

THE
Capital
HORSHAM

DINNER

DINNER SET MENU

Two Course Meal 60

Select any Entrée & Main, or Main & Dessert.
Includes one beer, wine, or soft drink (*)

Three Course Meal 75

Select any Entrée & Main & Dessert. Includes
two glasses of beer, wine, or soft drink (*)

Upgrade main to a grill item - \$15

Kindly note that with this offer no variations
or swapping is possible.

ENTRÉE

House Made Spring Rolls (3) VVO 19

One each of vegetable, duck & ginger, and
Thai peanut chicken served with chilli jam
and sweet soy sauces.

Crispy Pork Belly Bites 17

Twice cooked pork belly bites tossed in a
sticky char siu sauce with apple slaw.

Salt & Vinegar Calamari GF 19

Salt and vinegar dusted fried calamari
served with a simple salad and aioli.

Cornflake Prawns GF 19

House made cornflake crumbed prawns
served on a simple salad with chipotle
dipping sauce.

Baked Brie GFO 19

Individual baked brie with garlic, thyme,
honey and toasted walnuts. Served with
garlic croutons.

Garlic Cob 15

Garlic, herb and cheese cob.

CHARGRILL

Black Angus Eye Fillet (200g) 48

With crispy garlic & rosemary potatoes,
seasonal vegetables and sauce.

Black Angus Scotch Fillet (300g) 48

With crispy garlic & rosemary potatoes,
seasonal vegetables and sauce.

Sauces: Red wine jus, creamy mushroom,
peppercorn, garlic butter or
Café De Paris Butter.

SIDES

Seasonal Greens 12

Tossed with garlic, butter and herbs.

Crispy Garlic & Rosemary Potatoes 12

Garden Salad 12

Lettuce, tomato, cucumber, red onion and
carrot with honey mustard dressing.

GF - Gluten Free, V - Vegetarian, VV - Vegan,
GFO - Gluten Free Option, VVO - Vegan Option

MAINS

14 Hr Slow Cooked Lamb Shoulder GF 36

Served on sweet potato mash with
seasonal vegetables and chimichurri.

Pork Loin Cutlet GF 34

Served on our crispy potatoes, roasted
fennel, spinach, red onion and pine nuts
with apple sauce.

Pan Fried Chicken Breast GF 36

Served on a bed of rice with green beans
and a creamy sun-dried tomato and
spinach sauce.

Capital Chicken Parmigiana 32

House crumbed chicken with Napoli
sauce, bacon, onion & cheese, served with
crispy potatoes and choice of salad or
seasonal vegetables.

Beef Ragu 34

Ballarat pasta company pappardelle
served with a rich house made slow
cooked beef ragu.

Beef Cheeks 36

Beef cheeks braised in a red wine and
vanilla sauce served on mashed potato
and seasonal vegetables.

Today's Fish MP

See our specials for today's fish.

Risotto V, VVO 30

House made pesto and pea risotto with a
parmesan crisp.

Stir Fry V, VVO 28

Mixed seasonal vegetables with soba
noodles and house made sauce.

Add chicken - \$5, add prawns - \$7

DESSERT

Chocolate Dome GF 15

With brownie, mousse, salted caramel
centre and caramel popcorn garnish.

Freshly Baked Skillet Blondie GF 15

Raspberry & white chocolate blondie, with
ice cream (15 minutes cooking time).

Churros Stack 15

Crispy churros with ice cream, dulce de
leche and chocolate ganache sauce.

New York Cheesecake GF 15

Served with blueberry compote and
double cream.

Italian Lemon Torta GF 15

Flourless lemon pudding with lemon curd
syrup and double cream.

Apple Tarte Tartin VV 15

Sliced apple and thyme baked in crisp
pastry served with ice cream.

Affogato VVO, GFO 15

Espresso with vanilla ice cream, a shot of
Liqueur (your choice) and biscuit.