

Autumn 2021

Focaccia + Alto Olive Oil 3 pp

OYSTERS

Rusty Wire, Clyde River, NSW 7

Clair de Lune, Clyde River NSW 6

Mimosa, Wapengo, NSW 5

STARTER

Zucchini Flowers + Goat Curd + Pecorino + Romesco + Honey 19

Mussels Escabeche 19

Burrata + Burnt Grapes + Mint 22

San Danielle Prosciutto + Rockmelon 19

Salmon Crudo + Capers + Cucumber + Roe + Finger Lime 22

Wagyu Beef Tartare + Cornichons + Shallots + Saltbush + Melba Toast 22

Black Pearl Oscietra Gold Caviar 10g + Potato Scallops + Crème Fraiche + Chives 120

MAIN

Casarecce + Tiger Prawns + Garlic + Chilli + Parsley + Pangrattato 32

Cauliflower + Sheep's Milk Ricotta + Soft Herbs + Honey 29

Berkshire Porchetta + Apples + Rocket 38

Chicken Maryland + Beans + Cavolo Nero + Pancetta 36

Mooloolaba Yellowfin Tuna + Anchoide + Sea Herbs 42

GRILL

Rib Eye + Riverine Northern NSW + 300g + Béarnaise + Pommes Galette 60

Minute Steak + Brooklyn Valley Gippsland VIC + 200g + Anchovy Butter + Fries 44

Fillet + Grasslands Darling Downs QLD + 200g + Red Wine Jus + Pommes Galette 56

Bistecca alla Fiorentina + 45 Day Dry Age + Brooklyn Valley Gippsland VIC + 800g 110

SIDE

Heirloom Zucchini + Preserved Lemon + Smoked Almonds + Oregano 12

Charred Baby Gem + Ortiz Anchovy + Champagne Vinaigrette + Chervil 12

Crispy Potatoes + Rosemary + Garlic 12

Truffle Mac & Cheese 16

Autumn Leaves 10

DESSERT

Tiramisu + Mascarpone + Cocoa Nibs + Hazelnuts 19

Basque Cheesecake + Figs + Oranges 18

Dark Chocolate Semifreddo + Chilli Honeycomb + Peanut Butter 18

Mauri Taleggio + Quince + Lavosh 16

Chef de Cuisine Mel Hobby

Executive Chef Josh Smith-Thirkell

CAPITOL
BAR AND GRILL

