

CAPITOL BAR AND GRILL

GROUP DINING

2 COURSE 69pp | 3 COURSE 79pp

ANTIPASTI

Artisanal Bread

Pepe Saya Cultured Butter

Alto Olives + San Danielle Prosciutto

Chicken Liver Parfait

Pickled Chilli + Toast

Tomato Carpaccio

Rockmelon + Olive + Warrigal Greens

Jersey Milk Burrata

Kombu Salt

MAINS

Humpty Doo Barramundi

Fennel + Onion + Lemon Butter Sauce + Gremolata

Sirloin

Pasture Fed + Cape Grim TAS + 300g

SIDES

Autumn Leaf Salad | Chardonnay Vinaigrette

Fries

DESSERT

Hazelnut Tiramisu

Mascarpone Crème + Marsala + Espresso

Honey Panna Cotta

Chamomile Strawberries

ENHANCE YOUR EXPERIENCE

Add Oysters – ½ Dozen \$36 | Dozen \$72

Indulge in a Pasta Course

Rigatoni alla Arrabbiata – \$8pp

Vannella Stracciatella + Basil Pesto

Italian Pork & Fennel Ragù – \$9.5pp

“Pasta Bake” + Conchiglie

Add a Premium Steak

T-Bone Bistecca alla Fiorentina – \$33.5pp

Brooklyn Valley NSW + Grass Fed + 800g

Rib Eye – \$25pp

Riverina NSW + MB3 + Grain Fed, 300g