

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,
Our Hot Sauce Each \$5

Our Steak Tartare
Hand Cut Ox/Beef, Smoked Shimeji Mushrooms,
Organic Yolk, Crisp Bread \$24

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

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

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

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 & Prawns
Walnut Pesto, Tiger Prawns, Garlic,
Greek Basil & a Hint of Chilli \$36

Hand Cut Fettucine
Free Range Berkshire Italian Pork Sausage Ragu \$30

Pollies Pie
Dry Aged Beef Braised in Barolo Wine, Tiny Champignons,
Pea & Mint Mash Floater, Wine Gravy..... \$36

Cotoletta alla Milanese
Parmesan Crumbed Milk Fed Veal Cutlet,
Treviso, Red Oak, Mustard Cress, Horseradish &
Sumac Salad, Hot Mustard \$42

NZ Snapper Fillet
Wilted Lettuce, Peas, Dill, Lemon Sauce \$38

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 \$38

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 \$55

New York Sirloin Dry Aged *When Available*
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

3 Steak Sandwich
Paper Thin Wagyu Rib, Ox Fillet, Dry Aged Sirloin,
In Challah Bread, Asiago Cheese, Rocket,
Pepper Dipping Sauce \$38

GARDEN SALADS

Chopped NY Caesar
Soft Herb Dressing, Garlic Grissini, White Anchovies ...\$19

Butter Lettuce
Lemon Vinaigrette, Dill, Mint, Frisée \$10

VEGETABLES

Sautéed Garlic Field Mushrooms
Lemon Myrtle Butter..... \$10

Pea Me Up
Peas, Baby Carrots, Asparagus,
BBQ Double Smoked Bacon Lardon's \$12

Steam Green Machine
Steamed Squash, Asparagus, Zucchini, Broccoli, Mint,
Lemon Ricotta..... \$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 \$10

A CELEBRATION OF POTATOES

Paris Mash Potatoes..... \$10

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 \$17

A Kubrick Era Dessert
White Chocolate Dome Filled With Blueberries, Double
Chocolate Mousse, Spearmint Sorbet, Bitter Chocolate
Crumble, Collapsing Dark Chocolate Sauce \$21

Chocolate & Raspberry Pavlova
Lemon Curd, Chocolate Zabaglione, Spiced Peaches \$21

Blood Orange & Campari Granita
Vanilla Coconut Chantilly \$15

Rhubarb & Strawberry Balsamic
White Chocolate Balls \$10

FORMAGGIO

Daily Cheese Selection
Served with Oat Cakes, Grissini, Lavosh, Candied Fig
Each \$14
Per 3 Pieces \$32

CAPITOL BAR AND GRILL