

Small Plates

Pizza Breads	\$9.50
• Spiced with onion jam	
• Italian herbs with extra Italian olive oil & sea salt	
• Garlic	
Marinated olives – chili, garlic, feta, citrus & herbs	\$8.50
Chorizo & caramelised onions & crispy potatoes	\$9.50
Crispy pork belly on granny smith apple & cider spiced pulp	\$13.50
Five spiced soft-shell crab on chili garlic slaw	\$13.50
Gurnard fish fingers with caper mayo sauce	\$14.50
Risotto balls – wild mushroom & parmesan, with Luke's tomato chutney	\$14.50
Steamed pork & prawn dumplings	\$14.50
Salt & pepper squid	\$15.50
Parmesan crumbed chicken schnitzels on warmed potato salad	\$14.00
Espresso steak medium rare with horseradish	\$15.50
Shoestring fries with garlic aioli	\$8.50

Mains

300g Wakanui scotch fillet w/ béarnaise butter, crispy chap potatoes & cauliflower cheese	\$29.00
Beef burger with aged cheddar cheese, roma tomato, red onion, pickles on the side with an herbed toasted bun & beer battered chips with tomato relish	\$18.50

Warm pumpkin salad, baby spinach, feta, roasted pinenuts and a honey mustard dressing. \$17.50

Smoked chicken salad, red bell peppers, Spanish onion, crumbled Danish feta, olives, toasted sugared walnuts, sundried tomatoes and a lemon vinaigrette \$18.50

Lemongrass salsa on skin on snapper with wilted garlic ginger bok choy \$25.50

Spanish meatballs in a rich puttanesca sauce with fettuccine ribbons, shaved parmesan \$19.50

Pizza \$24.00

Mushroom - wild mushrooms, taleggio, goat's curd & caramelised onions

Pumpkin - roasted pumpkin, zucchini, sweet & sour onions, gorgonzola, pine nuts & baby spinach

Lamb - sundried tomatoes, feta, spinach & olives

Smoked chicken - pepperoni, pancetta, Italian sausage, prosciutto and bbq sauce

Salmon - smoked salmon with mascarpone, caviar, watercress & chives

Pepperoni - pepperoni, tomato, mint & fresh buffalo milk mozzarella

Margherita - roma tomato, buffalo milk mozzarella & fresh basil

Prosciutto - sliced prosciutto, rocket, tomato, parmesan & balsamic dressing

Dessert \$9.50

Trio of Ice cream

Daily pud - please ask

CHAPEL
BAR † BISTRO