

# 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)	14
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) (4)	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, toasted 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	14
Grilled pineapple, coconut yoghurt, agave, pistachio (vg)	14
Chocolate mousse, cherry ripe ice cream, candied cherries (v, gf)	15
Raspberry parfait, white chocolate ice cream (v, gf)	15
Chef's 3 cheese selection, fruit bread, crackers	23