

THE EXCHANGE

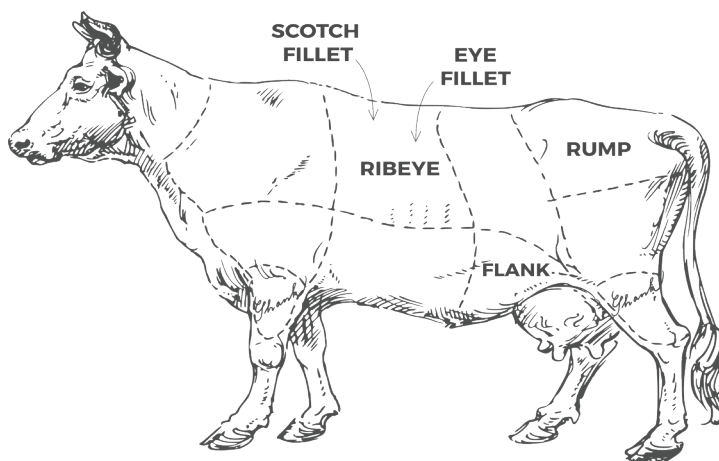
PORT MELBOURNE

SMALL PLATES

Tempura skull island prawns Chilli & lime jam.	16
Goats cheese fritters Charred cucumber, activated mayo.	14
Kingfish or salted beetroot rice crackers Champagne mustard cured haramissa king fish (gf, df)	
Salted beetroot pickled radishes (gf, veg, df).	14
Duck parfait Brioche, pickles, chutney.	18
Cured meat plate Prosciutto, bresaola, pickles, chutney, sourdough, salsa verde.	24
Local tomatoes on sourdough Aged balsamic.	14

CHARGRILL

300G Scotch fillet O'Connor's (VIC)	
British breed 39.	39
200g Flank ranger's valley (NSW)	
MS5+ Crossbreed 29.	29
200g Eye fillet Cape Grim (TAS)	
British Breed 39.	39
400g Rump Cape Grim (TAS)	
British Breed 28.	28
500g Rib Eye Cape Grim (TAS)	
British Breed 42.	42
Served with rocket & parmesan salad, hand cut chips & your choice of sauce choose from red wine, peppercorn or mushroom sauce.	



BAR BITES

Corn & squash croquettes	
Sage pesto (veg).	12
Salt and pepper calamari	
Black garlic aioli, fermented lemon.	14
Pork and apple sausage rolls	
Fennel seeds, ketchup.	12
Beef cheek nuggets	
Lemon aioli.	14
Flat bread	
Pumpkin dip, toasted pumpkin seeds (veg).	14

V = VEGAN VEG = VEGETARIAN GF = GLUTEN FREE DF = DAIRY FREE

0.7% SURCHARGE ON ALL CREDIT CARD TRANSACTIONS

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PORT MELBOURNE

PUB CLASSICS

Beer battered cone bay barramundi Minted pea, lemon, hand cut chips, tartare (df)	26
Flinders island salt bush Lamb & mint pie Mustard mash, greens, jus.	24
Wagyu Beef burger Crispy bacon, monterey jack & onion jam served on a milk bun.	24
Hand crumbed Chicken Parma Shaved ham, napoli sauce, double cheese, chips & salad	26
Small Chicken Parma Shaved ham, napoli sauce, double cheese, chips & salad.	20

MAINS

Port Phillip Mussels

White wine, garlic, capers and onion served with bread (df) 21

Green Onion Risotto

Pumpkin, sage, shallots (v, gf) 24

Housemade Truffle Pasta

Housemade wagyu skirt, pickled shallots, porcini mushrooms, parmesan 30

Ora King Salmon

Corn, pickled fennel, tapioca puffed crackers, beetroot (gf) 27

Corn Fed Chicken Breast

Crumbed leg, lemon and thyme chats, peas, radish, jus 26

Crispy Skinned Pork Belly

Eggplant, zucchini salad, plum (gf) 28

Quinoa Salad

Tri colour quinoa, root vegetables, citrus dressing, toasted seeds, tenderstem (v) 20

Caesar Salad

Cos, parmesan, anchovies, smoked bacon, croutons

Add smoked chicken. 6

Add calamari. 6

SIDES

Hand cut chips (v)	11
Chips and aioli (v, df)	10
Heirloom carrots Cashew puree, pickled walnuts (v, veg, gf, df)	10
Sauteed Broccolini Charred broccolini, broccoli pesto, crispy shallots.	8
Sauteed beetroot Local salt baked beets, caramalised onions (v, df, gf)	9

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