Nastro Azzurro 5%

Asahi Super Dry 5%

Somersby Apple Cider 4.5%

Heineken 0.0%

QT PREMIUM

1HR \$44 | 2HR \$62 | 3HR \$78

ADD CHAMPAGNE ON ARRIVAL \$25

NV Perrier-Jouët Grand Brut Champagne, Epernay FRA

SPARKLING

Mumm Marlborough Brut Prestige, Marlborough NZ

WINES

Rieslingfreak "No.2" Polish Hill River Riesling, Clare Valley SA

Shaw + Smith Sauvignon Blanc, Adelaide Hills SA

Vasse Felix "Filius" Chardonnay, Margaret River WA

Clonakilla Wines Hilltops Shiraz, CWD

Lark Hill Regional Pinot Noir, CWD

Bodegas Exopto "Bozeto de Exopto" Vino Tinto Grenache Blend, Rioja ES

BEERS

Capital Brewing "Coast Ale" 4.3%

BentSpoke "Crankshaft" West Coast IPA 5.8%

Bentspoke "Barley Griffin" Pale Ale 4.2%

Somersby Apple Cider 4.5%

Heineken 0.0%

QT LUXE

1HR \$75 | 2HR \$95 | 3HR \$110

SPARKLING

NV Perrier-Jouët Grand Brut Champagne, Epernay FRA

WINES

2022 Henschke "Julius" Riesling, Eden Valley SA

2017 Tyrrell's "Stevens" Single Vineyard Semillon, NSW

2020 Tolpuddle Vineyard Chardonnay, Coal River Valley TAS

2020 Domaine Gerard Duplessis Petit Chablis, Chablis FRA

2017 Pressing Matters Pinot Noir, Coal River Valley TAS

2021 Torbreck "The Struie" Shiraz, Barossa Valley SA

2019 Clonakilla Shiraz Viognier, CWD

2015 Arnaud Lambert "Clos De L'etoile" Cabernet Franc, FRA

BEERS

Capital Brewing "Coast Ale" 4.3%

BentSpoke "Crankshaft" West Coast IPA 5.8%

Bentspoke "Barley Griffin" Pale Ale 4.2%

Somersby Apple Cider 4.5%

Heineken 0.0%

PREMIUM SELECTION OF SPIRITS

Four Pillars x QT Gilded Chaos Gin, AUS

Grey Goose Vodka, FRA

Buffalo Trace Bourbon, USA

Macallan Double Oak 12yr Single Malt, SCO

Lagavulin 16yr Single Malt, SCO

Hibiki Harmony Whisky, JAP

Hennessy VSOP Cognac, FRA

Patron Café XO Tequila, MEX

Patron Reposado, MEX



COCKTAILS ON ARRIVAL

ADD COCKTAIL ON ARRIVAL \$20

Ruby Red

23rd Street Rose Vodka + Rose + Pineapple Juice +
Cranberry Juice + Lemon
Served in a Coupe Glass + Crumbled Raspberries

Dill Or No Dill

Bulldog Gin + Dill + Cane Sugar + Lemon +
Celery Bitters + St Germaine + Cucumber + Saline
Served in a Mini Bottle + Dill

Maple Walnut Two-Fold Old Fashioned

Starward Two-Fold Whisky+ Walnut Bitters +
Whistle Pig Maple Syrup
Served in a Clear Rocks Glass + XL Ice Cube

Hello Peachy

Flor de Cana 4yr Rum + Peach Schnapps + Honey +
Pineapple Juice + Lime + Mint
Served in a Highball Glass + Peach Slice



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