

CHAMPAGNE

Petit Cordon by Maison Mumm 'Brut' Marlborough NZ	\$14
Perrier Jouet 'Grand Brut' Champagne FRA	\$26

STARTERS

The Antipasto Table The Cured Artisan Smallgoods Plate, Marinated Native Olives, 2 Year Aged Parmesan Medium/Large	\$26/\$32
Live Oyster Bar Our Live Oysters Shucked to Order Pacific / Rock Lemon, White Balsamic Vinaigrette.....	Each \$5
Beef Carpaccio Pepper Crusted, Salmoriglio, Lemon, Reggiano	\$22
Calabrian Salt Baked Baby Beets Pickled Sweet & Sour Strawberries, Cashew Cheese, Beet Juice, Sorrel	\$22
Wood Grilled Octopus Nduja, Kipfler Potatoes, Basil, Black Garlic	\$22
Tuna Tartare Tuna Belly, Fresh Tasmanian Horseradish, Preserved Lemon, Lemon Balm	\$22
Burrata Raw Artichoke Hearts, Anchovies, Preserved Lemon, Green Olives	\$24
Zucchini Blossoms Buffalo Ricotta & Pecorino, Romesco Sauce, Chilli Infused Honey.....	\$19

MAIN COURSE

Mushroom Crostata Porcini Tart, Mascarpone Polenta, Mushroom Borage Gravy	\$36
Casarecce Pasta & Lamb Ragù 12 Hour Braised Lamb Shoulder, Baby Peas.....	\$29
Hand Cut Fettucine Free Range Berkshire Italian Pork Sausage Ragù	\$30
Pollies Pie Dry Aged Beef Braised in Barolo Wine, Tiny Champignons, Pea & Mint Mash Floater, Wine Gravy.....	\$36
Cotoletta alla Holstein Crumbed Milk Fed Veal, White Rocks WA, 250g Organic Egg, Ortiz Anchovies, Chilli, Pickles	\$44
NZ Snapper Fillet Wilted Lettuce, Peas, Dill, Lemon Sauce	\$42
Whole NZ Flounder Capers, Burnt Butter, Sea Succulents, Lemon	\$42

CAPITOL GRILL DEPARTMENT

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	\$42
T-Bone "Bistecca Fiorentina" Dry Aged Black Angus, Pasture Fed, 400g, Cape Grim, TAS Salsa Erbe, Lemon	\$44
Rib Eye Black Angus, Grain Fed, 320g, Riverina, NSW Tarragon Béarnaise Sauce, Shoestring Fries	\$58
The Fillet Wagyu-Black Angus Cross, Grain Fed, 200g, Riverina, NSW Burnt Onion Mustard	\$52
New York Sirloin Dry Aged <i>When Available</i> Dry Aged, Pasture Fed on the Bone, 350g, Cape Grim, TAS Polenta Crusted Onion Rings.....	\$44

TO SHARE FOR 2 OR MORE
PLEASE ALLOW 30 MINUTES

Best Centre Cut Scotch Fillet 500g Wagyu-Black Angus Cross, Grain Fed, Riverina, NSW	\$98
T-Bone "Bistecca Fiorentina" 1kg Black Angus, Pasture Fed, Cape Grim, TAS Salsa Erbe, Lemon	\$98

A LITTLE ON THE SIDE

Burnt Onion Mustard	\$4
Peppered Jus	\$4
Béarnaise	\$4
Salsa Erbe	\$4

HAND HELD

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
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GARDEN SALADS

Treviso Salad Red Oak, Mustard Cress, Sumac, Horseradish Lemon Vinaigrette.....	\$12
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VEGETABLES

Sautéed Garlic Field Mushrooms Lemon Myrtle Butter.....	\$12
Steamed Seasonal Greens Fennel Garlic Butter	\$12

NOT A VEGETABLE

Black Truffle Mac 'n' Cheese Reggiano, Asiago, Taleggio, Gruyere Cheese Sauce, Gratinated with Pangrattato.....	\$16
Crispy Polenta Fingers Whipped Herb Sour Cream, Lemon	\$12

A CELEBRATION OF POTATOES

Paris Mash Potatoes	\$12
Shoestring Fries	\$10
Crisp Italian Style Potatoes, Garlic, Rosemary, Marjoram.....	\$12

SWEETS

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
Sfingi Donuts Green Raisins, Cinnamon Snow Sugar	\$16
A Kubrick Era Dessert White Chocolate Dome Filled With Blueberries, Double Chocolate Mousse, Spearmint Sorbet, Bitter Chocolate Crumble, Collapsing Dark Chocolate Sauce	\$21
New York Cream Cheesecake Spiced Passionfruit Sauce	\$21
Blood Orange & Campari Granita Vanilla Coconut Chantilly	\$15
Rhubarb & Strawberry Balsamic White Chocolate Balls	\$10

FORMAGGIO

Daily Cheese Selection <i>Served with Oat Cakes, Grissini, Lavosh, Candied Fig</i> Per 3 Pieces	\$32
Per 5 Pieces	\$48

CAPITOL BAR AND GRILL