

**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, Tonkatsu 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
Cavatelli, Blackmore Wagyu 'White Bolognese' (Contains Speck)	25

### **Mains**

Pumpkin Agnolotti, Sage Butter, Charred Pumpkin	42
Rare Tuna Steak, Salmoriglio	56
David Blackmore Wagyu Brisket, Soy Glaze, Yuzu Crema	58
Master Stock Duck Legs, Grilled Mandarin, Duck Sauce	54

### **Steaks**

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

Southern Ranges Scotch Fillet 350g, Hereford, Grass Fed, VIC	85
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#### **Dry Aged David Blackmore Wagyu MBS 9+, Pasture Fed, VIC**

Round 240g 31 days	55
Denver 240g 31 days	100
Skirt 240g 31 days	65

### **Sides**

Green Salad, Mustard Vinaigrette	10
Grilled Corn Puree, Chipotle, Manchego Cream	16
Grilled Green Beans, Lemon, Almonds, Olive Oil	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%