## THE EXCHANGE PORT MELBOURNE

## SMALL PLATES

<b>Oysters Natural,</b> fresh daily, shallot vinaigrette (gf) <i>Caviar upgrade</i> +2ea	1/2 dozen 27.0 / 4.5ea
Salt & Pepper Calamari, squid ink aioli, lemon, bronze fennel (gfo)	18.0
Prawn Roll, kewpie, lemon, dill, chives	20.0
King Fish Ceviche, avocado, cucumber, radish, coriander, chilli (gf)	27.0
<b>Mushroom Arancini,</b> chimichurri, fried basil (v)	17.5
<b>Bruschetta,</b> avocado, red onion, tomatoes, basil, vinaigrette dressing, balsamic reduction, toasted sunflower seeds, sourdough $(v)$ (vgo)	22.0
Beef Carpaccio, rocket, shaved parmesan, toasted pine nuts, chimichurri, balsamic reduction (gf) (dfo) (nd	fo) 36.0
Chicken Satay Skewers, peanut sauce, toasted peanuts, lime (gf)	16.5
Charcuterie for 2, wagyu bresaola, prosciutto, sopressa, lavosh, sourdough, pickles, chutney, brie (gfo)	31.0

PUB CLASSICS
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BLT, sourdough, bacon, cos, tomatoes, fries (vo) (vgo) (gfo)	19.0
Beer Battered Rockling, dill tartare, house salad, peas, lemon, fries (gfo)	29.0
Eggplant Parma, Napoli, mozzarella, house salad, fries (vgo)	27.0
Hand Crumbed Chicken Parma, smoked ham, Napoli, mozzarella, slaw, fries	30.0
Lamb & Saltbush Pie, mash, peas, gravy	28.0
Plant Based Burger, pumpkin bun, cos, tomato, pickles, ketchup, mustard (vg) (gfo)	28.0
Cajun Spiced Fried Chicken Burger, milk bun, cheese, pickles, slaw, homemade burger sauce, fries (gfo)	26.0
Wagyu Beef Burger, milk bun, smoked bacon, cos, cheese, tomato, pickles, ketchup, mustard, fries (gfo)	26.0
Add beef patty +8.0   Fried Chicken +6.0   Bacon +4.0	

## MAINS

Corn Fed Chicken Breast, corn puree, sauteed spinach, red wine jus (gf)	31.0
Pan Fried Barramundi, romesco sauce, broccolini (gf) (df)	36.0
<b>Seafood Pappardelle,</b> mussels, squid, scallops, prawns, cherry tomatoes, capers, white wine, garlic butter, basil, lemon cheek	36.0
Western Plains Pork Belly, imam bayildi, red wine jus, puffed pig skin (gf)	33.0

#### $(\mathbf{gf}) \ \mathbf{GLUTEN} \ \mathbf{FRIENDLY} \ (\mathbf{v}) \ \mathbf{VEGETARIAN} \ (\mathbf{vg}) \ \mathbf{VEGAN} \ (\mathbf{gfo}) \ \mathbf{GLUTEN} \ \mathbf{FRIENDLY} \ \mathbf{OPTION} \ (\mathbf{vgo}) \ \mathbf{VEGAN} \ \mathbf{OPTION}$

Please ensure you notify staff if you have an allergy prior to ordering. Whilst we make every attempt to identify ingredients that may cause allergic reactions for those with allergies, no food and drink items are sold as allergen free. Please be aware there is the risk of traces of allergens being transferred within our venues. Although we have strict cross-contamination management processes in place, we cannot guarantee a total absence of allergens in any of our items.



# THE EXCHANGE

CHARGRILL	
<b>200g Bavette,</b> MS5+, Jacks Creek (gf)	35.5
<b>300g Porterhouse,</b> MS2+, 1000 Guineas (gf)	38.0
<b>200g Eye Fillet,</b> MS2+, Riverine Premium (gf)	55.0
<b>250g Rostbiff,</b> MS6+, Sher Wagyu (gf)	55.5
<b>300g Scotch Fillet,</b> grass fed, Southern Ranges (gf)	56.5
All steaks are served with fries, house salad and your choice of peppercorn, red wine jus, gravy, or garlic butter.	mushroom,

### SALADS

Apple & Walnut Spinach Salad, orange, balsamic glaze (gf) (vg)	23.0
Chicken Caesar Salad, cos, boiled egg, parmesan, smoked bacon, sourdough croutons (gfo)	26.5
Wagyu Beef Salad, mango, papaya, sesame, coriander, toasted peanuts (gf)	34.0
Add Calamari 6.0	

Add Grilled Chicken 6.0

SIE	DE	S
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Fries, aioli (gf)	11.5
House Salad, cos, pickled onion, dill, radish (gf) (vg)	10.5
Charred Broccolini, shallot vinaigrette, fried shallots (gfo)	12.5
Chargrilled Corn Ribs, chilli mayo, soft herbs, paprika (gf) (vg)	15.5
Buttered Mash (gf)	10.5
Brussels Sprouts, fried shallots, soy glaze (gfo)	10.5

DESSERTS

Passionfruit Cheesecake, mango sorbet, passionfruit coulis	17.0
Dark Chocolate Delice, berry compote, berry sorbet, lemon balm (gf) (vg)	14.5
Sticky Toffee Pudding, spiked sauce, vanilla bean ice cream	15.0

#### (gf) GLUTEN FRIENDLY (v) VEGETARIAN (vg) VEGAN (gfo) GLUTEN FRIENDLY OPTION (vgo) VEGAN OPTION

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All card transactions incur a service fee: VISA 0.9%, Mastercard 1.1%, American Express 1.3%. Mr Yum Ordering fee free. 15% public holiday surcharge applies.