

THE
Capital
HORSHAM

DINNER

DINNER SET MENU

DINNER SERVICE – FROM 5:30PM

Two Course Meal

Select any two menu items (*)

60

Includes one house beer, wine or soft drink

Three Course Meal

Select any Entrée & Main & Dessert (*)

79

Includes one glass of beer, wine or soft drink

*Upgrade main to grill item - \$15

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

TO START

Garlic Bread

12

House made Duck & Ginger Spring Rolls

Three spring rolls with chilli jam and sweet soy.

20

Crispy Pork Belly Bites (GF)

Twice-cooked pork belly with sticky char siu sauce and apple slaw.

21

Salt & Vinegar Calamari (I) (GF)

Flash-fried calamari with dressed leaves and garlic aioli.

22

Baked Brie (V) (GFO)

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

21

DESSERT

Chocolate Dome (GF)

Brownie, chocolate mousse, salted caramel centre and caramel popcorn.

17

Warm Raspberry & White Chocolate Blondie (GF)

Served with vanilla ice cream. Please allow 15 minutes.

16

New York Cheesecake (GF)

Blueberry compote and double cream.

16

Apple Tarte Tartin

Sliced apple and thyme baked in crisp pastry served with icecream

16

Affogato

Espresso with vanilla ice cream and biscuit. Add liqueur \$5.

14

FROM THE GRILL

Black Angus Scotch Fillet 250g (GF)

52

Served with crispy garlic and rosemary potatoes, seasonal vegetables and your choice of sauce.

Sauces (GF)

Red wine jus, creamy mushroom, peppercorn, garlic butter or Cafe de Paris butter.

MAINS

14-Hour Slow-Cooked Lamb Shoulder (GF)

42

Sweet potato mash, seasonal vegetables and chimichurri.

Beef Cheeks (GF)

38

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

Pan-Seared Chicken Breast (GF)

34

Herb rice, green beans and creamy sun-dried tomato and spinach sauce.

Capital Chicken Parmigiana

32

House-crumbed chicken breast, Napoli sauce, bacon and cheese, served with chips and salad.

Slow-Cooked Beef Ragu

30

Pappardelle with rich beef ragu and parmesan.

Roasted Pumpkin & Chickpea Curry (VV, GF)

28

Spinach, coconut curry and jasmine rice.

Pea & Pesto Risotto (V, VVO, GF)

28

Creamy pea and pesto risotto with parmesan crisp.

Fish of the Day (M)

MP

Please ask our team for today's fish, preparation and price.

SIDES

Seasonal Greens

11

Garlic, butter and herbs.

Garden Salad

11

Honey mustard dressing.

Crispy Garlic & Rosemary Potatoes

11

(GF) - Gluten Free | (GFO) - Gluten-Free Option | (V) - Vegetarian | (VV) - Vegan
Country of Origin Seafood Labelling (A) - Australian Origin | (I) Imported Origin | (M) Mixed Origin
Public holiday surcharge 15%