

SALADS AND STARTERS

SOUP OF THE DAY

please ask your waiter for today's special

THE EXCHANGE SALAD

romaine lettuce, chick pea, cheddar cheese, honey ham, sweet corn and red kidney beans

*add smoked salmon
add smoked chicken
add avocado*

GREEK SALAD (v)

mesclun, cherry tomatoes, cucumber, olives, shallots, bell peppers and feta cheese

CAESAR SALAD*

romaine lettuce, bacon bits, egg, parmesan crisp, anchovies and croutons

TUNA AND SALMON SASHIMI SALAD

mesclun salad, sashimi of blue fin tuna, norwegian salmon, Japanese sesame dressing and flying fish roe

PASTA AND RISOTTO

choice of pasta - penne or linguini

AGLIO OLIO

*red chilli, white wine and fresh herbs
add prawns or clam*

NAPOLITANO RAVIOLI (v)

home made tomato sauce, rocket, cheese and pine nuts

CARBONARA AND SERRANO HAM*

house smoked bacon, mushroom, onion and white wine

SMOKED MUSHROOM RISOTTO (v)

grana padano shavings, truffle oil and garden herbs

PUMPKIN & PRAWN RISOTTO

butternut pumpkin, tiger prawns, grana padano shavings and aragula

SANDWICHES AND BURGERS

*choice of shoestring fries or vegetable chips
add to change to truffle fries*

SMOKED CHICKEN AND AVOCADO SANDWICH

ciabatta, tomato, lettuce and guacamole

THE EXCHANGE BURGER

sesame bun, 160 grams ground beef patty, tomato and lettuce

*add to your burger
egg/bacon/cheese/beetroot/pineapple/avocado*

THE EXCHANGE STEAK SANDWICH

160 grams steak, onion marmalade and melted cheese

MAINS

DUO OF CHICKEN

roasted chicken breast, confit chicken leg and seasonal vegetables

BATTERED NEW ZEALAND MONKFISH AND CHIPS

fries, house salad, home made tartare sauce and lemon wedges

LOW TEMPERATURE COOKED PORK CHOP BONE-IN

roasted potato, capers, sage and ripen tomatoes

PAN SEARED SEA BASS

confit potato, onion compote, pickled mushroom and sauteed baby spinach

12 HOURS OVEN BRAISED AUSTRALIAN LAMB SHANK

buttered mash potato and sauteed haricot fine bean

OFF THE GRILL

*served with house salad, choice of shoestring fries or mashed potato
add to change to truffle fries or cajun wedges*

350 GRAMS SMOKED AUSTRALIAN BAVETTE STEAK

250 GRAMS AUSTRALIAN RIB EYE STEAK

600G SMOKED AUSTRALIAN BAVETTE STEAK

seasonal vegetables, house salad and choice of shoestring fries or smoked mash

SIDES

GARLIC BREAD

MASHED POTATO OR ROASTED POTATOES

MIXED SALAD OR ROCKET SALAD

SEASONAL VEGETABLES OR BABY SPINACH

SHOESTRING FRIES

TRUFFLE PARMESAN FRIES OR CAJUN WEDGES

DESSERTS

MINI PASSION FRUIT PAVLOVA WITH MIXED BERRIES

vanilla cream and passion fruit curd

DECONSTRUCTED LEMON TART

almond crumble, meringue, lemon curd, vanilla ice cream and fresh thyme

FLOWER POT GRAND MARNIER

STRAWBERRY TIRAMISU

white chocolate mascarpone mousse and chocolate soil

FROZEN HAZELNUT PRALINE PARFAIT

noisette soil, salted caramel glaze, green tea sponge and chocolate twigs

MODERNISED WARM CHERRY CHOCOLATE LAVA CAKE

with home made morello cherry ice cream