

## FOOD & DRINKS

## CANBERRA FAVOURITES

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### **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

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### **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

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**Shoestring Fries** ..... \$10

### **Steam Green Machine**

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

### **Butter Lettuce**

Lemon Vinaigrette, Dill, Mint, Frissee ..... \$10

## SWEETIE

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### **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

## SPARKLING & CHAMPAGNE

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Petit Cordon by Maison Mumm Brut Prestige		
<i>Marlborough, New Zealand</i>	\$14	\$65
Four Winds Riesling 2018 <i>Canberra District, ACT</i>		\$65
Perrier-Jouët 'Grand Brut' NV <i>Epernay, France</i>	\$26	\$130
Pol Roger Reserve NV <i>Epernay, France</i>		\$165
G.H. Mumm 'Grand Cordon' NV Rose <i>Reims, France</i>		\$155

## WHITE WINE

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Eden Road 'Long Road' Sauvignon Blanc <i>Canberra District, ACT</i>	\$14	\$60
Andrew Thomas Braemore Semillon <i>Hunter Valley, NSW</i>		\$105
Pewsey Vale 'Contours' Riesling 2013 <i>Eden Valley, SA</i>	\$16	\$80
Larry Cherubino Ad Hoc Wallflower Riesling 2017 <i>Great Southern, WA</i>		\$48
Helm Premium Riesling 2017 <i>Canberra District, NSW</i>		\$80
Ross Hill Pinot Gris 2017 <i>Orange, NSW</i>	\$15	\$65
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>		\$99
La Rivolta 'Vigneti di Burma' Flanghina 2017 <i>Campania, ITA</i>	\$14	\$70

## ROSÉ

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Four Winds Vineyard Sangiovese 2013 <i>Canberra District, ACT</i>	\$13	\$59
Domaine du Gros 'Nore' Bandol 2012 <i>Provence, France</i>		\$95

## RED WINE

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Lerida Estate 'Cullerin' Pinot Noir 2017 <i>Lake George, ACT</i>	\$17	\$85
Curly Flat Pinot Noir 2015 <i>Macedon Ranges, VIC</i>		\$125
Tenuta Terraviva 'Lui' Montepulciano d'Abruzzo 2014 <i>Abruzzo, ITA</i>	\$16	\$75
Mount Majura TSG <i>Canberra District, ACT</i>		\$72
Moppity Vineyards Shiraz 2016 <i>Hilltops, NSW</i>	\$15	\$75
Cape Barren Native Goose Shiraz 2016 <i>McLaren Vale, SA</i>		\$60
Clonakilla Shiraz Viognier 2017 <i>Canberra District, ACT</i>	\$38	\$215
Charles Melton Nine Popes Grenache, Shiraz, Mourvedre 2011 <i>Barossa Valley, SA</i>		\$210
Wynns 'Black Label' Cabernet Sauvignon 2012 <i>Coonawarra, SA</i>	\$18	\$90
Crawford River Cabernet Merlot 2015 <i>Henty, VIC</i>		\$85

## DESSERT WINE

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Freeman 'Dolcino' Viognier <i>Hilltops, NSW</i>	\$13	\$75
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>		\$65
Pressing Matters Riesling R139 2016 <i>Coal Valley, TAS</i>		\$61

## COCKTAILS

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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

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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
BentSpoke 'G.F.G' Ginger Beer	\$11
BentSpoke 'Crankshaft' IPA	\$12

## BOTTLED CIDER

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Pipsqueak Cider	\$9
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