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	13
Potato Wedges, CopperTree Farms Creme Fraiche, Chilli Jam	19
Prawn Cutlets, Zuni Pickles (2pcs), *Mooloolaba, QLD (A)*	27
Potato Scallops, Tonkatsu Steak Tartare(2pcs)	25
Crumpets, Blackmore Pastrami, Chimichurri (2pcs)	27

Entrees

Bluefin Tuna 'Kokoda', Sweet Potato, Coconut, Sago, *Ulladulla, NSW (A)*	38
Grilled Baby Octopus, Potato, Aguachile, *Stanley, TAS (A)*	35
Garlic Prawns Pot, White Pepper, Garlic Chives, *Mooloolaba, QLD (A)*	36/64
Cavatelli, Blackmore Wagyu 'White Bolognese' *(Contains Speck)*	26

Mains

Pumpkin Agnolotti, Sage Butter, Charred Pumpkin	43
John Dory, Carrot Purée, Sauce Jacqueline, Karkalla, *Leigh, NZ (I)*	58
Masterstock Duck Legs, Grilled Mandarin, Duck sauce	57
Blackmore Brisket, Yuzu Crema, Calamansi, Pickles	60

Steaks

Served with Korean BBQ Sauce and Jalapeno Hot Sauce

Scotch Fillet 350g, Coppertree Farms, *Hereford, Grass Fed, VIC*	90
T-Bone 1Kg, Diamantina, Wagyu MBS9+, QLD	300

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

Served with Korean BBQ Sauce and Jalapeno Hot Sauce

Denver 250g *40 days*	110
Skirt 240g *40 days*	78
Rump 260g *40 days*	95
Rump Cap 240g *40 days*	97
Sirloin on the bone *40 days*	252

Sides

House Salad, Mustard Vinaigrette	12
Marinated Greens, Roasted Garlic Dressing, Dukkah	17
Grilled Corn Purée, Chipotle, Manchego Cream	17
Chips, Oregano Salt	12
Wagyu Gravy	11

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%