

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

Bluefin Tuna 'Kokoda', Sweet Potato, Coconut, Sago, Ulladulla, NSW (A)	37
Grilled Baby Octopus, Romesco, Leek, Macadamia, Stanley, TAS (A)	34
Cavatelli, Blackmore Wagyu 'White Bolognese' (Contains Speck)	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
Blackmore Brisket, Soy Glaze, Yuzu Crema	58

Steaks

Served with Korean BBQ Sauce and Jalapeno Hot Sauce

Coppertree Farms Scotch Fillet 350g, Hereford, Grass Fed, VIC	85
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Dry Aged Blackmore Wagyu MBS 9+, Pasture Fed, VIC

Served with Korean BBQ Sauce and Jalapeno Hot Sauce

Denver 250g 21 days	105
Blade 240g 21 days	70
Sirloin on the bone 550g 21 days	250

Sides

Green Salad, Mustard Vinaigrette	10
Marinated Greens, Roasted Garlic Dressing, Dukkah	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%