

Weekly Specials

Monday – Friday

COCKTAILS

\$10 ESPRESSO MARTINIS

AVAILABLE BETWEEN 4PM – 7PM

Monday – Friday

WEEKLY SPECIALS

\$18 LUNCH SPECIALS

AVAILABLE BETWEEN 12PM – 3PM

Monday

LOCAL'S NIGHT

\$19 MAINS

AVAILABLE FROM 5PM

Tuesday

MEAT CLUB

FIVE CUTS FROM \$19

SERVED WITH CHIPS OR MASH, SALAD & SAUCE. AVAILABLE FROM 5PM

Wednesday

GOURMET BURGER NIGHT

\$19 GOURMET BURGERS

AVAILABLE BETWEEN 5PM

Sunday

ROAST COLLECTION

COLLECTION OF ROASTS \$20

FROM 12PM UNTIL SOLD OUT. ACOUSTIC FROM 5PM – 8PM

Mix & Match

PICK N MIX ANY 3 FOR \$32 | 4 FOR \$ 42 | 5 FOR \$ 52

Squid ink flatbread & beetroot hummus (V, DF)	10
Caramelised onion & black olive open tart (V)	12
Leg ham & cheddar croquettes, smashed peas & heirloom radish	14
Calamari stuffed with chorizo, baby leeks, tomato & romesco (GF, DF)	16
Beef brisket & miso sliders, celeriac remoulade	14

Entree

Crab & avocado roulade, pickled cucumber & compressed watermelon (GF)	16
Smoked cod, scotch egg & malt vinegar aioli	14
Vegetable tart tatin, crumbled goats cheese & watercress (V)	Slice 12 Whole 42
Chicken & black pudding terrine, piccalilli & bread (DF, C)	14
Selection of cheese, quince, housemade lavosh & pickled vegetables	32

Sides

Chips & malt vinegar aioli (GF, DF, V)	9
Hand cut chips, truffle oil & parmesan (GF, V)	11
Seasonal mixed leaf salad (GF, DF, V)	10
Buttered green beans & toasted walnuts (GF, V)	10
Truffle mash, porcini mushroom & jus (GF, V)	10

Mains

Mushroom agnolotti, fennel puree, dehydrated olives, samphire & parmesan (V, C)	26
Pie of the day, green beans & mashed potato	24
Spinach gnocchi, broccolini, kale, fresh peas, parmesan & pesto (V)	24
Hay roasted chicken supreme, truffle mash, braised leeks & caramelised parsnips (GF)	26
Beef brisket bourguignon, pearl onions, mushrooms & smoked celeriac (GF)	28
Prosciutto wrapped mulloway, buttered fresh peas, brined cucumber, capers, samphire & poached egg (GF, DF)	26
The Exchange parmigiana - chicken schnitzel, ham, Napoli, mozzarella, chips & house salad	26
Petite parmigiana - chicken schnitzel, ham, Napoli, mozzarella, chips & house salad	22
Wagyu beef burger - Wagyu patty, American cheese, lettuce, tomato, pickles & chips	24
Honey & mustard gammon steak, roast tomato, fried egg, beef fat potatoes & pickled cauliflower (GF)	24
Braised beef sandwich, roasted mushrooms, blue cheese, rocket leaves & chips	26
Beer battered fish, beef fat potatoes, pea puree, beer pickled onions, grilled lemon & tartare	28

Chargrill

250g Rump Cap Grain Fed, Rosedale, NSW	28
250g Porterhouse Grass Fed, Duck River, TAS	36
250g Eye Fillet Grass Fed, Duck River, TAS	46
300g Scotch Fillet Grass Fed, Duck River, TAS	38
600g Porterhouse on the bone Grass Fed, Cape Grim, TAS	52
500g Rib Eye Grain Fed, British Breeds, VIC	58

**COOKED TO YOUR PREFERENCE
SERVED WITH HAND CUT CHIPS OR MASH,
HOUSE SALAD AND YOUR CHOICE OF SAUCE**

SAUCES AVAILABLE
horseradish butter, red wine jus,
mushroom or peppercorn sauce

Salads

Pickled heirloom carrots, candied beetroot, heirloom radish, pumpkin seeds, black rice crisps & radicchio puree (V, GF, DF)	26
Saffron braised fennel, quinoa, toasted pinenuts, coriander, orange segments, pomegranate, sesame seeds & tahini dressing (V, GF, DF)	26

**THE
EXCHANGE**

PORT MELBOURNE

V - VEGETARIAN VG - VEGAN GF - GLUTEN FREE DF - DAIRY FREE
C - CAN BE CHANGED TO SUIT DIETARY REQUIREMENTS