Chapters
Bistro

Small Plates

Twice baked goat cheese souffle, pear, rocket	22
Garlic cob loaf, serves 2 – 4 people, add cheese +2.5	15
French onion dip, salted potato crisps, black pepper (V)	18
Roasted beetroot, aged balsamic, stracciatella, candied walnuts, fried capers, herb oil (V, GF)	18
Shark bay tiger prawns, nduja butter, garlic emulsion, pickled samphire, fennel fonds (GF)	22
Chicken wings, adobo sauce, buttermilk dressing, puffed grains, pickled celery (GF)	19
Beef tartare, yellow corn tortillas, jalapenos, pico de gallo, salsa fresca, aioli	24
Whipped chicken liver parfait, maraschino sour cherries, toasted sour dough (GFO)	22
Charcuterie board, cured meats, house pickles, sourdough	24

Sharing Plates

Beef Wellington, duck fat potatoes, honey carrots, jus, serves 2	125

Side Plates

Cauliflower cheese	15
Mixed leaf salad	mustard dressing	12
Blackened carrots, muhammara, pickled cranberries, mint, pepitas (V, GF)	18
Salade de broccoli, red rice, sesame soy dressing, puffed grains, goats' cheese (V)	22
Pigs in Blankets (2)	10
Pomme frites	aioli	9
Paris Mash	12

Large Plates

Roasted free range breast of chicken, duck fat roast potatoes, honey carrots, seasonal greens, Yorkshire pudding, proper gravy, extra Yorkshire +1	29
Butchers roast of the day, duck fat roast potatoes, honey roast carrots, seasonal greens, Yorkshire pudding, proper gravy, extra Yorkshire +1	29
Fish of the day, please ask your waitperson	MP
Chapters cheeseburger, lettuce, pickle, burger sauce, cheese	21
Roasted chicken & leek pie, herbed mash, charred broccolini, gravy	32
Butternut & pomegranate tart tatin, Persian feta, rocket + herb salad, green goddess dressing	29
Seafood linguini, Nduja butter, ricotta salata	37
Beef cheek Bourguignon, roasted carrots, lardon, Paris mash (GF)	37

Desserts

Sticky toffee pudding, butterscotch sauce, vanilla ice cream	16
Strawberry pavlova, roasted strawberry & champagne sauce	16
Milk chocolate mousse, whipped malt cream, peanut brittle	16
Madeleines, lemon curd (2 per serve)	7
Cheese plate (blue, hard, soft options), served with Lavosh & fruit	27
Ice cream of the day, please ask your waitperson	12
Affogato, double espresso, vanilla ice cream	13
- Add Frangelico or baileys	18

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Digestifs

Hennessy VS Cognac	16
St Remy VSOP	13
Mr Pickwick's Tawny Port	12
Penfolds Club Reserve Tawny Port	8
Barbadillo Pedro Ximenez Sherry	12
Baileys Irish Cream, Cointreau, Frangelico, Drambuie, Midori, Tia Maria, Kahlua	9

Please ask your waitperson about our selection

About Chapters Bistro

Chef Neil Herbert and wife Lesley have long had an affinity for running restaurants. Having trained in the UK and working in several Michelin Star rated venues, Neil has since managed several Perth restaurants including Bistro Felix and Basq after relocating to Perth in 2010.

The opportunity to run our own restaurant in the same location as Basq was too good to pass over. We offer a sophisticated take on a modern European bistro. Passionate about utilising Western Australia's finest produce and native ingredients.

High Tea

Join us in ontinuing this Great British food ritual – as we add our twist on the legendary traditional High Tea.

Prepared and served fresh from Thursday to Saturday our High Tea menu faithfully follows the traditional combination of sweet and savoury (please note that our High tea is sweeter than it is savoury).

We offer 3 High Tea experiences: the Classic, the Sparkling, and the Premium. Visit our website for more details.

Teas & Coffees

Tea, English Breakfast, Earl Grey, Peppermint, Camomile, Lemongrass & Ginger	5
Coffee, Roasting Warehouse Evolve Rich and Winey Blend, Ask for preferred selection	5

Special Events

Keep an eye on our website and Facebook page for updates on our special events and midweek food specials.

@chaptersbistro.com

www.chaptersbistro.com

@chaptersbistro.com

Gift Cards

Chapters Bistro now offers an e-voucher option to help you purchase for a loved one no matter where you are in the world. Use your simple online service below to purchase your preferred gift card or gift experience at Chapters.