

Weekly Specials

Monday

\$18 STEAK

300G PORTERHOUSE
SERVED WITH POTATO GRATIN & SALAD

Tuesday

\$18 PARMA

THE EXCHANGE PARMA
SERVED WITH CHIPS & SALAD

Wednesday

\$18 PIE

SELECTION OF PIES
SERVED WITH CHIPS & SALAD

Friday

HAPPY HOUR

5PM – 9PM
\$10 ESPRESSO MARTINI

Saturday

BUBBLY BRUNCH

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

Sunday

\$20 ROAST COLLECTION

COLLECTION OF ROASTS
FROM 12PM UNTIL SOLD OUT

Small Plates

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
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
Whole baked camembert, sourdough & confit garlic (V)	18
Chicken liver, Talisker & smoked bacon pâté with radish cornichons & sourdough	14

Mix & Match

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

PLEASE ADVISE STAFF OF ANY ALLERGIES

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

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 - House made steak patty, chargrilled cos, fried egg, crispy shallots, truffle hollandaise & chips	24
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

The Exchange Charcuterie with selection of cured meats, caprese salad, pickled vegetables, olives & sourdough	35
Flinders Island half lamb shoulder with pickled zucchini salad (GF)	70
1 kg T-bone, Cape Grim MBS 3+ served with potato gratin, roquette & parmesan salad	90

Chargrill

250g Rump Cap MBS 2+ Cape Grim, TAS	28
300g Porterhouse MBS 2+ Hopkins River, VIC	38
250g Eye Fillet Duck River, TAS	46
300g Scotch Fillet Duck River, TAS	38
500g Rib Eye British Breeds, VIC	58
500g Rump MBS 2+ Cape Grim, TAS	52

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

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

THE
EXCHANGE
PORT MELBOURNE