



EAT

(FROM 3PM)

Shoalhaven Olives (VE) 5.0

Charcuterie 18.0
cecina, shoulder jamon, pickles

Pickled Veggies (VE, GFO) 12.0
olives, grissini crackers, beet & apple dip

Grilled Lamb Belly (2 pieces) (VEO) 10.0
chilli glaze, sesame leaves

Cheese (V, GFO) 21.0
provolone, gorgonzola, brie, grissini crackers

Shoestring Fries (V) 7.0
housemade ketchup

(FROM 5PM)

Fried Kipler Potatoes (VE) 12.0
burnt eggplant puree, pickled chilli, ash

Koji Chicken Breast (GF, VEO - \$19) 23.0
asparagus, fermented mushroom puree

Roast Cauliflower (V, VEO) 17.0
cauliflower puree, bulgogi spice, cured egg yolk

Smokey Beef Tartare (GFO) 20.0
cornichons, egg yolk jam, wattle seed cracker

Rock Cod (VO - \$18) 26.0
parsnip crumb, parsnip puree, black kale

Butter Lettuce (V, VEO) 10.0
radicchio, buttermilk dressing

SWEETS

Smoked Chocolate Mousse (V, GFO) 12.0
jerusalem artichoke puree, smoked rye crumb, raspberries

Elderflower Panna Cotta (V, GF) 12.0
yoghurt sorbet, strawberry juice, fennel pollen

Blood Orange Sorbet (VE) 10.0
seasonal fruit & berries

DRINK

On Tap (Schmidty/Pint)
Capital "Evil Eye" IPA 8.0 / 11.0
Capital "Springboard" Summer Ale 7.0 / 10.0

Wines (150ml glass)
Babo Prosecco (Friuli Venice, ITA) 9.0 / 40.0
Eden Road Riesling (Canberra District, NSW) 10.0 / 45.0
Quealy Fionula Pinot Grigio (Murray Darling, NSW) 8.0 / 36.0
Adelina Chardonnay (Adelaide Hills, SA) 48.0
Luke Lambert Crudo Rose (Yarra Valley, VIC) 9.0 / 40.0
Eden Road Syrah (Canberra District, NSW) 10.0 / 45.0
Mt Mcleod Pinot Noir (Gippsland, VIC) 9.0 / 40.0
Jamsheed Ma Petite Francine (Yarra Valley, VIC) 48.0

Others
Batlow Apple Cider 330ml Btl 7.0
Capital "Summit" XPA Can 6.0

Non Alcoholic
Smoked Cola / Lemon Squash / Ginger Beer / Bitter Grapefruit 5.0
Sparkling Water (500ml) 5.5
Batch Brew 4.0