

# CAPITAL BISTRO

## We have a special offer...

You may choose two or three courses from the complete Capital Bistro menu at a set price which includes a complimentary drink.

### TWO COURSES \_\_\_\_\_ 50

Starter or Entrée + Main Course  
or Main Course + Dessert

\*Includes 1 glass of beer, wine or soft drink

### THREE COURSES \_\_\_\_\_ 65

Starter or Entrée + Main Course + Dessert

\*Includes 2 glasses of beer, wine or soft drink

All Grill menu items are included in this offer but will incur an

### UPGRADE PRICE OF \_\_\_\_\_ 10

\*Only standard beer, wine and soft drink is included in this deal. Please choose from the selection on the drinks menu which have an asterisk.

Kindly note that with this generous offer no variation or swapping possible.

## ENTREE

### BRUSCHETTA \_\_\_\_\_ 18

Smoked salmon bruschetta, red onion, dill, capers, lemon and cream cheese.

### SWEET POTATO CRISPS \_\_\_\_\_ 12

Sweet potato crisps, tandoori hummus, sesame salt. GF DF V VV

### CALAMARI \_\_\_\_\_ 19

Garlic and lime coated calamari, slaw, aioli, sesame salt. GF DF

### ARANCINI \_\_\_\_\_ 15

Pumpkin and three cheese arancini, creamy basil pesto. GF

### FRITTERS \_\_\_\_\_ 19

Corn and Zucchini fritters, slaw, goats cheese, fresh salsa, sesame salt. V GF

## MAINS

### SALMON \_\_\_\_\_ 34

Sesame coated salmon, fresh tomato and mango salsa, mild red curry, coconut sauce, lime and ginger rice, crispy shallots, fresh herbs. GF DF

### CRISPY BUTTER CHICKEN \_\_\_\_\_ 32

Crispy butter chicken, cos lettuce, goats cheese, parmesan, croutons, fresh tomato cucumber and mango salsa, greek yoghurt. GF upon request

### PARMIGIANA \_\_\_\_\_ 30

Capital chicken parmigiana, house crumbed chicken breast topped with bacon, onion, tomato sugo and cheese, served with chips and salad.

Swap salad for vegetables \$3.00

### BAKED EGGPLANT \_\_\_\_\_ 32

Baked stuffed eggplant, cheese, tomato, sautéed spinach and basil sugo. VV V GF DF

### TAGLIATELLE \_\_\_\_\_ 34

Fresh Tagliatelle, prawn, cherry tomato, parmesan, spring onion, fresh herbs, lemon with a touch of chilli.

### CAPITAL NOURISH BOWL \_\_\_\_\_ 34

Capital Nourish bowl, herb quinoa, charred corn, onion, capsicum, mixed bean, salted corn chips, salsa, greek yoghurt, avocado. V GF

Add crispy butter chicken \$4

GF = Gluten Free V = Vegetarian VV = Vegan

IF YOU HAVE ANY ALLERGIES OR DIETRY REQUIREMENTS PLEASE LET OUR FRIENDLY STAFF KNOW

## CHAR GRILL

### LAMB CUTLETS \_\_\_\_\_ 36

Dukkha and parmesan crumbed lamb cutlets, pickled onion, cos salad, goats cheese, garlic and thyme potatoes, creamy basil pesto. GF

### EYE FILLET \_\_\_\_\_ 44

230gm Black Angus Eye Fillet tournedos, garlic and thyme potatoes, seasonal vegetables with your choice of sauce. GF upon request

### SCOTCH \_\_\_\_\_ 44

300gm Black Angus Scotch fillet, garlic and thyme potatoes, seasonal vegetables with your choice of sauce. GF upon request

### SAUCES

*All sauces are Gluten Free*

Garlic Butter

Dijon Mustard

Red Wine Jus

Creamy Mushroom

### ADDITIONAL SAUCES \_\_\_\_\_ 3

### SWAP VEGETABLES FOR SALAD \_\_\_\_\_ 3

### SIDES \_\_\_\_\_ 8

Garlic and thyme potatoes, aioli.  
GF upon request

Beer battered chips, aioli.

Caesar style salad.

Seasonal vegetables with garlic, butter  
and herbs. GF

## DESSERTS \_\_\_\_\_ 15

### WAFFLE

House made chocolate waffle, crushed oreo, mint cookies and cream ice cream, Belgian white chocolate ganache.

### PEAR TARTE TATIN

Pear Tarte Tatin, caramelised pear, flaky pastry, ginger crumb, vanilla bean ice cream and salted caramel.

### BRULEE

Peanut butter caramel crème brulee, sugared popcorn, crushed peanuts, vanilla bean ice cream. GF V

### ETON MESS

Passionfruit and Peach Eton mess, coconut cream, meringue, lime, pistachio. GF VV DF

### AFFOGATO

Vanilla bean ice cream, espresso coffee and your choice of liqueur - Cointreau Frangelico, Baileys, Kahula, Tia Maria GF upon request

*For hot desserts please allow 20 minutes.*

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