



## FEASTING MENUS

2 COURSE SET \$65

3 COURSE \$85

### STARTERS

Fresh Sonoma Bread, Pepe Saya Butter

The Cured Artisan Smallgoods Plate, Marinated Native Olives, 2 Year Aged Parmesan

Tuna Tartare, Fresh Tasmanian Horseradish,  
Preserved Lemon, Lemon Balm

Calabrian Salt Baked Baby Beets, Pickled Sweet & Sour Strawberries, Cashew Cheese, Beet  
Juice, Sorrel

### MAINS

Sliced to Share Rib Eye, Bone Removed, Grain Fed, 320g, 100% Black Angus,  
Gippsland, VIC, Béarnaise Sauce

NZ Snapper Fillet, Wilted Lettuce, Peas, Dill, Lemon Sauce

Casarecci Con Funghi

### SIDES

Steam Seasonal Greens, Fennel Garlic Butter

Shoestring Fries

Treviso Salad, Red Oak, Mustard Cress, Sumac, Horseradish, Lemon Vinaigrette

### DESSERTS

Sfingi Donuts  
Green Raisins, Cinnamon Snow Sugar

New York Cream Cheesecake  
Spiced Passionfruit Sauce

Our Crisp Profiteroles  
Filled with Lemon Mascarpone Ice-Cream, Chantilly,  
Warm Chocolate Sauce & Chocolate Pearls

@QTCanberra CapitolBarandGrill



**Creative Director: Robert Marchetti**

**Executive Chef: Josh Smith-Thirkell**