

FOOD & DRINKS

CANBERRA FAVOURITES

The Antipasto Table

The Cured Artisan Smallgoods Plate,
Marinated Native Olives, 2 Year Aged Parmesan
Medium/Large \$26/\$32

Detox Salad

Chopped Tomato, Radish, Carrots, Kale, Chickpeas,
Red Quinoa, Cucumber, Shallots, Sorrel \$18

Calabrian Salt Baked Baby Beets

Pickled Sweet & Sour Strawberries, Cashew Cheese, Beet Juice, Sorrel \$22

Caprese

Mozzarella, Heirloom Tomatoes, Rooftop Basil,
Alto New Season Olive Oil \$22

Tuna Tartare

Tuna Belly, Fresh Tasmanian Horseradish,
Preserved Lemon, Lemon Balm \$22

Chopped NY Caesar

Soft Herb Dressing, Garlic Grissini, White Anchovies \$19

The Capitol Coney Island Burger

Dry Aged in house, Cape Grim, Pasture Fed T-Bone, Crisp Onions,
Tomato, Gruyère Cheese, Coney Island Pickle, Shoestring Fries \$27

The Fish Burger

Parmesan and Lemon Crumbed Whiting, Rooftop Garden Rocket,
Capers, Onion and Parsley Salad, Lemon Aioli, Shoestring Fries \$25

THE GRILL DEPARTMENT

Rib Eye

Black Angus, Grain Fed, 320g, Riverina, NSW
Tarragon Béarnaise Sauce, Shoestring Fries \$58

Minute Steak

Black Angus, Grain Fed, 180g, Riverina, NSW
Anchovy Butter, Watercress, Horseradish Salad,
Shoestring Fries “Cooked No Less Than Pink” \$35

Sirloin

Black Angus, Pasture Fed, 250g, Cape Grim, TAS
Red Pepper Sauce \$38

A LITTLE ON THE SIDE

Shoestring Fries \$10

Steam Green Machine

Steamed Squash, Asparagus, Zucchini, Broccoli, Mint, Lemon Ricotta \$12

Butter Lettuce

Lemon Vinaigrette, Dill, Mint, Frissee \$10

SWEETIE

Our Crisp Profiteroles

Crisp Pastry Filled with Lemon Mascarpone Ice Cream,
Chantilly, Warm Chocolate Sauce & Chocolate Pearls \$21

Tiramisu

Classic But My Way, Served at The Table, Loads of Alcohol,
Espresso, Mascarpone \$19

	Glass	Bottle
<hr/> HOUSE WINES <hr/>		
Endless Sauvignon Blanc King Valley, VIC	\$10	\$45
Mr. Salvatore Sangiovese Langhorne Creek, SA	\$10	\$45
FWC Brut Cuvee South Western Australia	\$11	\$50
<hr/> SPARKLING & CHAMPAGNE <hr/>		
Petit Cordon by Maison Mumm Brut Prestige		
<i>Marlborough, New Zealand</i>	\$14	\$65
Reversanti Prosecco DOC NV <i>Veneto, Italy</i>	\$13	\$60
Perrier-Jouët 'Grand Brut' NV <i>Epernay, France</i>	\$28	\$149
<hr/> WHITE WINE <hr/>		
Tai Nui Sauvignon Blanc 2016 <i>Marlborough, NZ</i>		\$48
Philip Shaw No.19 Sauvignon Blanc 2017 <i>Orange, NSW</i>	\$12	\$55
Ata Rangi Sauvignon Blanc 2017 <i>Martinborough, NZ</i>		\$60
Savardo Breganze Pinot Grigio 2016 <i>Veneto, Italy</i>	\$11	\$48
Ross Hill Pinot Gris 2017 <i>Orange, NSW</i>	\$15	\$65
Pieropan Soave 2017 <i>Veneto, Italy</i>		\$78
Larry Cherubino Ad Hoc Wallflower Riesling 2017 <i>Great Southern, WA</i>		\$48
Howard Park Porongorup Riesling 2017 <i>Great Southern, WA</i>	\$14	\$65
Helm Premium Riesling 2017 <i>Canberra District, NSW</i>		\$80
Bloodwood Chardonnay 2015 <i>Orange, NSW</i>	\$17	\$80
Sorrenberg Chardonnay 2016 <i>Beechworth, VIC</i>		\$130
Paul Pillot Bourgogne Blanc 2014 <i>Burgundy, France</i>		\$110

	Glass	Bottle
<u>ROSÉ</u>		
Spinifex 2017 <i>Barossa Valley, SA</i>	\$13	\$60
Domaine du Gros 'Nore' Bandol 2012 <i>Provence, France</i>		\$95

RED WINE

Little Yering Pinot Noir 2016 <i>Yarra Valley, VIC</i>		\$48
Thick as Thieves 'Plump' Pinot Noir 2017 <i>Yarra Valley, VIC</i>	\$16	\$80
Domaine Bouchard Bourgogne "La Vignee" 2013 <i>Burgundy, France</i>		\$100
Castello Di Farnetella Chianti Colli Senesi 2015 <i>Tuscany, Italy</i>	\$16	\$75
Cape Barren Native Goose Shiraz 2016 <i>McLaren Vale, SA</i>	\$14	\$60
Yangarra Estate Preservative Free Shiraz 2017 <i>McLaren Vale, SA</i>		\$59
Crawford River Cabernet Merlot 2015 <i>Henty, VIC</i>	\$14	\$65
Balnaves Cabernet Sauvignon 2012 <i>Coonawarra, SA</i>	\$18	\$90

DESSERT WINE

Primitivo Quiles Moscatel <i>Alicante, Spain</i>		\$35
Peter Lehmann Botrytis Semillion 2011 <i>Barossa Valley, SA</i>	\$14	\$53
Piggs Peake Suckling Pig Shiraz 2015 <i>McLaren Vale, SA</i>		\$64
Pressing Matters Riesling R139 2016 <i>Coal Valley, TAS</i>		\$61

COCKTAILS

Old Pal	\$19
Bulleit Rye, Noilly Pratt Dry, Campari, Lemon Twist	
Martinez	\$19
Tanqueray Gin, Luxardo Maraschino Liqueur, Dolin Rouge, Orange Twist	
Liberal	\$20
Bulleit Rye, Cinzano Rosso 1757, Averna Amaro, Orange Bitters, Lemon Twist	
Jack Sparrow	\$25
Ron Zacapa 23yr Dark Rum, PX Sherry, Chocolate Bitters, Toasted cinnamon quill	
Pegu Club	\$22
Four pillars rare dry gin, Orange Curacao, Lime juice, Orange and Angostura Bitters	
Seasonal Cobbler	\$22
Chambord, Napoleon Brandy, Oloroso Sherry, Fresh fruit berries, Orange and Lemon	
Trinidad Sour	\$20
Angostura Amaro, Bacardi Oro, Orgeat syrup, Lemon juice, Eggwhite	
Widow's Kiss	\$19
Calvados, Dom Benedictine, Yellow Chartreuse, Bookers Bitters, Lemon twist	
QT G&T	\$20
Elephant Gin, Elderflower liquor, Lemon, Cucumber soda, Rosemary	

BOTTLE BEER

James Boag's Premium Light	\$8
Hahn Super Dry	\$9.5
James Boag's Premium	\$9.5
Corona	\$9.5
Crown	\$10
Birra Moretti	\$10
Asahi	\$10
Stella Artois	\$10
Capital Brewing Co. Coast Ale	\$11
Feral Hopp Hog Pale Ale	\$11
BentSpoke 'Crankshaft' IPA	\$12

BOTTLED CIDER

Pipsqueak Cider	\$9
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