



LUNCH

11.00 – 3.00PM

Chapman Fish & Chips

\$28

Beer-battered fresh fish of the day, served with fries, salad slaw, and homemade tartar sauce.

Halloumi & Mushroom Open Sandwich (V, GF-A)

\$25

Grilled halloumi, mushrooms, avocado, sliced tomato, and mixed leaf salad on ciabatta with balsamic glaze.

Mac & Cheese (V)

\$22

Mac and cheese with loaded cheese sauce, cheesy garlic bread, balsamic rocket leaf, and shredded parmesan cheese.

Lamb Rump Salad (GF)

\$26

Seared lamb rump with mixed leaf salad, feta, onion relish, and glazed balsamic.

Crumbed Chicken Salad (GFA)

\$26

Deep-fried crumbed chicken with mixed leaf salad, tomato, cucumber, mung beans, spicy apricot dressing, and aioli.

Burrito Bowl (V)(GFA)

\$24

Mexican spiced rice with chili beans, avocado, sour cream, sweet corn, soft tacos, and mixed leaf salad.

Add crumbed Cajun chicken -\$9

Curry of the Day (GF-A)

\$28

See our daily specials board or ask a member of the team.

Soup of the Day (GF/V) –

\$21

See our daily specials board or ask a member of the team.

(PLEASE SEE OTHER SIDE)

Sandwich of the Day (GFA) **\$26**
Served with fries
See our daily specials board or ask a member of the team.

Guinness Beef Pot Pie **\$28**
Slow-cooked beef with Guinness and vegetables, served with mashed potatoes, mixed leaf salad, and gravy.

Summer Prawn Salad (GF, V-AV) **\$28**
Chili prawn cutlets with mixed leaf salad, tomato, avocado, cucumber, carrot, roasted pumpkin, mung beans, coriander, and dressed with chili, lemon & pineapple.

Steak Sandwich (GF-A /V) **\$31**
Grilled steak on toasted ciabatta with salad, onion rings, relish, creamy mushroom sauce, and fries.

SIDES

FRIES	\$12
SIDE SALAD	\$9
SEASONAL VEGE	\$9
FRIED EGG (1)	\$3.5
FRIED EGGS (2)	\$7
MASHED POTATO	\$9
AVOCADO	\$6



BURGERS

11AM – LATE

Big Chap Burger & Fries (GF)

\$34

Streaky bacon, minced beef patty with burger sauce, onion relish, fried egg, bacon, lettuce, pickles, tomato, onion rings, and cheddar cheese.

Buttermilk Cajun Chicken Burger & Fries

\$31

Fried crumbed buttermilk Cajun chicken breast with aioli, bacon, lettuce, tomato, onion relish, and cheddar cheese.

Fish Burger & Fries

\$31

Beer-battered fresh fish of the day with tartar sauce, tomato, pickle, lemon, and mixed leaf salad.

Halloumi & Mushroom Burger & Fries (VG)(V)(GFA)

\$29

Grilled halloumi and mushrooms with tomato, pickled onion, lettuce, and beetroot relish.

Vegan Burger & Fries (VG)(V)(GFA)

\$30

Homemade black bean, chickpea, and jalapeno vegan patty with lettuce, onion rings, tomato, vegan beetroot aioli, and pickled onions.

Lamb Burger & Fries (GFA)

\$33

Slow-cooked lamb rump with lettuce, aioli sauce, onion relish, onion ring, and feta.

V= Vegetarian - VG=Vegan - GFA=Gluten Free Available – GF=Gluten Free