

# 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 & apple remoulade	15
Padrón peppers & Murray River salt (VG, GF, DF)	14

## Entree

Crab roulade, cucumber & watermelon salsa (GF)	16
Cured salmon, citrus, avocado puree & raspberries (GF)	16
Mackerel fillet, apple remoulade, baked prosciutto & parmesan crisps (GF)	12
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
Grilled cos salad, shallots, parmesan & gribiche (V, GF)	10
Assorted greens, toasted almonds & lemon oil (V, GF, DF)	12
Truffle 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, truffle mash, caramelised parsnips & braised leeks (GF)	26
Snapper fillet, 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
The Exchange burger – beef patty, American cheese, lettuce, tomato, pickles & chips	24
Honey & mustard gammon steak, roast tomato, fried egg, hand cut chips & pickled cauliflower (GF, DF)	24
Chargrilled brisket sandwich, fried egg, tomato, pickles, cos lettuce, Branston pickle & chips	24
Crumbed market fish, hand cut chips, pea puree, beer pickled onions, grilled lemon & tartare (DF)	26

## Chargrill

250g Rump Cap	28
250g Porterhouse	36
250g Eye Fillet	46
300g Scotch Fillet	38
500g Rib Eye	58
500g Rump – 4 weeks dry aged	52

**COOKED TO YOUR PREFERENCE  
SERVED WITH HAND CUT CHIPS OR MASH  
HOUSE SALAD & CHOICE OF SAUCE (GF)**

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

## Salads

Hot smoked salmon on chargrilled cos, radish, cornichons, red onion, gribiche & lemon oil (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