

CHAMPAGNE & STARTERS

A glass of **G.H. Mumm Brut NV** Reims, France \$25

The Seasonal Antipasto Table

The Cured Meat Smallgoods Plate "Everything We Have"
Medium/Large \$26/\$32

CANBERRA FAVOURITES

Live Oysters

Choice: Rocks/Pacific's, Shucked to Order
A Dressing of White Balsamic, Spring Onions,
Coriander Roots, Fresh Lemon6/\$26 12/\$52

Cocktail

Mooloolaba Prawns Steamed in Beer,
Shredded Iceberg Lettuce, Tomato, Chives,
Fresh Horseradish, Cognac Sauce..... \$21

Bringing Back The Tuna Belly Carpaccio

Ice Radishes, Organic Mint Tea Smoked Grape Tomatoes,
Young Coriander, Lime..... \$24

No So Classic Steak Tartare

Hand Cut Ox/Beef, Smoked Shemiji Mushrooms,
Organic Yolk, Truffle Crisp Bread..... \$24

A Little Italy's Classic Workers Lunch

Air Dried Wagyu Beef Bresaola, Flat Rocket, Lemon Salad,
Roasted Garlic Scapes, Red Mild Chillies, Pickles.....\$21

Zucchini Blossoms are in "Season"

Lemon & Parmesan Crumbed Zucchini Flowers Filled
With Fresh Goats Curd, Pecorino, Nutmeg,
Our Rooftop Garden Vegetables "Jardiniere" Tuscan Style,
Silken Potato Puree \$21

OLD NEW CRAB CAKES

Hot Spanner Crab Cakes

Celeriac, Hot Sauce, Aioli, Lemon \$24

SOUP

The Real Chicago Cold Day Chowder

Clams, Oysters, Maple Grilled Double Smoked Bacon,
New Potatoes, Oyster Crackers and Hot Sauce..... \$21

RELIVING THE 80'S CLASSICS

The 1980's Canberra Carbonara

Ribbed Penne, Smoked Pancetta, 64 Degree Egg,
A Splash of the 1980s Garlic Infused Cream..... \$24
Become a Politico Rockefeller and Add Caviar.....\$18

Baked Cannelloni Chicago Style

Spinach Cannelloni, Filled with Ricotta & Parmesan,
Covered and Baked with Mushrooms & Mozzarella..... \$25

"Fettuccine con Bolognese"

Wide cut Black Pepper Pasta, 6 Hour Beef Ragù,
Bologna Style..... \$25

CRISPY SOUL FOOD CHICKEN

Crisp Buttermilk Chicken & Waffles

Marinated for 24hrs, Pure Maple Syrup,
Green Tomatoes, Watercress & Lemon Salad..... \$36

MY 2 FAVOURITE PIES

Pollies Pie

Dry Aged Beef, Braised in Barolo Wine, Tiny Champignons,
Pea & Mint Mash Floater, Wine Gravy..... \$32

Seafood Pie

Filled with Snapper, Ocean Trout, Scallops, Prawns &
Peas in an Old School White Sauce, Puff Pastry Top..... \$42

THE GRILL DEPARTMENT

"I only have a Minute Steak" Rib Eye

Grain Fed, 180g, 100% Black Angus, NSW,
Anchovy Butter, Watercress, Shallots, Horseradish Salad,
Shoestring Fries: *Cooked No Less Than Pink*..... \$35

T-Bone "Bistecca Fiorentina"

Dry Aged in House, Pasture Fed, 500g, Cape Grim, TAS,
Salsa Erbe, Lemon.....\$42

Rib Eye

Bone Removed, Grain Fed, 320g, 100% Black Angus,
Gippsland, VIC, Selection of Mustards, Sauces\$48

Eye/Ox Fillet

Pasture Fed, 200g, Ox/Beef, Cape Grim, TAS,
Salsa Verde, Lemon, 30 Year Old Balsamic\$48

Sirloin "Pepper Steak"

Pasture Fed 250g, Angus/Hereford, Cape Grim, TAS,
Red & Green Peppercorn, Cognac Sauce, Watercress.... \$38

New York Sirloin

When Available

Dry Aged in House Pasture Fed on the Bone, 350g,
Cape Grim, TAS, Parmesan & Lemon Crumbed
Artichoke Hearts.....\$42

Pork T-Bone Chop "Italian Brooklyn Connection"

Roasted Free Range Pork Loin Chop,
"Agro Dolce" Cumquats & Yellow Peppers, Currants,
Pinenuts, Crisp Sage\$38

The "Smoke Pit" Tray

Grilled ACT Kiln Smoked Bacon,
Chorizo Sausage, Sake Marinated Dry Rub Pork Ribs,
Fine Cut Coleslaw, Josh's Pickled Sweet "n" Sour Jalapenos,
Siracha Chilli and Wild Meat Sauce.....\$39

CARING IS SHARING

Rib Eye "For 2 Persons"

Grain Fed on the Bone 600g, 100% Black Angus, NSW,
Selection of Mustards, Sauces, 30 Minutes\$78

Double Rib Eye Tomahawk

Minimum 4 people

Barbecued Over Wood & Coals, Rosemary & Garlic Brush,
Served With Creamy Potatoes, Mashed Minted Peas &
Black Truffle Baked Garlic Butter Field Mushrooms.... \$88pp

FROM THE SEA

Sicilian-Japanese Market Style Tuna

Fennel and Pepper Crusted Sicilian *MSC Approved*
Sustainable Tuna Steaks Market Style,
Cauliflower Puree, Japanese Pickled Zucchini,
Black Sesame, Ginger Salad \$44

Line Caught Snapper

Frisée, Basil, Mint, Ice Radish, Salad,
Classic Lemon, Caper, Pepe Saya Butter Sauce\$39

Pale Ale Beer Battered King George Whiting

Zucchini, Pickled Mashed Peas,
Our Rooftop Garden Radishes & Malt Vinegar.....\$36

FROM THE FARM

"Pollo Arrosto Bambino" Bobbo Style

Whole Roasted Baby Chicken Filled with Ricotta,
Lemon Thyme, Parmesan on Steamed Spinach &
Chicken Juices Disguised as Gravy.....\$38

The Classic Spiced Duck Confit Leg

Lentils, Carrot Chunks, Chinese Broccoli and a
Splash of Organic Soya Sauce..... \$37

My Dear Venison "The Roman Osso Bucco"

Braised & Cooked on the Bone for 6 hours in Red Wine,
Wet Mascarpone Polenta, Pearl Onions & Mushrooms,
Lemon Balm\$36

ALL YEAR ROUND CLASSICS

Veal Chop Parmesan Crumbed

"Cotoletta alla Milanese"
Milk Fed Veal Cutlet, Parmesan Crumbed,
Steamed Asparagus, Lemon,
Cooked in New Season Extra Virgin Olive Oil.....\$40

The Capitol Umami Burger

Made with Our House Dry Aged T-Bone
Hand Minced Pasture Fed, Cape Grim, Tasmanian Beef,
Bang Bang Sauce, Raclette Cheese, Frisée,
House Made Pickle, Tomato,
A Bowl of Truffle Salted Onion Crisps.....\$26

GARDEN SALADS

Butter Lettuce

Lemon Vinaigrette, Dill, Mint, Frisée \$10

Red & White Shaved Coleslaw

Balsamic, Parmesan, Chives, Lemon, Blackened Corn... \$12

VEGETABLES

Steamed Green Beans

Smoked Almonds, Black Sesame,
Garlic & Lemon Myrtle Butter \$9

Steam Green Machine

Steamed Squash, Asparagus, Zucchini,
Peas, Mint, Lemon Ricotta \$12

Steamed & Smashed Organic Broccolini

Green Garlic, Mild Red Chilli, Mint, Lemon \$12

NOT A VEGETABLE

Mac n Cheese "Maccheroni con Formaggio e Tartufo"

Black Truffle, White Parsley, 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
Steak Fries \$12

Baby Carrots & Pink Fir Apple Potatoes

Steamed, Chopped, Dill, Whipped Green Garlic Aioli... \$12

SWEETS

Capitol Grill Classic Profiteroles

Filled with Crème Patisserie & Vanilla Ice-Cream,
Drowned in Valrhona Dark Chocolate Sauce..... \$18

Tiramisu

Classic but my way, served at the Table,
Loads of Alcohol, Espresso, Mascarpone \$19

"Ciambelle Bambino"

Baby Doughnuts, Cinnamon Sugar, Vanilla Custard,
Honey From Our Very Own Rooftop Beehive,
Strawberry, Lemon Mint, Jam Syringes \$14

A Kubrick Era Dessert

White Chocolate Dome Filled with Blueberries,
Double Chocolate Mousse, Spearmint Sorbet,
Bitter Chocolate Crumble, Collapsing Dark
Chocolate Sauce \$21

Lemon Posset and Strawberries Balloon

Tangy Lemon Curd Posset, Pickled Sweet & Dried
Strawberries, Pepper Meringue Shards, Shortbread Biscuits,
Baby Lemon Basil..... \$18

The Ultimate Red Velvet & Beet Cake

Filled with Lemon Icing, White Chocolate,
Poached Local Rhubarb, Lemon Cream \$19

The Real-Fake Coconut Bounty Shell

Filled with Coconut Gelato,
Lime Curd, Candied Almonds & Coconut Snow..... \$21

Elegant Ice-Cream Sandwich

Honeycomb Gelato Filling, Wrapped In Paper Wafer
Dipped In Coconut & Chocolate, Saffron Fairy Floss \$18

I NEED A LITTLE SWEET

A Mini Plate of Mini Sweets \$10

FORMAGGIO

Parmigiano Reggiano "La Rocca"

3 Year Old "The King of all Cheese" Modena, Italy

Gorgonzola Picante

2 Year Old Cave Aged, Piedmont, Italy

Aged Cheddar

Maffra, Victoria, Australia

*Served with Oat Cakes, Truffle Grissini, Lavosh, Candied Fig
Each \$14
Per 3 Pieces.....\$24*



I LOVE THE OLD SCHOOL FOOD ERA

October 2015

Creative Food Director: Robert Marchetti



@CapitolBarandGrill



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#QTCanberra