



DINNER

5 -LATE

LAMB SHANK GF **\$38**

Tender, slow cooked lamb shank, served with minted peas and potato mash, curried cauliflower, and lamb gravy.

CHAPMANS FISH SPECIAL **\$36**

Pan fried fresh fish of the day served with gnocchi, seasonal veg and chef's special sauce.

PASTA OF THE DAY VG **\$30**

Homemade pasta with chefs' special sauce, ask the team for more information.

55 DAY AGED PURE SOUTH RIBEYE GF **\$44**

250g ribeye cooked to your preference served with truffle mash, seasonal veg, bone marrow and a side of chefs' special sauce.

CHAPMANS SEAFOOD CHOWDER **\$30**

Creamy chowder with bacon, Seasonal vegetables, locally sourced seafood, Topped with mussels, salmon & crème fraiche.
Served with toasted sourdough slices

CHAPMANS FISH & CHIPS **\$28**

Beer battered fresh fish of the day served with triple cooked hand cut fries, mushy peas, and homemade tangy tartar sauce

Please see behind

BANGERS & MASH

\$25

Sausage of the day, mashed potatoes, caramelized onion, served with peas & gravy.

SIDES

Fries	\$9
Side Salad	\$9
Seasonal Veg	\$11
Fried Eggs (2)	\$6
Beef Jus	\$5
Mashed Potato	\$9

V= Vegetarian VG=Vegan GF=Gluten Free



BURGERS

11AM – LATE

- PERI PERI CHICKEN BURGER GF \$30
Fried chicken thigh, peri peri mayo, Slaw, Onion rings & Swiss cheese.
- WAGYU & BLACK PUDDING BURGER GF \$32
Blend of Wagyu beef and black pudding patty, "Chap mac" sauce, lettuce, pickles, tomato, onion rings & smoked cheese.
- FISH BURGER GF \$30
Beer battered fresh fish of the day, tarte sauce, Slaw & Pickles & Swiss cheese.
- HALLOUMI & MUSHROOM BURGER V/VG \$29
Grilled halloumi and mushroom, Tomato, pickled onion, Lettuce & Beetroot relish.
- VEGAN BURGER VG \$30
Homemade vegan lentil patty, lettuce, tomato, vegan beetroot aioli, pickled onions.
- PULLED PORK BURGER GF \$28
Slow cooked pulled pork, Lettuce, BBQ sauce & Avo chili, pickled onion.
- PULLED LAMB BURGER GF \$30
Slow cooked pulled lamb, tzatziki, Mescaline, Tomato & Red Onion.

V= Vegetarian - VG=Vegan - GF=Gluten Free