

THE EXCHANGE

PORT MELBOURNE

SMALL PLATES

Oysters Natural , fresh daily, shallot vinaigrette (gf)	6.5ea
Hervey Bay Half Shell Scallops , caramelised cauliflower puree, bacon crumb, parsnip crisps (gf) (dfo)	9.0ea
Bread and Olives , toasted sourdough, Mount Zero olives	15.0
Salt & Pepper Calamari , squid ink aioli, lemon, bronze fennel (gfo)	18.0
Prawn Roll , kewpie, lemon, dill, chives	20.0
Pumpkin Arancini , smoked pumpkin puree, pepitas (v)	17.5
Bruschetta , avocado, red onion, tomatoes, basil, vinaigrette dressing, balsamic reduction, toasted sunflower seeds, croutons (v) (vgo)	22.0

GRILLED SKEWERS

 Wagyu Beef , yakitori sauce	9.0
Lamb Rump , harissa	9.0
Halloumi , salsa verde	8.0
Chicken Thigh , chimichurri	8.0

PUB CLASSICS

Fish and Chips , dill tartare, house salad, peas, lemon, fries (gfo)	29.0
Hand Crumbed Chicken Parma , smoked ham, Napoli, mozzarella, slaw, fries	30.0
Eggplant Parma , Napoli, mozzarella, house salad, fries (vgo)	27.0
Steak Sandwich , Swiss cheese, beetroot, tomato, bacon, cos	32.0
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)	27.0
Wagyu Beef Burger , milk bun, smoked bacon, cos, cheese, tomato, pickles, ketchup, mustard, fries (gfo)	28.0

Double up your burger - beef patty +8.0 | Fried Chicken +6.0 | Bacon +4

MAINS

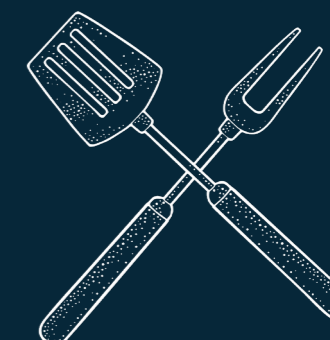
Mussels , bacon, cider, creme fraiche, thyme	27.0
Pan Fried Snapper , romesco sauce, broccolini (gf) (df)	36.0
Glazed Short Rib , rosti, whipped goat's cheese, crispy onions, thyme, honey	35.0
Confit Duck Leg , braised cabbage, preserved orange	35.0
Lamb Shank & Saltbush Pie , mashed potato, pea puree, gravy	32.0
Western Plains Pork Belly , charred bok choy, chilli and corriander vinaigrette, red wine jus	33.0

CHARGRILL

300g Porterhouse , MS2+, 1000 Guineas (gf)	38.0
200g Eye Fillet , MS2+, Riverine Premium (gf)	55.0
250g Wagyu Rostbiff , MS6+ (gf)	55.5
300g Scotch Fillet , grass fed, Southern Ranges (gf)	56.5

All steaks are served with fries, house salad and your choice of mushroom, peppercorn, red wine jus, gravy or bearnaise.

Extra sauce +3



SALADS

Chicken Caesar Salad , cos, boiled egg, parmesan, smoked bacon, sourdough croutons (gfo)	27.0
Winter Salad , roasted cauliflower, fennel, chickpeas, carrots, dukkah	23.0

Add Calamari 6.0 | Add Grilled Chicken 6.0

SIDES

Fries , aioli (gf)	12.0
House Salad , cos, pickled onion, dill, radish (gf) (vg)	10.5
Charred Broccolini , shallot vinaigrette, fried shallots (gfo)	12.5
Buttered Mash (gf)	10.5
Brussels Sprouts , fried shallots, soy glaze (gfo)	12.0

DESSERTS

Dark Chocolate Delice , berry compote, berry sorbet, lemon balm (gf) (vg)	14.5
Sticky Toffee Pudding , spiked sauce, vanilla bean ice cream	15.0
Cheese Plate for Two , blue, brec, cheddar, lavosh, muscatels, quince, chutney	26.0

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN FRIENDLY (O) ALTERNATE OPTION AVAILABLE

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.

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.

FLIP FOR DRINKS



THE EXCHANGE

PORT MELBOURNE

WINE

SPARKLING	GLS	BTL
Edge of the World Sparkling, South East Australia	11.5	55.0
Alpha Box & Dice Tarot Prosecco NV, Murray Darling, SA	12.5	60.0
Jansz Premium Cuvée, Tasmania		70.0
Madame Coco Brut NV, Aude Valley, France		65.0
Moët & Chandon Brut Imperial, Champagne, France		151.0
Pol Roger, Champagne, France		180.0

WHITE	SML	LRG	BTL
Edge of the World Sauvignon Blanc, South East Australia	11.5	19.0	55.0
T'Gallant Juliet Moscato, Mornington, VIC	14.0	23.5	68.0
Chain of Fire Pinot Grigio, South East Australia	12.0	20.5	65.0
Tempus Two Silver Series Pinot Gris, South East Australia			59.0
Circa 1858 Chardonnay, Central Ranges, NSW	12.0	21.0	60.0
Fat Bastard Chardonnay, California, USA			66.0
Oakridge Over the Shoulder Chardonnay, Yarra Valley, VIC			70.0
Montalto Estate Chardonnay, South VIC, Australia			96.0
Road to Enlightenment, Riesling, Clare Valley, SA	13.0	21.5	63.0

RED	SML	LRG	BTL
Edge of the World Shiraz Cabernet, South East Australia	11.5	19.0	55.0
Pepperjack Shiraz, Barossa Valley, SA	14.0	22.5	65.0
Cool Woods Shiraz, Barossa Valley, SA	15.5	23.0	68.0
Hentley Farm 'Villain & Vixen' Shiraz, Barossa Valley, SA			74.0
Guilty by Association Pinot Noir, Adelaide Hills, SA	13.0	21.5	63.0
Two Paddocks Picnic Pinot Noir, Central Otago, NZ			107.0
Montalto Estate Pinot Noir, Mornington Peninsula, VIC			100.0
Chain of Fire Merlot, Central Ranges, NSW	12.5	21.0	60.0
Altecana Tempranillo, Manchuela, Spain	13.0	21.5	63.0
Apostrophe 'Possessive Reds' GSM, Frankland River, WA			66.0
Phillip Shaw No. 17 Merlot Cabernet Sauvignon, Orange, NSW			71.0
Cavaliere D'oro Gabbiano Chianti, Toscana, Italy	15.5	26.0	75.0
Wynn's The Gables, Cabernet Sauvignon, Coonawarra, SA	14.0	22.5	65.0

PINK	SML	LRG	BTL
Edge of theWorld Rosé, South East Australia	11.5	19.0	55.0
Marquis de Pennautier Rosé, Languedoc- Roussillon, France	14.0	23.5	68.0
Wolf Blass Makers Project Pink Pinot Grigio, Multi-regional, SA			60.0

COCKTAILS



Espresso Martini	20.0
Margarita	21.0
Cosmopolitan	19.0
Negroni	20.0
Aperol Spritz	20.0
Old Fashioned	20.0
French Martini	19.0
Amaretto Sour	21.0
Gin Fizz	18.0



OTHER DRINKS?

For any spirit-based drinks, please ask one of our friendly team members or check out our online menu by scanning the QR code on your table number.

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BEER & CIDER

ON TAP	SCH	PINT
Furphy Refreshing Ale	9.8	14.5
Panhead XPA	12.3	16.0
Stone & Wood Pacific Ale	12.3	16.5
James Squire '150 Lashes' Pale Ale	11.8	16.0
Heineken	12.3	16.5
Carlton Draught	10.8	14.5
Fixation Obsession IPA	11.5	15.5
Balter XPA	11.5	16.0
Toohey's Extra Dry	8.0	11.0
Little Creatures Hazy IPA	12.5	17.0
Little Creatures Pale Ale	12.5	16.0
Furphy Lager	11.0	14.5
James Squire Orchard Crush Cider	12.3	16.5
James Squire Ginger Beer	12.7	17.0
Byron Bay Peach & Mango Seltzer	12.7	17.0

BOTTLED

James Boag's Premium Light	2.7%	10.7
Corona Extra	4.5%	11.7
Peroni Nastro Azzuro	5.1%	12.8
O'Brien Pale Ale (Gluten Free)	4.5%	14.0
Somersby Pear Cider	4.5%	11.4
Heineken 0, bottled	0%	9.0

CANNED

Colonial Brewing Co. Bertie Cider	4.6%	14.0
Colonial Brewing Co. IPA	6.5%	14.6
Colonial Brewing Co. Southwest Sour	4.6%	14.0
Colonial Brewing Co. Porter	6%	14.0

FLIP FOR FOOD

