

**20 Chapel is a neighborhood restaurant focused on the art of simple cooking over fire,
using the finest produce.**

Snacks

Milk Bread, CopperTree Farms Butter	12
Potato Wedges, CopperTree Farms Creme Fraiche, Chilli Jam	18
Prawn Cutlets, Zuni Pickles (2pcs), Mooloolaba, QLD (A)	26
Potato Scallops, Tonkatsu Steak Tartare(2pcs)	24

Entrees

Silver Trevally 'Kokoda', Sweet Potato, Coconut, Sago, Leigh, NZ (I)	37
Snow Pea and Strawberry Salad, Feta, Pistachios	28
Grilled Baby Octopus, Romesco, Leek, Macadamia, Stanley, TAS (A)	34
Cavatelli, Blackmore Wagyu 'White Bolognese' (Contains Speck)	25
Add Truffle Pecorino & shaved Black Truffle +25	

Mains

Pumpkin Agnolotti, Sage Butter, Charred Pumpkin	42
John Dory, Carrot Purée, Sauce Jacqueline, Karkalla, Leigh, NZ (I)	56
Master Stock Duck Legs, Sichuan spice, Cucumber salad	54
David Blackmore Wagyu Brisket, Soy Glaze, Yuzu Crema	58

Steaks

Served with Korean BBQ Sauce and Jalapeno Hot Sauce

Add Truffle Butter & shaved Black Truffle +25

Southern Ranges Scotch Fillet 350g, Hereford, Grain Fed, VIC	80
Southern Ranges Rump Cap 300g, Hereford, Grain Fed, VIC	70
Diamantina Bavette 240g, Wagyu MBS 9+, Pasture Fed, QLD	90

Dry Aged Blackmore Wagyu MBS 9+, Pasture Fed, VIC

Add Truffle Butter & shaved Black Truffle +25

Fillet 220g 17 days	95
Blade 240g 17 days	70
Flank 240g 17 days	75
Sirloin on the bone 550g 17 days	240

Sides

Green Salad, Mustard Vinaigrette	10
Grilled Broccolini, Lemon, Almonds, EVOO	16
Grilled Corn Purée, Chipotle, Manchego Cream	16
Chips, Oregano Salt	12
Wagyu Gravy	10

All credit and debit cards incur a surcharge at the rate of your provider.
Tables of 7 and over incur a 10% discretionary service charge. Sunday Surcharge 10%.
Public Holiday Surcharge 15%