

MONDAY
\$18 STEAK
SERVED WITH CHIPS &
SALAD

TUESDAY
\$18 PARMA
SERVED WITH CHIPS &
SALAD

WEDNESDAY
\$18 PIE
SERVED WITH CHIPS &
SALAD

THE EXCHANGE

PORT MELBOURNE

FRIDAY
**\$10 ESPRESSO
MARTINI**
6PM – 9PM

SATURDAY
\$25 MUSSELS
ALL YOU CAN EAT
ALL DAY

SUNDAY
**\$20 ROAST
COLLECTION**
12PM UNTIL SOLD OUT

SMALL PLATES

Rosemary flatbread & hummus (V, DF)	14
Beef & truffle croquettes, remoulade & soy mayo	16
Salt & pepper calamari & romesco aioli (DF)	16
Tomato, basil & mozzarella salad (V, GF)	14
Fried Halloumi & sweet chilli	15
Chips & aioli (V, GF, DF)	10
Hand cut chips, truffle oil & parmesan (V, GF)	11
Spring greens & toasted almonds (V, VG, GF, DF)	14
Chicken liver & smoked bacon pâté	14
Potato salad, prosciutto, soft boiled egg & spring onion	12
King Prawn, white wine & garlic	20
Half dozen natural oysters	24
Half dozen kilpatrick oysters	28

MIX & MATCH

PICK & MIX ANY SMALL PLATES
3 FOR \$32 | 4 FOR \$42 | 5 FOR \$ 52
(Excluding king prawn & oysters)

PLEASE ADVISE STAFF OF ANY ALLERGIES
V - VEGETARIAN VG - VEGAN GF - GLUTEN FREE DF - DAIRY FREE

MAINS

Port Phillip mussels, white wine, garlic, capers & onion. Served with bread	21
Braised pork & black pudding pie with green beans & mashed potato	24
Lemon & thyme chicken breast with tomato, bocconcini, basil, sun-dried tomatoes & extra virgin olive oil (GF)	26
Zucchini linguine, tomato, chilli, pine nuts, basil & parmesan (V, GF)	24
Beef burger - house made steak patty, tomato, cos lettuce, beetroot, fried egg, cheese, burger sauce & chips	24
Fried chicken burger, cos lettuce, cheese, tomato, chilli pickles & chips	24
Beer battered Cone Bay barramundi, minted pea, lemon, hand cut chips & tartare (DF)	26
Chicken parma - panko crumbed schnitzel, ham, napoli, mozzarella, chips & mixed leaf salad	26
Small chicken parma - panko crumbed schnitzel, ham, napoli, mozzarella, chips & mixed leaf salad	24
Pan seared salmon, crab remoulade, rainbow radish, spring green	26
Caesar salad with baby cos leaves, baked prosciutto, soft boiled egg, garlic croutons, white anchovy dressing & shaved parmesan	20
<i>Add smoked chicken</i>	6
<i>Add salt & pepper calamari</i>	6

SHARE

Charcuterie board - selection of cured meats, caprese salad, pickled vegetables, olives, pâté & sourdough 35

CHARGRILL

200G Flank Rangers Valley (NSW) MS5+ Crossbreed	29
300G Porterhouse Rangers Valley (NSW) MS5+ Black Oynx	55
500G Rib Eye O'Connors (VIC) MS3+ British Breed	65
300G Scotch Fillet O'Connors (VIC) British Breed	39
200G Eye Fillet Cape Grim (TAS) British Breed	49
400G Rump Cape Grim (TAS) British Breed	28
200G Eye Fillet Kobe Beef (QLD) MS9	59

SERVED WITH ROCKET & PARMESAN SALAD, HAND CUT CHIPS & YOUR CHOICE OF SAUCE

SAUCES AVAILABLE
RED WINE, PEPPERCORN OR MUSHROOM