

MR CHAPPLE.



BAR | BITES | BREKKY

SHARING

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| Warm marinated olives (gf, vg) | 8 |
| Toasted Artisan sourdough, evoo, balsamic (vg) | 8 |
| Freshly shucked oysters, mignonette, lemon (gf) (6/12) | 24 45 |
| Garlic and herb pizza bread (gfo, vg) | 13 |
| Pumpkin hummus, evoo, pizza bread (gfo, vg) | 16 |
| Charcuterie board, cured meats, accompaniments | 28 |
| Three cheese and herb arancini, spicy mixed mushroom (v) (2) | 14 |
| Char grilled Fremantle octopus, salsa verde (gf) | 19 |
| Sautee of chorizo, red wine (gf) | 18 |
| Salt and pepper squid, herb mayo, lemon (gf) | 16 |
| Pan fried scallop, preserved lemon, spring onion (gf) (4) | 22 |
| Char grilled King Prawns, garlic butter (gf) (3) | 23 |
| Chilli mussels, toasted sourdough (gfo) | 25 |

MAINS

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| House made beef pie, Paris mash, peas | 28 |
| Traditional French bouillabaisse, rouille | 32 |
| Char grilled chicken breast, garlic mushroom cream, spinach (gf) | 28 |
| Slow braised brisket, Paris mash, candied shallot (gf) | 34 |
| Potato gnocchi, tomato, wild mushroom ragu, crispy basil (vg) | 24 |
| Wood fired eggplant, labne, chickpea, dukkah, fried bread (vgo) | 18 |

FROM THE CHARCOAL GRILL

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| Eye fillet (250g) | 36 |
| Scotch fillet (300g) | 34 |
| Rump (250g) | 26 |
| Lamb French cutlets | 35 |
| Fish of the day, aioli | 35 |

All served with mixed leaf salad, roast cherry tomatoes and your choice of sauce: red wine jus, peppercorn, mushroom, Dijon mustard or seeded mustard.

SALADS

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| Caesar, cos lettuce, bacon, anchovies, parmesan crouton (gfo, v) | 18 |
| Greek salad, Persian feta, basil, oregano (gf, v, vgo) | 21 |

SIDES

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| Fries, aioli (gf, v, vgo) | 9 |
| Steamed broccoli, evoo, lemon (gf, vg) | 9 |
| Sauteed green beans, garlic, toasted almonds (gf) | 12 |
| Paris mash (gf) | 8 |
| Mixed green leaves, evoo, lemon juice (gf, vg) | 8 |

DESSERT

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| Snickers parfait, salted peanut caramel | 13 |
| Grilled pineapple, coconut yoghurt, agave, pistachio (vg) | 13 |
| Bittersweet chocolate crème brulee, mandarin textures (gf, v) | 16 |