

SHARING

500G PORT ARLINGTON MUSSELS | Shallots, white wine, cream, toasted focaccia | A | **26**

CHILLI GLAZED CHICKEN RIBS | Pickles, chipotle mayo | LD | **23**

BAKED HALLOUMI | Honey, thyme | LG | **25**

CHORIZO & MANCHEGO CROQUETTES | Croquettes, chives, parmesan cheese, chipotle aioli | **23**

SALT & PEPPER CALAMARI | Aioli, lemon | LD, LGO, I | **22**

SPICE BAG | Fries, sliced fried chicken tenders, capsicum, onion, side of curry sauce | LD | **22**

SAUSAGE ROLL | Homemade pork sausage rolls, tomato relish | **18**

BREAD & DIPS | Chef selected trio dips, flat bread | V | **15**

GARLIC BREAD | Baguette, garlic butter, herbs | V | **13.5**

SEASONED FRIES | Lemon pepper, aioli | LD, LG, V, VGO | **14**

SALADS

CHICKEN CAESAR SALAD | Cos lettuce, soft boiled egg, croutons, bacon, chicken tenders, parmesan |VGO, VO | **30**

WARM ROOT SALAD | Cauliflower puree, roasted carrots, beetroot, pumpkin, broccolini, quinoa, pepitas | LD, LG, V, VGO |**29**

ROASTED CAULIFOWER SALAD | Spiced cauliflower, grilled corn, hummus, coriander, onion, rocket, fresh chilli | LD, LG, V, VG | **29**

UPGRADES
Bacon **+5** | Chicken **+8** | Calamari **+8** | Halloumi **+8**

HANDHELD

CAJUN SPICED FRIED CHICKEN BURGER | Milk bun, slaw, cheese, pickles, aioli, chilli mayo, fries | **30**

WAGYU BEEF BURGER | Milk bun, cos lettuce, smoked bacon, cheese, tomato, pickles, ketchup, mustard, fries | LGO | **30**

FALAFEL BURGER | Vegan bun, rocket, hummus, pickled onion, hot honey, fries | LD, LGO, V, VG | **30**

STEAK SANDWICH | Turkish bread, cos lettuce, Swiss cheese, smoked bacon, onion relish, tomato, aioli, fries | LDO | **35**

THE EXCHANGE

PORT MELBOURNE

MAINS

SPICED HALF CHICKEN | Herb mash, green beans, truffle jus | LG | **38**

PAN FRIED BARRAMUNDI | Cauliflower puree, cauliflower steak, roasted potatoes, chimichurri | LG | **39**

FISH & CHIPS | Rockling, mushy pea, lemon, fries, house salad, tartare | LD, LGO | I | **33**

CHICKEN SCHNITZEL | Seasoned schnitzel, lemon, fries, house salad LD | **32**

CHICKEN PARMA | Seasoned schnitzel, Napoli, smoked ham, mozzarella, fries, house salad | LDO | **33**

EGGPLANT PARMA | Napoli, mozzarella, fries, house salad V, VGO | **33**

SEAFOOD LINGUINE | Mussels, prawns, calamari, white wine, medley tomato, chilli | M | **35**

HERB CRUMBED BEEF CHEEK | Buttered mash, seasonal greens, onion gravy| **43.5**

SAUSAGE & MASH | Pork & fennel sausages, buttered mash, caramelised onion, onion gravy | **27**

PIES

BEEF & GUINNESS PIE | Buttered mash, seasonal greens | **34**

MUSHROOM PIE | Truffle buttered mash, seasonal greens | V | **32**

FISHERMAN’S PIE | Seasonal greens | M | **35**

GRILL

All steaks served with chips, salad & a choice of sauce

200G EYE FILLET | Riverine premium | LD, LG | **55**

250G PORTERHOUSE | Gippsland grass fed | LD, LG | **44**

300G SCOTCH | Southern ranges grass fed | LD, LG | **63**

SAUCE OPTIONS
Gravy | Garlic butter | Mushroom | Peppercorn | Red Wine Jus

UPGRADES
Calamari **+8** | Fried Egg **+6** | Garlic Prawns **+11** | Onion Rings **+8**

SIDES

1 for 12 | 2 for 16 | 3 for 21

HOUSE SALAD | Cos lettuce, pickled onion, dill, radish | LD, LG, V, VG

HONEY ROASTED CARROTS | Roasted Dutch carrots, whipped ricotta, hot honey | LG, VO

MACARONI CHEESE | Macaroni, bechamel, mozzarella, chives | V

ONION RINGS | Aioli | LD, V, VGO

ROASTED POTATOES | Rosemary, garlic | LG, V, VGO

SEASONAL GREENS | Mix seasonal greens, olive oil, pepitas | LD, LG, V, VG

DESSERTS

DARK CHOCOLATE TORTE | Dried raspberries, berry sorbet | LD, V, VG | **16**

STICKY TOFFEE PUDDING | Vanilla bean ice cream, butterscotch sauce | V | **16**



ORDER & PAY ON YOUR PHONE

We'll bring it to you. Got The Pass App?
Simply open the app & choose how to order.

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

15% public holiday surcharge applies.

(V) VEGETARIAN (VO) VEGETARIAN OPTION (VG) VEGAN (VGO) VEGAN OPTION (LG) LOW GLUTEN (LGO) LOW GLUTEN OPTION (LD) LOW DAIRY (LDO) LOW DAIRY OPTION

SEAFOOD ORIGIN: (A) AUSTRALIAN (I) IMPORTED (M) MIXED