

CAPITOL

BAR AND GRILL

FESTIVE GROUP DINING

Sample Menu – Subject to Change

2 COURSE 75pp | 3 COURSE 85pp

ANTIPASTI

Artisanal Bread

Pepe Saya Cultured Butter

Capitol Antipasti Plate

LP's Salami Cotto + Alto Olives + Vanella Burrata

Chicken Liver Parfait

Blackberries + Pickled Chilli + Toast

Grilled Queensland Tiger Prawns

Roast Beets + Grapefruit + Endive + Almond

MAINS

Northern Territory Barramundi

Macadamia Romesco + Fennel + Lemon

Cape Grim Sirloin

Grass Fed + MBS 4 + 300g

Cacio e Pepe

Conchiglie + Toasted Black Pepper + Pecorino

SIDES

Grilled Zucchini & Broccolini

Shoestring Fries

DESSERT

Hazelnut Tiramisu

Mascarpone Crème + Marsala + Espresso

Boysenberry Granita

Whipped Coconut Yoghurt

Manuka Honey Madeleines