



## DINNER

5.00pm -LATE

### Short Ribs (GF)

**\$41**

Tender, slow-cooked short ribs, served with carrot, broccolini, potato mash, curried cauliflower, and red wine jus.

### Chapman Fish Special

**\$38**

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

### Chapmans Seafood Chowder

**\$32**

Creamy chowder with bacon, Seasonal vegetables, locally sourced seafood, topped with salmon & crème fraiche. Served with toasted ciabatta.

### Pasta of the Day

**\$31**

Ask the team for more information.

### Chapman Fish & Chips

**\$33**

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

### Ribeye Steak (GF)

**\$46**

250g ribeye, cooked to your preference, served with potato gratin, broccolini, mixed leaf salad, and your choice of sauce:

- Creamy mushroom and herb
- Red wine and rosemary
- Peppercorn

(PLEASE SEE OTHER SIDE)

**Curry of the Day** ( GF-A) **\$32**  
Served with Rice and Roti

**Bangers & Mash** (GFA) **\$32**  
Bratwurst pork sausage, black pudding, mashed potatoes, mushrooms, caramelised onions, served with peas and gravy.

**Chicken Schnitzel** **\$38**  
Pan-fried crumbed chicken with truffle mashed potatoes, mixed leaf salad, and creamy mushroom sauce.

**Caesar Salad with Chicken & Garlic Herbs** (GFA) **\$30**  
Cos lettuce, Caesar dressing, anchovy, croutons, bacon, parmesan cheese, egg and garlic-herb chicken.

**Lamb Rump Salad** (GFA) **\$32**  
Seared lamb rump with mixed leaf salad, feta, toasted seeds, onion relish, and glazed balsamic.

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