

# THE EXCHANGE

PORT MELBOURNE

## SMALL PLATES

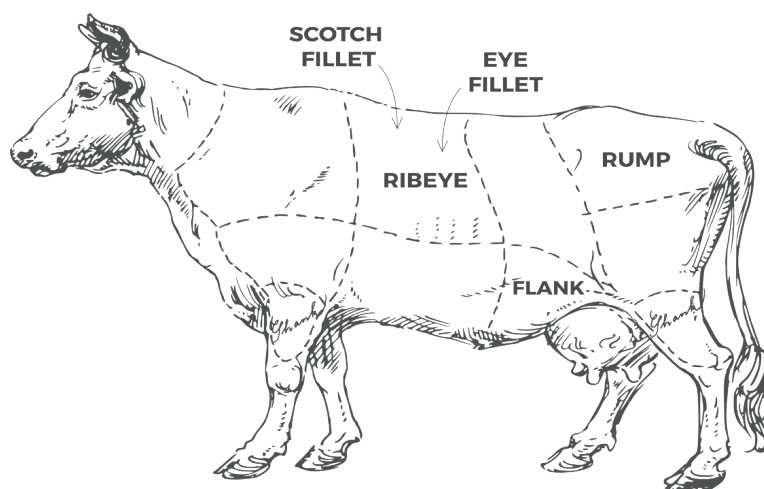
<b>Tempura Skull Island prawns; chilli and lime jam</b> .....	16
<b>Goats cheese fritters; charred cucumber, black garlic aioli (veg)</b> .....	14
<b>Duck parfait; brioche, pickles, chutney</b> .....	14
<b>Cured meat plate; prosciutto, bresaola, pickles, chutney, sourdough, salsa verde</b> .....	24
<b>Pressed pork shoulder; crispy belly, braised sauerkraut, barley, jus</b> .....	16
<b>Corn and squash croquettes; sage pesto (veg)</b> .....	12
<b>Salt and pepper calamari; black garlic aioli, fermented lemon</b> .....	14
<b>Pork sausage rolls; pork, sage, apricot, house made ketchup</b> .....	12
<b>Beef cheek nuggets; lemon aioli</b> .....	14
<b>Spanner crab fish cakes; chilli and lime mayo, coriander</b> .....	12
<b>Flatbread; pumpkin dip, toasted pumpkin seeds (veg)</b> .....	14

## PUB CLASSICS

<b>Beer battered Cone Bay barramundi; minted pea, lemon, fries, tartare (df)</b> .....	26
<b>Flinders Island salt bush Lamb &amp; mint pie; mustard mash, greens, jus</b> .....	24
<b>Wagyu beef burger; crispy bacon, Monterey jack and onion jam, milk bun, fries</b> .....	24
<b>Hand crumbed chicken parma; shaved ham, Napoli sauce, double cheese, fries, salad</b> .....	26
<b>Small chicken parma; shaved ham, Napoli sauce, double cheese, fries, salad</b> .....	20

## CHARGRILL

<b>300g O'Connor scotch fillet (VIC)</b>	
British breed.....	39
<b>300g O'Connor porterhouse (VIC)</b>	
British breed.....	26
<b>200g Rangers Valley flank (NSW)</b>	
MS5+ Crossbreed.....	29
<b>200g Cape Grim eye fillet (TAS)</b>	
British breed.....	39
<b>400g Cape Grim rump (TAS)</b>	
British breed.....	28
<b>500g Cape Grim rib eye (TAS)</b>	
British breed.....	42



Served with rocket and parmesan salad, fries and your choice of sauce. Choose from red wine, peppercorn or mushroom sauce.

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

0.7% SURCHARGE ON ALL CREDIT CARD TRANSACTIONS

WWW.THEEXCHANGEHOTEL.NET.AU



@EXCHANGEPORTMELB

# THE EXCHANGE

PORT MELBOURNE

## MAINS

<b>Port Phillip mussels</b> white wine, garlic, capers, onion (df).....	21
<b>Green onion risotto</b> pumpkin, sage, shallots (v, gf).....	24
<b>House made truffle pasta</b> Wagyu skirt, pickled shallots, porcini mushrooms.....	30
<b>Ora King salmon</b> corn, pickled fennel, tapioca puffed crackers, beetroot (gf).....	27
<b>Great Ocean Road duck breast</b> cherry, duck fat fondant, chicory, duck jus.....	30
<b>Crispy skinned pork belly</b> eggplant, zucchini salad, plum (gf).....	28
<b>Saffron fish consommé</b> scallop, barramundi, prawn, salmon, tuna, julienne vegetables.....	30
<b>House made Cumberland sausage</b> pork, apricot, sage, mustard mash, parsnip crisps, jus.....	26
<b>Quinoa salad</b> tri colour quinoa, root vegetables, citrus dressing, toasted seeds, tender stem (veg).....	20
<b>Caesar salad</b> cos, parmesan, anchovies, smoked bacon, croutons.....	20
add chicken.....	6
add calamari.....	6

## SIDES

<b>Fries and aioli;</b> (v, df).....	10
<b>Heirloom carrots;</b> cashew puree, pickled walnuts (v, veg, gf, df).....	10
<b>Sautéed broccolini;</b> charred broccolini, broccoli pesto, crispy shallots. (veg).....	8
<b>Glazed sprouts;</b> miso, honey (veg).....	10

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

0.7% SURCHARGE ON ALL CREDIT CARD TRANSACTIONS

WWW.THEEXCHANGEHOTEL.NET.AU



@EXCHANGEPORTMELB