

Weekly Specials

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

PIE NIGHT

\$19 PIES
AVAILABLE FROM 5PM

Saturday

SLIDERS & CIDER

4 SLIDERS & CIDER JUGS \$35
AVAILABLE BETWEEN 12PM - 5PM

Sunday

ROAST COLLECTION

COLLECTION OF ROASTS \$20
FROM 12PM UNTIL SOLD OUT
ACOUSTIC FROM 5:30PM - 8:30PM

Mix & Match

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

Squid ink flatbread & beetroot hummus (V, DF)	10
Truffle & taleggio croquettes, black garlic aioli & baked prosciutto (DF)	14
Yorkshire pudding with rare roast beef & horseradish mayo	12
Salt & pepper calamari, chickpeas & cumin (GF, DF)	16
BLT sliders with house cured bacon	12
Pork crackling & baked apple puree (GF)	10
Paprika dusted whitebait & tartare sauce (GF, DF)	12
Smoked cod Scotch egg & malt vinegar aioli	12

Whole baked camembert, toasted sourdough, confit garlic	24
The Exchange Ploughman's - Double smoked ham, smoked cheddar, house pickles, piccalilli, apple & toasted sourdough	30

Sides

Chips & aioli (V, GF, DF)	9
Hand cut chips, truffle oil & parmesan (V, GF)	11
Pickled zucchini salad (V, GF)	10
Asparagus, prosciutto & soft boiled egg (GF, DF)	10
Truffle mash & jus (GF)	10

Mains

Root vegetable tart tartin with crumbled goats cheese (V)	22
The Exchange pie with green beans & mashed potato	24
Smoked cod gnocchi, mature cheddar & poached egg	26
Hay roasted chicken supreme with asparagus, broad beans, mushroom, potato fondant & charred leek puree (GF)	26
Kingfish with assorted greens, cauliflower & Pernod purée, mussels & clams (GF)	31
Zucchini linguine, tomato, chilli, pinenuts, basil & parmesan (V, GF)	24
The Exchange burger - Fried chicken, American cheese, cos lettuce, mayo & chips	24
Borrowdale free range pork rib eye, roast tomato, fried egg, hand cut chips & pickled cauliflower (GF, DF)	31
Reuben sandwich on rye bread with sliced girello, taleggio cheese, sauerkraut, Russian dressing & truffle crisps	24
Crumbed market fish, hand cut chips, pea puree, beer pickled onions, grilled lemon & tartare (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
Saffron braised fennel salad with quinoa, toasted pinenuts, orange segments, coriander, pomegranate, sesame seeds & tahini dressing (VG, GF, DF)	22
Caesar salad with baby cos leaves, baked prosciutto, soft boiled egg, garlic croutons, white anchovies & shaved parmesan	20
Add hot smoked salmon	6
Add smoked chicken	6

Share

Flinders Island half lamb shoulder with pickled zucchini salad (GF)	70
Whole market fish with caper butter Fennel, orange, radish & apple salad (GF)	90
Great Southern Pinnacle 1.3kg Tomahawk, with vine roasted tomato, dauphinoise potato & choice of sauce (GF)	100

Chargrill

250g Rump Cap Rosedale, NSW	28
250g Porterhouse Red Gum Creek, QLD	36
250g Eye Fillet Duck River, TAS	46
300g Scotch Fillet Red Gum Creek, QLD	38
500g Rib Eye British Breeds, VIC	58
500g Rump - 4 weeks dry aged Bindaree, NSW	52

SERVED WITH DAUPHINOISE POTATO, ROQUETTE & PARMESAN SALAD AND CHOICE OF SAUCE (GF)

SAUCES AVAILABLE
blue cheese, red wine jus,
mushroom or peppercorn sauce