

small plates

hummus 10

W/ BROWN BUTTER, SMOKED PAPRIKA & CRISPY CHICKPEAS *GF, DFO, V*

tzatziki 10

SALTED CUCUMBER, DRESSED & MINT OIL *GF, V*

olives 10

MT.ZERO OLIVES MARINATED IN GARLIC, HERBS & EVOO *GF, DF, V*

panisse 6

1PC/ CRISPY CHICKPEA PANCAKE, MUSSEL CREAM, FENNELL *GF, DF, VO*

crumpet 7

1PC/ TARAMA, CHIVES, BLACK GARLIC *DF, VO*

island scallop 9

1PC / BARBECUED ABROLHOS SCALLOP, SUMAC BUTTER & SCALLOP ROE PANGRATTATO *GF, DFO*

falafel 8

1PC/ TAHINI, PICKLES & WHITE FLATBREAD *GF, DF, V*

halloumi 18

ROASTED HALLOUMI, BURNT HONEY, SORELL, CURRANTS & EVOO *GF, V*

pumpkin 17

WHIPPED FETA, PICKLED PUMPKIN SEEDS *GF, DFO, V*

octopus 26

BARBECUED OCTOPUS, ALMOND CREAM, OLIVE TAPENADE & PEPPERS *GF, DF*

prawn roll 18

3PC/ PRAWN DOLMA, BUTTERMILK DRESSING, TARRAGON & PRAWN OIL *GF, DFO*

calamari 24

BARBECUED CALAMARI, RED HARISSA, LABNE & KARKALLA *GF, DFO*

fried chicken wings 16

PINE NUT DUKKAH, GREEN GODDESS *DFO*

large plates

cauliflower 30

HALF ROASTED CAULIFLOWER, MACADAMIA & POMEGRANATE *GF, DF, V*

market fish mp

BARBECUED MURRAY COD FILLET, MOLGRABEH & OUZO BUTTER SAUCE *GF, DFO*

chicken 34

BARBECUED HALF CHICKEN, TOUM, JUS GRAS & PICKLES *GF, DF*

lamb shoulder 42/ 70

HALF OR WHOLE ROASTED LAMB SHOULDER, FENUGREEK & CHERMOULA *GF, DF*

sides

pita / gluten free 4/5

potatoes 12

FRIED POTATOES, CONFIT GARLIC & CRISPY OREGANO *GF, DF, V*

fries 9

AIOLI & SPICED SALT *GF, DF, V*

broccolini 12

SUNFLOWER PESTO, KEFALOGRAVIERA *GF, DF, V*

fattoush 12

TOMATO, CUCUMBER, SPRING ONION, PRESERVED LEMON & CRISPY PITA *GF, DF, V*

sweets

knafeh 12

KATAIFI PASTRY, GOATS CHEESE CURD & POACHED QUINCE *V*

loukoumades 10

4PC/ GREEK DOUGHNUTS, MANDARIN WHITE CHOCOLATE BUTTERSCOTCH, MANDARIN SHERBET *V*

risogalo 12

SAFFRON RICE PUDDING, RHUBARB, PISTACHIO PRALINE *GF, DF, V*

dietary keys

GF = gluten free

GFO = gluten free option

DF = dairy free

DFO = dairy free option

V = vegetarian

VO = vegetarian option

standard card
surcharges apply

10% surcharge
on Sundays

15% surcharge on
public holidays



@THECHAPELWINDSOR
#THECHAPELWINDSOR



the
chapel

chefs selection

\$60
per person

3 COURSE
VARIETY
OF DISHES

SELECTED BY THE
CHEF

chefs selection deluxe

\$80
per person

4 COURSE
VARIETY
OF DISHES
+ DESSERT

SELECTED BY THE
CHEF

signature cocktails

part time god

VODKA / LIME / PINEAPPLE / LAVENDER / SODA
QUILLAIA EXTRACT
\$22

super future

DRY GIN / SLOE GIN / LEMON / STRAWBERRY
ROSE / QUILLAIA EXTRACT
\$23

daily routine

DRY GIN / FRESH LIME / MINT / CUCUMBER / GOMME
\$23

moonwalker

DARK RUM / APRICOT BRANDY / LIME / PINEAPPLE
APRICOT + HICKORY BITTERS / PEYCHAUD'S
\$24

spiritual channel

DRY GIN / CURACAO / CRANBERRY / LIME
\$21

non alc signatures

sw33t dr3am

STRAWBERRY / ROSE / LEMON / SODA
QUILLAIA EXTRACT
\$12

sunseeker

PINEAPPLE / LAVENDER / CRANBERRY
FRESH LIME / SODA
\$12

beers

on tap

YANNI'S PALE ALE
8 / 12
MOUNTAIN CULTURE PALE ALE
9 / 13
ESTRELLA
10 / 14
STOMPING GROUND CZECH PILS
11 / 15
STOMPING GROUND PASSIONFRUIT SMASH
10 / 14

by the can

VENOM CHERRY SOUR
12
VENOM GOLDEN ALE
10
PERONI RED
13
STOMPING GROUNDS IPA
12
VENOM IPA
13
IRISH DRY STOUT
12
SOPRA BLOOD ORANGE SELTZER
14

bottled

BIRRA MIRETTI
13