



LUNCH

11 - 3PM

CHAPMANS CHOWDER

\$28

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

CHAPMANS FISH & CHIPS

\$28

Beer battered fresh fish of the day served with fries, coleslaw, homemade tangy tartar sauce.

TRUFFLE MAC & CHEESE

\$22

Mac & cheese with the twist of truffle.

CHAPMANS INN SALAD

V/GF

\$22

Fried glass noodles, spring onion, cabbage, carrots, mung beans and peanut dressing

Add Halloumi or fried chicken \$9

GINGER BEER PULLED PORK

\$22

Served with fries, smokey BBQ sauce and avocado, chili dressing and cheese sauce.

Celiac option available.

AYURVEDA BOWL

VG

\$28

Flat rice, lentils, pickle, coconut yoghurt and lentil crisps.

Please see behind

HALLOUMI & MUSHROOM OPEN SANDWICH V **\$23**
Grilled halloumi, mushrooms & mixed leaf salad served on open
sourdough

BEEF CHEEK STEW **\$27**
Slow cooked beef cheeks with Guinness, mushrooms, seasonal
vegetables and served with mash and Yorkshire pudding.

SANDWICH OF DAY **\$20**
See our daily specials board or ask a member of the team.

CURRY OF THE DAY **\$22**
See our daily specials board or ask a member of the team.

SOUP OF THE DAY **GF/V** **\$22**
See our daily specials board or ask a member of the team.

SIDES

FRIES \$9

SIDE SALAD \$9

SEASONAL VEGE \$11

FRIED EGGS (2) \$6

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