

# THE EXCHANGE

PORT MELBOURNE

## BAR BITES

CORN & SQUASH CROQUETTES 12  
sage pesto (VEG)

SALT AND PEPPER CALAMARI 14  
black garlic aioli, fermented lemon

PORK AND APPLE SAUSAGE ROLLS 12  
fennel seeds, ketchup

BEEF CHEEK NUGGETS 14  
lemon aioli

FLAT BREAD 14  
pumpkin dip, toasted pumpkin seeds (VEG)

## SIDES

HAND CUT CHIPS (V) 11

CHIPS AND AIOLI (V, DF) 10

HEIRLOOM CARROTS 10  
cashew puree, pickled walnuts  
(V, VEG, GF, DF)

SAUTÉED BROCCOLINI 8  
charred broccolini, broccoli pesto,  
crispy shallots

SAUTÉED BEETROOT 9  
local salt baked beets, caramelised onions  
(V, DF, GF)

## SMALL PLATES

TEMPURA SKULL ISLAND PRAWNS 16  
chilli & lime jam

KINGFISH OR SALTED BEETROOT RICE CRACKERS 14  
champagne mustard cured haramissa king fish,  
(GF, DF)  
salted beetroot pickled radishes (GF, VEG, DF)

GOATS CHEESE FRITTERS 14  
charred cucumber, activated mayo

DUCK PARFAIT 18  
brioche, pickles, chutney

CURED MEAT PLATE 24  
prosciutto, bresaola, pickles, chutney,  
sour dough, salsa verde

LOCAL TOMATOES ON SOURDOUGH 14  
aged balsamic (V)

## WHAT'S ON

MONDAY  
\$18 Steak night

TUESDAY  
\$18 Parma

WEDNESDAY  
\$18 Pie of the week + \$15 Jugs of Beer  
Trivia from 7pm

SATURDAY  
\$25 All you can eat mussels

SUNDAY  
\$20 Roast collection



## MAINS

PORT PHILLIP MUSSELS 21

white wine, garlic, capers and onion  
served with bread (DF)

GREEN ONION RISOTTO 24

pumpkin, sage, shallots (V, GF)

HOUSEMADE TRUFFLE PASTA 30

housemade wagyu skirt, pickled shallots,  
porcini mushrooms, parmesan

ORA KING SALMON 27

corn, pickled fennel, tapioca puffed  
crackers, beetroot (GF)

CORN FED CHICKEN BREAST 26

crumbed leg, lemon and thyme chats,  
peas, radish, jus

CRISPY SKINNED PORK BELLY 28

eggplant, zucchini salad, plum (GF)

QUINOA SALAD 20

tri colour quinoa, root vegetables, citrus  
dressing, toasted seeds, tenderstem (V)

CAESAR SALAD 20

cos, parmesan, anchovies, smoked  
bacon, croutons

Add smoked chicken 6

Add calamari 6

## PUB CLASSICS

BEER BATTERED CONE BAY BARRAMUNDI 26

minted pea, lemon, hand cut chips, tartare (DF)

FLINDERS ISLAND SALT BUSH LAMB & MINT PIE 24

mustard mash, greens, jus

WAGYU BEEF BURGER 24

crispy bacon, monterey jack & onion jam  
served on a milk bun

HAND CRUMBED CHICKEN PARMA 26

shaved ham, napoli sauce, double cheese,  
chips & salad

SMALL CHICKEN PARMA 20

shaved ham, napoli sauce, double cheese,  
chips & salad

## CHARGRILL

300G SCOTCH FILLET O'CONNOR'S (VIC)  
BRITISH BREED 39

200G FLANK RANGER'S VALLEY (NSW)  
MS5+ CROSSBREED 29

200G EYE FILLET CAPE GRIM (TAS)  
BRITISH BREED 39

400G RUMP CAPE GRIM (TAS)  
BRITISH BREED 28

500G RIB EYE CAPE GRIM (TAS)  
BRITISH BREED 42

served with rocket & parmesan salad, hand  
cut chips & your choice of sauce

choose from red wine, peppercorn or  
mushroom sauce

