

# CAPITOL

## BAR AND GRILL

### GROUP DINING

**2 COURSE (Antipasti + Mains) 69pp | 3 COURSE 79pp**

#### ANTIPASTI

##### **Bread Basket**

Schiacciata + Whole Wheat Miche Sourdough + Pepe Saya Cultured Butter

##### **Capitol Antipasti Table**

LP's Saucisson Sec + Mortadella + Alto Olives + Farmers Market Giardiniera + Adelaide Hills  
Double Cream Brie + Grissini

##### **Crispy Zucchini Flowers**

Truffled Goat Curd + Chilli Honey + Pecorino

##### **Anchovies**

Cantabrian Anchovies + EVO

#### MAINS

##### **Wood Grilled Seafood Bouillabaisse**

Market Fish + QLD Tiger Prawn + Tasmania Scallops + Bisque

##### **½ Spatchcock Cottoletta**

Herb & Parmesan Crumb + Nduja + Tuscan White Beans + Brassicas + Lemon

#### SIDES

##### **Roast Blue Potatoes**

Rosemary + Garlic

##### **Green Leaf Salad**

Pickled Pear + Chardonnay Vinaigrette

#### DESSERT

##### **Tiramisu "1988 Recipe"**

OtherSky Espresso + Mascarpone Crème + Lots of Alcohol

##### **Our Eton Mess**

Crème Diplomat + Passionfruit + Blueberries + Lemon Myrtle + Meringue

#### *ENHANCE YOUR EXPERIENCE*

**Add Oysters – ½ Dozen \$36 | Dozen \$72**

***Indulge in a Pasta Course Before Your Main***

##### ***Duck Casarecce – \$8.5pp***

Free Range Duck Ragout + Pancetta +  
Fennel + Pecorino

##### ***Aglio e Olio – \$9.5pp***

Spaghetti + Fraser Island Blue Swimmer Crab  
+ Garlic + Chilli + Parsley + Lemon

***Complete Your Feast with a Perfectly Grilled Woodfired Steak***

##### ***Sirloin – \$9.5pp***

Cape Grim TAS (300g)

##### ***Wagyu Rib Eye – \$21.5pp***

Robbins Island TAS (320g)