

Mix & Match

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

Flatbread, hummus, lentils & cumin (V, DF)	12
Fish taco, bocconcini, avocado & sauce vierge	12
Chorizo & manchego croquettes & romesco sauce	14
Salt & pepper calamari, avocado & lime	16
Braised lamb sliders, minted yoghurt & salsa verde	14

Entree

Mussels, clams, smoked salmon, cider, capers & shallots (DF)	14
Stuffed zucchini flowers, sauce vierge, bocconcini & dressed leaves (V)	14
The Exchange pork pie & Stilton salad	16
Smoked trout & hot smoked salmon terrine, pickled cucumber, horseradish & brioche	18
The Exchange charcuterie board - chef's selection of cured meats, cheese, pickles, mixed olives & focaccia	32

Sides

Chips & aioli (GF, DF, V)	9
Hand cut chips, truffle oil & parmesan (GF, V)	11
Garden salad (GF, DF, V)	10
Buttered seasonal vegetables (GF, V)	10
Wholegrain mustard mash & red wine jus (GF, V)	10

Mains

Chicken & chorizo rigatoni, pine nuts & pesto cream	24
Pie of the day, green beans & mashed potato	24
Spinach gnocchi, broccolini, kale, fresh peas & pesto (V)	24
Smoked duck leg, du Puy lentils, kaiser lardons, roasted witlof & cheese tuile (GF, C)	33
Lamb two ways, minted jus, Welsh rarebit & pickled carrots (C)	28
Poached kingfish, pine & king oyster mushrooms, roasted shallots, beurre blanc & nasturtium leaves (GF, C)	31

Classics

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	24
Steak sandwich - peppered minute steak, red onion, tomato, roquette leaves, shaved parmesan & chips	26
Beer battered fish, beef fat potatoes, pea puree, beer pickled onions, grilled lemon & tartare	28

Chargrill

200g Flat Iron Pasture Fed, Cape Grim ,TAS	36
250g Porterhouse Pasture Fed, Great Southern Pinnacle, SA	36
200g Eye Fillet Grass Fed, Duck River, TAS	42
300g Scotch Fillet Grass Fed, Duck River, TAS	38
350g Rump Sher Wagyu, 450 day Grain Fed MBS 6+, Ballan VIC	44

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

SAUCES AVAILABLE
HORSERADISH BUTTER, RED WINE JUS,
MUSHROOM OR PEPPERCORN SAUCE

Salads

Beetroot & vodka cured ocean trout, ruby grapefruit, avocado, radish, Mizuna, mint & toasted sesame	22
Duck prosciutto, watermelon, witlof, pistachio & house leaves (GF, DF)	24
Mixed grain salad; bulgur, quinoa, pearl barley, bocconcini, cherry tomatoes, mixed herbs & preserved lemon (V, C)	22

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

Weekly Specials

Monday-Friday

COCKTAILS

\$10 ESPRESSO MARTINI

AVAILABLE BETWEEN 4PM - 7PM

Monday-Friday

WEEKLY SPECIAL

\$18 LUNCH SPECIAL

AVAILABLE BETWEEN 12PM - 3PM

Monday

LOCAL'S NIGHT

\$19 MAINS

AVAILABLE FROM 5PM

Tuesday

MEAT CLUB

FOUR CUTS FROM \$19

SERVED WITH CHIPS, SALAD & SAUCE
AVAILABLE FROM 5PM

Wednesday

GOURMET BURGER NIGHT

\$19 GOURMET BURGERS

AVAILABLE FROM 5PM

Sunday

ROAST COLLECTION

CHOOSE FROM A
COLLECTION OF ROASTS \$20

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