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	14
Potato Wedges, CopperTree Farms Creme Fraiche, Chilli Jam	19
Prawn Cutlets, Zuni Pickles (2pcs), *QLD (A)*	26
Potato Scallops, Tonkatsu Steak Tartare(2pcs)	22

Entrees

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

Mains

Pumpkin Agnolotti, Sage Butter, Charred Pumpkin	45
Snapper, Carrot Purée, Sauce Jacqueline, Karkalla, *NSW (A)*	58
Masterstock Duck Legs, Grilled Mandarin, Duck Sauce	52
Blackmore Brisket, Yuzu Crema, Pickles	60

Steaks

Served with Korean BBQ Sauce and Jalapeno Hot Sauce

Scotch Fillet 350g, Coppertree Farms, *Hereford, Grass Fed, VIC*	90

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

Served with Korean BBQ Sauce and Jalapeno Hot Sauce

Oyster Blade 240g *26 days*	95
Teres Major 300g *26 days*	80
Skirt 240g *26 days*	78
Sirloin on the bone 550g *26 days*	252
Rib Eye on the bone 550g *26 days*	260

Sides

House Salad, Mustard Vinaigrette	12
Marinated Greens, Roasted Garlic Dressing, Dukkah	16
Grilled Corn Purée, Chipotle, Manchego Cream	18
Chips, Oregano Salt	12
Wagyu Gravy	12

Tables of 8 and over will be required to dine on our set menus
Tables of 7 and over incur a 10% discretionary service charge. Sunday Surcharge 10%.
Public Holiday Surcharge 15%