

Monday Locals Night

\$19 MAINS EVERY MONDAY

available from 5pm

Mains

Leek, cauliflower & blue cheese tart, dressed roquette leaves (V)

Pie of the day, green beans & mashed potato

Snapper fillet with Casa Iberica chorizo, braised fennel & cauliflower puree (GF)

Smoked cod gnocchi, cheddar & poached egg

Hay roasted chicken supreme, wholegrain mustard mash, braised leeks & caramelised parsnips (GF)

Zucchini linguine, tomato, chilli, pinenuts, basil & parmesan (V, GF)

Salads

Pickled heirloom carrots, candied beetroot, heirloom radish, pumpkin seeds, black rice crisps (VG, GF, DF)

Saffron braised fennel, quinoa, toasted pinenuts, coriander, orange segments, pomegranate, sesame seeds & tahini dressing (VG, GF, DF)

Classics

The Exchange parmigiana - chicken schnitzel, ham, Napoli, mozzarella, chips & house salad

Petite parmigiana - chicken schnitzel, ham, Napoli, mozzarella, chips & house salad

Wagyu beef burger - Wagyu patty, American cheese, lettuce, tomato, pickles & chips

Honey & mustard gammon steak, roast tomato, fried egg, hand cut chips & pickled cauliflower (GF, DF)

Braised beef sandwich, roasted mushrooms, blue cheese, roquette & chips

Crumbed market fish, hand cut chips, pea puree, beer pickled onions, grilled lemon & tartare (DF)

V - VEGETARIAN VG - VEGAN GF - GLUTEN FREE

DF - DAIRY FREE

C - CAN BE CHANGED TO SUIT DIETARY REQUIREMENTS