

THE EXCHANGE

PORT MELBOURNE

ORDER & PAY FROM YOUR TABLE
WE'LL BRING IT TO YOU
not an app!

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OR VISIT AVCMENU.COM/EXCHANGE



SMALL PLATES

Freshly shucked oysters; cucumber and gin vinaigrette (gf, df)	4 each half doz 24
Goats cheese fritters; charred cucumber, black garlic aioli (veg)	14
Edamame beans; chilli, garlic, ginger, wasabi and sesame mayo (veg, gf, df)	12
Cured meat plate; prosciutto, bresaola, pickles, chutney, sourdough, salsa verde (df)	24
Mushroom and courgette taco; caramelized onion, charred courgette, cashew, aged balsamic (veg)	14
Corn and squash croquettes; sage pesto (df, v)	12
Salt and pepper calamari; black garlic aioli, fermented lemon (df)	14
Pork sausage rolls; pork, sage, apricot, house made ketchup	12
Beef cheek nuggets; lemon aioli (df)	14
Spanner crab fish cakes; chilli and lime mayo, coriander(df)	12
Flat bread; pumpkin dip, toasted pumpkin seeds (veg)	14

PUB CLASSICS

Beer battered Cone Bay barramundi; minted pea, lemon, fries, tartare (df)	26
Flinders Island salt bush Lamb & mint pie; mustard mash, greens, jus	24
Wagyu beef burger; crispy bacon, Monterey jack and onion jam, milk bun, fries	24
Hand crumbed chicken parma; shaved ham, Napoli sauce, double cheese, fries, salad	26
Small chicken parma; shaved ham, Napoli sauce, double cheese, fries, salad.....	20
Eggplant parma; baked crumbed eggplant, courgette, Napoli sauce, mozzarella, fries, salad (veg)	18

CHARGRILL

All steaks are gluten free.

300g O'Connor scotch fillet (VIC)

British breed.....39

300g O'Connor porterhouse (VIC)

British breed.....26

200g Cape Grim eye fillet (TAS)

British breed.....39

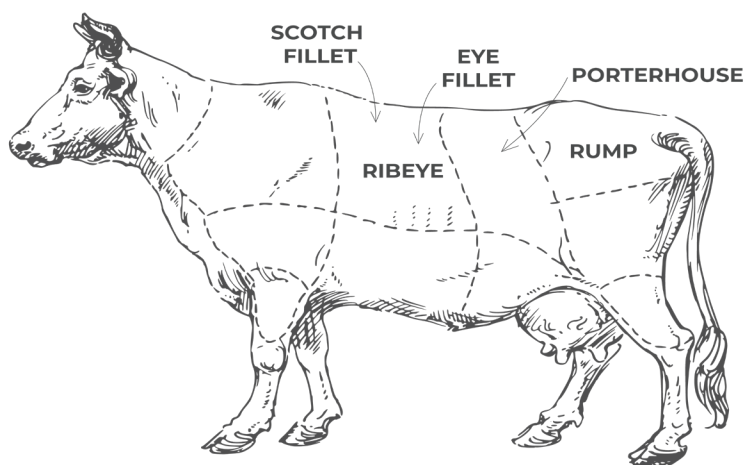
400g Cape Grim rump (TAS)

British breed.....28

500g Cape Grim rib eye (TAS)

British breed.....42

Served with rocket & parmesan salad, hand cut chips & 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 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS



MAINS

Port Phillip Mussels

White wine, garlic, capers, onion (df) 21

Green Onion Risotto

Pumpkin, sage, shallots (v, gf) 24

Housemade Porcini Mushroom Pasta

Mushroom ragout, creamy truffle sauce, sage, porcini soil, parmesan 28

Ora King Salmon

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

Great Ocean Road Duck Breast

Cherry, duck fat fondant, chicory, duck jus (df, gf) 30

Crispy Skinned Pork Belly

Eggplant, zucchini salad, plum (gf, df) 28

House made Cumberland Sausage

Pork, apricot, sage, mustard mash, parsnip crisps, jus (gf) 26

Quinoa and Spring Vegetable Salad

Tri colour quinoa, asparagus, zucchini, sugar snap tenderstem, candied walnuts (veg, v, gf) 20

Caesar Salad

Cos, parmesan, anchovies, smoked bacon, croutons 20

Add chicken 6

Add calamari 6

SIDES

Fries and aioli; (v, df, gf) 10

Heirloom carrots; cashew puree, pickled walnuts (v, df, gf) 10

Sautéed broccolini; charred broccolini, broccoli pesto, crispy shallots (veg, df, gf) 8

Rocket and parmesan salad; pickled radish, cherry tomato, red onion, parmesan, sherry dressing (veg) 8

DESSERTS

Sticky date pudding; salted caramel and vanilla bean ice cream (v) 15

Mixed nut and dark chocolate brownie; balsamic berry coulis and vanilla bean ice cream (v) 15

Spanish churros; Baileys chocolate sauce (v) 15

White chocolate panna cotta; Stone fruit compote and pistachio tuille (gf) 15