

**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
Mooloolaba Prawn Cutlets, Zuni Pickles (2pcs)	26
Potato Scallops, Steak Tartare(2pcs)	24

### Entrees

Raw Fish 'Kokoda', Sweet Potato, Coconut, Sago	37
Stix Farm Smoked Ham, Pineapple Chutney, Onion Cream	24
Grilled Baby Octopus, Romesco, Leek, Macadamia	34
Garlic Prawns Pot, White Pepper, Garlic Chives	32/60
Cavatelli, Blackmore Wagyu 'White Bolognese' (Contains Speck)	25

### Mains

Pumpkin Agnolotti, Sage Butter, Charred Pumpkin	42
Grilled Market Fish, Pearl Couscous, Pippis, Prawn Oil	56
David Blackmore Wagyu Brisket, Soy Glaze, Yuzu Crema	58
Master Stock Duck Legs, Queen Garnet Plum Chutney, Duck Sauce	54

### Steaks

**Served with Korean BBQ Sauce and Jalapeno Hot Sauce**

Southern Ranges Scotch Fillet 350g, Hereford, Grass Fed, VIC	90
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### **Dry Aged David Blackmore Wagyu MBS 9+, Pasture Fed, VIC**

Round 240g 20 days	55
Blade 240g 20 days	65
Sirloin on the bone 550g 20 days	240

### Sides

Green Salad, Mustard Vinaigrette	10
Grilled Corn Puree, Chipotle, Manchego Cream	16
Green Beans, Saganaki Vinaigrette, Feta	16
Smashed Cucumber Salad, Black Vinegar Dressing	12
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%