

Weekly Specials

Monday – Friday

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Monday

Tuesday

Wednesday

Sunday

COCKTAILS

WEEKLY SPECIALS

LOCAL'S NIGHT

MEAT CLUB

GOURMET BURGER NIGHT

ROAST COLLECTION

\$10 ESPRESSO MARTINIS

\$18 LUNCH SPECIALS

\$19 MAINS

FIVE CUTS FROM \$19

\$19 GOURMET BURGERS

COLLECTION OF ROASTS \$20

AVAILABLE BETWEEN 4PM – 7PM

AVAILABLE BETWEEN 12PM – 3PM

AVAILABLE FROM 5PM

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

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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
Baked tomato galette, goats cheese, tapenade & pumpkin seeds (V)	12
Leg ham & cheddar croquettes, smashed peas & heirloom radish	14
Salt & Pepper calamari, chickpeas & romesco (DF)	16
Beef brisket sliders & celeriac remoulade	14
House made sausage roll & HP sauce	10

Entree

Crab roulade, cucumber & watermelon salsa (GF)	16
Cured salmon, citrus, avocado puree & raspberries (GF)	16
Cauliflower, raisins, fried capers & mint (V, GF)	14
Chicken liver & smoked bacon pâté with cornichons, radish & sourdough	16
Selection of cheese, quince, house made lavosh & pickled vegetables	32

Sides

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

Mains

Leek, cauliflower & blue cheese tart, dressed roquette leaves (V)	24
Pie of the day, green beans & mashed potato	24
Smoked cod gnocchi, cheddar & poached egg	26
Hay roasted chicken supreme, wholegrain mustard mash, braised leeks & caramelised parsnips (GF)	26
Snapper fillet with chorizo, braised fennel & cauliflower purée (GF)	31
Zucchini linguine, tomato, chilli, pinenuts, basil & parmesan (V, GF)	24
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, hand cut chips & pickled cauliflower (GF, DF)	24
Braised beef sandwich, roasted mushrooms, blue cheese, roquette leaves & chips	26
Crumbed market fish, hand cut chips, pea puree, beer pickled onions, grilled lemon & tartare (DF)	26

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 Striploin 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 (GF)**

SAUCES AVAILABLE
*truffle butter, red wine jus,
mushroom or peppercorn sauce*

Salads

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

THE EXCHANGE

PORT MELBOURNE

V - VEGETARIAN VG - VEGAN GF - GLUTEN FREE DF - DAIRY FREE