

THE TAP

AT CHAPEL FARM

The menu.

CHAPEL FARM

ESTATE

SWAN VALLEY

WESTERN AUSTRALIA

Welcome to our home.

Originally established in 1905, Chapel Farm spent over 90 years as a working farm. In 2000, we bought the bones of it — worn, weathered, and full of promise — and began crafting something new in honour of the Swan Valley's rich land and layered past. Our venue was born as a tribute to this region and its sometimes turbulent, always fascinating, religious history.

In 2021, we expanded the story by acquiring Jane Brook Estate and its vineyards from the Atkinson family — proud stewards of the land before us. Today, Chapel Farm Estate brings together two incredible properties, deeply rooted in legacy and powered by love, hard work, and grit.

Nearly every detail across both venues has a story. The 100-year-old timbers come from the historic Midland Railway Workshops. Our stone was hand-picked from the red dirt of Toodyay. And the stained glass — 200 years old — once filtered light in an English cathedral.

Our menu is designed to encompass the warmth felt in enjoying good food with friends and family - fresh, local ingredients served alongside wine from our own vines, beer brewed in-house, and spirits gently coaxed from our copper still.

We don't boast perfection. What we do promise is authenticity, dedication, and heart. We've grown with this land, season by season, driven by a love of hospitality and a belief that every meal should feel like home.

From our family to yours, we invite you to celebrate love, connection, and all the beautiful chaos in between. Welcome to Chapel Farm Estate — our home, and now yours.

Order via the qr code, or at the bar.

Beer & Spirit Tasting Notes

THE TAP
AT CHAPEL FARM

GATHER.
GRAZE.
SHARE.

GRAZE

Happiness comes in many forms. sprinkled, sliced, melted...

$20 Chorizo, Olives And Feta
Speaks for itself (GF)

$9 Olives
Marinated (GF, DF, Vego)

$32 Cheese Board
1 x cheese with a selection of cured sliced meats, quince paste, house dip, crackers and seasonal garnish (GFO)

+$8 Add 1 cheese
+$15 Add 2 cheese

-LITTLE LAMBS-

$12 Nuggets/Don't Know
House nuggets, chips, tommy sauce
(GF)

$12 Fish & Chips/Don't Care
Battered fish, chips, tommy sauce
(GF)

$12/$25 Lil oink pizza/Whatever
Bbq base, ham, mozzarella

$12/$25 Growing Gardener Pizza/I'm not hungry
Tomato base, mozzarella

$12/$25 Tiny Hawaiian Pizza/I Don't Want That
Tomato base, ham, pineapple, mozzarella

$4.5 Kids Sundae/I Licked It So It's Mine
Ice cream, your choice of topping, sprinkles

SHARE

What's mine is yours...



$23 Stracciatella
Diced heirlooms, hot chilli honey, basil, roasted pinenuts, toasted baguette slices (Vego, GFO)

$32 Tuna Tartare
Passionfruit, guacamole, potato crisps (GF)

$22 Peach & Grilled Corn Quinoa Salad
Coriander yoghurt dressing, danish feta (GF, Vego)
+ $10 Prawns

$19 Pica De Galo Fritters
Whipped danish feta, salsa macha verde, (GF, Vego, VO)

$22 Loaded Vegetable Nachos
Black beans, sweet corn, diced tomato, red onion, jalapenos, melted jack & cheddar cheese. sour cream.

$24 Sticky Pork Belly Bites
Crispy pork glazed in peppercorn caramel sauce (GF, DF)

$22 Popcorn Chicken
Hot sauce glaze, aioli (GF, DF)

$19 Pumpkin Arancini
Roasted pumpkin, chevre, spiced pepitas, aioli, parmesan (GF, Vego)

$18 Loaded Fries
Caramelised onions, crispy bacon, melted jack & cheddar cheese.
+ $7 BBQ pulled pork

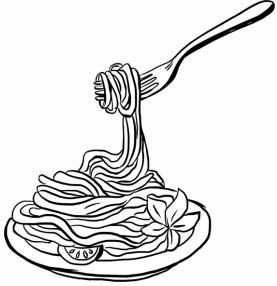
$24 Prawn Taco's (2)
Grilled marinated mango chilli prawns, slaw, guacamole (GF, DF)

Our menu is designed to be shared. each dish will arrive when it is ready.

Please advise our wait staff of any dietary requirements or allergies when ordering. We'll do our best to accommodate, however substitutions or menu restrictions may apply. While we take allergies seriously, traces of allergens may be present.

We only serve Australian seafood.

THE HEARTY STUFF



Some things are worth undoing a button for.

$MP **Seasonal Fish & Grilled Zucchini Tapenade**
Aromatic rice, lemon herbed butter (GF)

$32 **Chicken Schnitzel Ceaser**
Fried juicy chicken topped with ceaser salad, fresh grated parmesan, anchovy dressing. (GF)

$32 **Wild Mushroom Pasta**
Fresh casarecce, roasted cherry tomato, garlic butter, fresh parmesan, basil, lemon (Vego)

$49 **300g Scotch Fillet**
30 day dry aged beef, grilled asparagus, frites, red wine jus (GF, DFO)

$46 **1kg Pork Ribs Plate**
Carolina slaw, hickory smoked BBQ bourbon glaze & fries (GF,DF)

$29 **Steak Sandwich**
sirloin steak, tomato relish, caramelised onions, aioli, roquette, swiss cheese, grilled ciabatta, fries.

$27 **Burger of the Month**
See QR or ask staff for details.

SIDE ACTION

$15 **Thrice Cooked Chips**
Burger sauce (GF, DF, Vego)

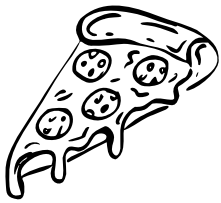
$15 **Sweet Potato Wedges**
Ssriracha aioli (GF, DF, Vego)

DESSERTS

You can be sensible somewhere else...

$14 **Black Current Pannacotta**
Topped fresh berries, shaved chocolate (GF)

$12 **Chefs Baked Cheesecake**
Topped with fresh fruit & shavings (GF)



WOODFIRED PIZZA

Our Daily Bread.

SML/LRG

$16/$27 Say Cheese
San Marzano base, buffalo mozzarella, parmesan (Vego)

$17/$28 Vego Supreme
San Marzano base, wild mushrooms, woodfire roasted capsicum, caramelised onions, sundried tomatoes, olives, buffalo mozzarella (vego)

$32 The Butcher
Hickory Smoked BBQ Sauce base, all the meat on the block, buffalo mozzarella

$31 Farm Supreme
San Marzano base, bacon, pepperoni, Spanish onion, woodfire roasted capsicum, wild mushrooms, olives, buffalo mozzarella

$19/$30 Spicy Pepperoni
San Marzano base, pepperoni cups, hot honey, buffalo mozzarella, fresh chilli

$19/$30 Nduja & Stracciatella
San Marzano base, buffalo mozzarella, hot honey, fresh basil (Vego)

$17/$28 Holy Grail
Garlic cream base, caramelised onion, bacon, buffalo mozzarella, truffle oil, fresh parsley

$19/$30 Mango Chilli Prawns
Garlic cream base, chorizo, woodfired roasted capsicum, spanish onion, buffalo mozzarella, parmesan, fresh parsley

$16/$27 Pesto Bruschetta
San Marzano base, roasted cherry tomatoes, caramelised onion, Greek feta, balsamic glaze, fresh basil (Vego)

$18/$26 Smoked Chook
Hickory Smoked BBQ sauce base, Spanish onion, buffalo mozzarella, smoked paprika aioli

GLUTEN FREE PIZZA BASE AVAILABLE IN LARGE ONLY
VEGAN CHEESE AVAILABLE UPON REQUEST + $4

ADD Mango Chilli Prawns | Chicken | Pepperoni |Beef | Bacon | Ham | + $3

Add Caramelised onion | Capsicum | Mushroom | Olives | Pineapple | Cherry tomato | Fresh Chilli | Pickles | Feta | Mozzarella + $2

BEVERAGES

From our heart & home in the Swan Valley, we proudly serve our estate-brewed beers, wines from our own vineyards, and small-batch spirits distilled in our 300-litre copper still.

COCKTAILS

$20 French Martini
Vodka, Black Raspberry, Pineapple

$19 Watermelon Margarita
Tequila, Lime, Agave, Watermelon

$19 Passionfruit Tiki Daquiri
White Rum, Dark Molasses, Lime, Passionfruit, Pineapple

$21 Butterscotch Sour
Butterscotch Schnapps, Single Malt Moonshine, Lemon, Syrup

$21 The Exorcist
Tequila, Blue Curacao, Lime, Agave, Soda

$21 Sinners Lemonade
Vodka, Limoncello, Lemon, Syrup, Soda

$21 Toxic Saint
Vodka, Melon Liqueur, Lime, Syrup, Soda

$19 Psychopomp Sunset
Pink Gin, Black Raspberry, Lemon, Soda

$19 Cranberry Cosmo
Vodka, Triple Sec, Lime, Cranberry

$16 Aperol Spritz
Aperol, Prosecco

$20 Coconut Pineapple Margarita
Tequila, White Rum, Lime, Agave, Pineapple

$19 Salted Caramel Espresso Martini
Vodka, Butterscotch Schnapps, Vanilla, Espresso

$19 Yuzu Collins
Yuzu Gin, Limoncello, Lemon, Syrup, Soda

$19 Blood Orange & Chilli Margarita
Tequila, Blood Orange, Lime



BEVERAGES

NON - ALCOHOLIC COCKTAILS

$15 Pink Gin Fizz
Dry London Spirit, Italian Orange, Elderflower, Tonic

$14 Strawberry Mojito
White Cane Spirit, Lime, Strawberry, Mint, Soda

$15 Summer Spritz
Italian Orange Sec, Elderflower, Mango, Tonic

$16 Mai Tai
Dark Cane Spirit, White Cane Spirit, Orange Sec, Lime, Almond

LIQUID INDULGENCE

$22 Chocolate Orange Negroni
Dark Creme de Cacao, Campari, Sweet Vermouth, Shiraz, Chocolate Bitters

$22 Lemon Tart
Limoncello, Vanilla Vodka, Lemon, Cream

$22 Brandy Alexander
Brandy, White Creme de Cacao, Cream, Nutmeg

HOUSE POURS

SPIRITS

$12 Holy Water Vodka
$12 Gin Reaper Dry Gin
$12 Psychopomp Pink Gin
$12 Malone's Molasses Spirit
$12 Malone's White Cane Spirit
$12 Nomad's Blue Agave
$15 Aristocrats Single Malt Moonshine

LIQUEURS

$11 Jesters Butterscotch Schnapps
$11 Romantics Black Raspberry Liqueur
$11 Cosmopolitans Coffee Liqueur
$11 Frenchman's Limoncello



BEVERAGES



ON TAP
Schooner 425ml / Pint 570ml

ESTATE BREWS

$11/$14 Hoppy Mid
Mid-strength ale with mosaic & nectaron hops. 3.5%

$11/14 Lager
Easy drinking dry Australian lager. 4.5%

$12/$15 Hazy
New England style IPA with amarillo citra & vic-secret hops. 5.0%

$11/$14 Pale Ale
American pale ale with centennial chinook & cascade hops. 5.0%

$11/$14 Wheat
Classic hefeweizen with banana & clove aromas. 4.4%

$12/$15 Bad Donkey Ginger Beer
Ginger Beer 5.5%

$12/$15 Orchard Burst Hard Lemon
Hard Lemon 4.5%

$12/$15 Chapel Apple Cider
Foundation craft cider 5%

$12/$15 The Passion Passionfruit Seltzer
Passionfruit Seltzer 4.5%

$12.5/$15.5 IPA
West coast IPA with big tropical flavours. 6.0%

$12/$15 Stout
Dry Irish style with roasted coffee flavours. 4.5%

GUEST BREWS

$11/$14 Alby Crisp
Lager, Gage Roads 3.5%

$11/$14 Alby Draught
Lager, Gage Roads 4.2%

$11/$14 Single Fin
Summer Ale, Gage Roads. 4.5%

Seasonal taps available, just ask the crew.

BEVERAGES



BOTTLED

$10	Carlton Dry
$11	Corona
$10	Emu Export
$10	Great Northern Super Crisp
$11	Guinness Draught
$11	Hahn Super Dry
$10	Hahn Super Dry 3.5%
$11	James Squire 150 Lashes
$11	Peroni Leggera 3.5%
$11	Peroni Nastro Azzurro Pure
$10	Blond Ultra Low Carb
$10	Heaps Normal XPA 0.5%
$10	Rogers Amber Ale
$10	Yeah Bouy XPA 0.5%
$10	Somersby Pear Cider
$11	Strongbow Sweet Apple Cider
$11	Strongbow Original Cider

RTD'S

$13	Canadian Club & Dry
$13	Jim Beam White Label & Cola
$13	Wild Turkey & Cola
$13	Smirnoff Red
$15	Smirnoff Double Black
$15	Vodka Cruisers (Assorted)
$14	Suntory 196 Lemon

TASTING PADDLES

$18	Beer Series
$18	Fruit Series
$20	Gin Series
$25	Liqueur Series

BEVERAGES



Wines by Chapel Farm Estate, part of the Uncommon Ground Group family.

VINO

GLS/BTL

FIZZ

$11/$44 **Prosecco**, NV, 11%
$13/$52 **Sparkling Rosé**, NV, 12.5%
$13/$52 **Sparkling Chardonnay**, 2014 Margaret River, 12.2%
$88 **Sparkling Gold**, Margaret River, 12.1%

WHITE/PINK

$11/$44 **Moscato**, NV, 6.5%
$11/$44 **Classic White**, Sauvignon Blanc Chardonnay, Margaret River, 13%
$13/$52 **Sauvignon Blanc Semillon**, 2026, Margaret River, 13%
$13/$52 **Chenin Blanc 2026**, Swan Valley, 13%
$13/$52 **Chardonnay 2026**, Margaret River 13%
$11/$44 **Rosé**, NV, Swan Valley, 12.5%

RED

$11/$44 **Classic Red**, NV, Swan Valley, 14%
$13/$52 **Light Swan Red**, 2025-26, Grenache Cabernet Franc Shiraz, Swan Valley, 13.5%
$14/$56 **Vignacourt Shiraz**, 2026, Swan Valley, 14%
$14/$56 **Jane Brook Cabernet Sauvignon 2017**, Margaret River, 14.3%
$60 **Jane Brook Malbec**, 2017, Margaret River
$80 **Jane Brook Cabernet Sauvignon**, 2009-10, Margaret River
$70 **Jane Brook Cabernet Sauvignon**, 2011-13
$70 **Jane Brook Cabernet Sauvignon**, 2011-16, Margaret River
$60 **Jane Brook Back Block Shiraz**, 2011-13, Swan Valley
$80 **Family Reserve Shiraz**, 2014, Swan Valley

DESSERT

$11 **Liqueur Shiraz**, NV, Swan Valley 19%
$11 **Liqueur Verdelho**, NV, Swan Valley, 19%