

Weekly Specials

Monday

STEAK NIGHT

\$18 PORTERHOUSE
SERVED WITH POTATO GRATIN
& SALAD. AVAILABLE FROM 5PM

Tuesday

PARMA NIGHT

\$18 EXCHANGE PARMA
AVAILABLE FROM 5PM

Wednesday

PIE NIGHT

\$18 PIES
AVAILABLE FROM 5PM

Friday

HAPPY HOUR

\$5 BUBBLES
AVAILABLE 5PM – 9PM
ACOUSTIC FROM 6PM

Saturday

BUBBLY BRUNCH

\$50 DRINKS & BRUNCH
TWO SITTINGS AVAILBLE
11AM – 1PM & 1:30PM – 3:30PM

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	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 (V)	24
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The Exchange Ploughman's – Double smoked ham, smoked cheddar, house pickles, piccalilli, apple & toasted sourdough	30
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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
300g Porterhouse MBS 2+ Hopkins River, VIC	38
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 POTATO GRATIN, ROQUETTE & PARMESAN SALAD AND CHOICE OF SAUCE (GF)

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

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

PLEASE ADVISE STAFF OF ANY ALLERGIES – NOT ALL INGREDIENTS OR GARNISHES ARE LISTED