



.1901. Exchange Hotel

William Downes built the Exchange Hotel at 13 William Street in 1901, however he is registered in the Electoral Roll for Hopetoun (Kilcoy) from 3/5/1902 and stayed until 1908. HW McPherson is listed as license in 1908. Alfred T Bick may have had the hotel in 1908/09. Tim O'Sullivan owned it from 1910 to 1914/15, enlisting as hotel keeper on 4/10/1909 and advertising in 1913 "... *This house has been enlarged and thoroughly renovated....good paddocks for horses*". A number of stables were situated at the back.

John Donaghue was the licensed victualler from 19/3/1915 to 1920 with Charles John Donaghue registered as a Kilcoy barman from 26/4/1917. During, or before, this time the original building had been extended to the west, bordering then with another already established business. Advertising of 1916 boasts "*Renovated, refurnished and under new management...good accommodation, good stables and paddock...buggy meets train*".

Bernard James ("Barney") Grant had the hotel for roughly 10 years from January 1920, during which time another extension westward and to the front was added, the business to the west having given way to this hotel addition. Barney's son Leslie was very active in the conduct of the hotel. Another son James married Dorothy Morison, whose father was Kilcoy's saddler from 1898, her mother being Mary Tracey of Kilcoy's Hopetoun Hotel (1897). William John O' Hagan was the licensed victualler of the Exchange from 26/2/1929.

The list of recorded subsequent licenses is possibly incomplete, however records reveal the following had an interested in ownership:- Elsie Jane Healey (Exchange hotel proprietor, 1930); Charles William (& Lilian Teresa) Russell (hotelkeeper 28/8/1937); Andy Reiss for a year c1944 Phyllis Dorothy Boyce (hotelkeeper from 26/11/1945 to c1946).

Incidentally, Fred Knobel owned a men's outfitter shop, firstly operating from a small room at the base of the high-set tank behind the Exchange Hotel from around 1947. He then moved his business to 26a William Street around the late 1950s. Also recalled is the story of how the boys of the 2nd/14th Light Horse Regiment stationed at Kilcoy during WWII would create some fun and ride their horses through the swinging doors at the bottom pub (Exchange Hotel) in Kilcoy.

Olga Brett, supported by Husband Ron, (from 1946-c1951) was one of the youngest women in the country to hold a hotel license, Huey Dalrymple was a barman at the time. Further licenses included: Frank & Gloria Foley (1950s-1960s); MacNamara; Keith Cameron(1970s-80s); Kev & Fay Purcell (21/1/1987 to 30/6/1999); Richard & Ellen Travers (from 1/7/1999); Garry Brockenshire (employing managers); David & Sandra Cairns (2006 to 2013).

Jim Davies, present licensee and owner of the building, purchased the freehold in October 2013. Fire damage on 21/3/2015 resulted in the reconstruction of the rear section, including the beer garden and kitchen.

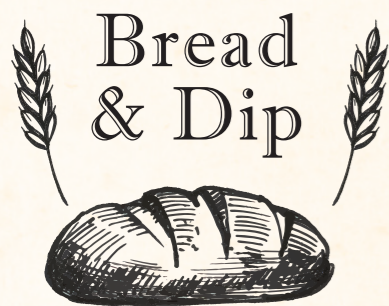


MENU



LUNCH FROM 11.30AM
DINNER FROM 5.30PM

13 WILLIAM ST, KILCOY / PH 5497 1331 / INFO@EXCHANGEKILCOY.COM.AU
EXCHANGEKILCOY.COM.AU / FACEBOOK.COM/EXCHANGEHOTELKILCOY



Bread & Dip

- GARLIC BREAD** ^v **7**
- ADD cheese ^v +1
- ADD cheese & bacon +2
- BRUSCHETTA** ^v **12**
- Toasted ciabatta, tomato, Spanish onion, crumbled feta, balsamic reduction
- MINI COB LOAF** **12**
- Garlic, bacon & rosemary butter

BURGERS/SANGAS

ALL SERVED WITH CHIPS

- EXCHANGE BURGER** **18**
- Beef patty, caramelised onions, bacon, lettuce, tomato, beetroot, cheese & BBQ sauce on milk bun
- STEAK SANDWICH** **19**
- Rib fillet, lettuce, tomato, onion, beetroot, cheese & BBQ sauce on thick toast
- CHICKEN BURGER** **18**
- Grilled chicken breast, bacon, avocado, cheese, lettuce & roasted garlic aioli on milk bun
- VEGO BURGER** ^v **18**
- Vegetarian patty, mixed lettuce, roasted red peppers, caramelised onion, sundried tomato, hommus on milk bun
- LAMB BURGER** **19**
- Lamb patty, mixed lettuce, cucumber, tomato, onion, feta cheese, mint yoghurt on milk bun
- DOUBLE CHEESEBURGER** **18**
- Two beef patties, bacon, double cheese, mustard, pickles, tomato sauce on milk bun

PIZZAS

- CHICKEN & GAMBERT** **25**
- Napolitano sauce, onion, spinach, semi dried tomatoes, basil, chicken, camembert cheese, mozzarella cheese & hollandaise swirl
- HAWAIIAN** **22**
- Napolitano sauce, smoked ham, pineapple, red onion, mozzarella cheese
- SUPREME** **25**
- Napolitano sauce, ground beef, salami, capsicum, mushroom, onion, olive, pineapple, mozzarella cheese
- BUTCHERS SCRAP** **25**
- Bbq sauce, smoked ham, ground beef, pepperoni, salami, onion, mozzarella cheese, Hollandaise swirl

STARTERS & SNACKS

- BATTERED CHIPS & AIOLI** **8**
- ADD cheese ^v +1
- ADD bacon +2
- SPICED POTATO WEDGES** ^v **14**
- Sweet chilli, sour cream
- ADD cheese ^v +1
- ADD bacon +2
- CRUNCHY CHICKEN WINGS** **16**
- Buttermilk coating, creamy ranch sauce
- ONION RINGS** **14**
- Golden beer battered, hickory smoked BBQ sauce
- PRAWN & GINGER DUMPLINGS** **14**
- Asian dipping sauce
- ARANCINI BALLS** **14**
- Roast chicken & mushroom risotto, double crumbed & fried, wild rocket, chilli jam
- DOUBLE CRUMBED HALOUMI STICKS** ^v **14**
- Peri peri mayonnaise

Salads

- CAESAR SALAD** **18**
- Smokey bacon pieces, shaved parmesan, crunchy cos, traditional dressing, boiled egg & croutons
- ADD calamari +6 ADD chicken +5
- CHICKEN RANCH SALAD** ^{gf} **22**
- Chicken, crispy bacon, mixed lettuce, cucumber, red onion, cherry tomato, carrot, creamy ranch dressing
- MEDITERRANEAN SALAD** ^{gf} **18**
- Mixed lettuce, roast pumpkin, eggplant, sundried tomatoes, Spanish onion, red peppers, feta cheese, vinaigrette
- ADD beef +6 ADD chicken +5
- PRAWN, MANGO & AVO SALAD** **25**
- Fancy lettuce, prawns, mango, avocado, cherry tomato, Spanish onion, coriander & lime dressing



BAKED BARRAMUNDI - 30
Thick cut chips, garden salad, lemon butter

GARLIC PRAWNS ^{gf} - 26
Creamy confit garlic sauce, spring onions, jasmine rice, garden salad

Seafood

SEAFOOD BASKET - 22
Crumbed scallops, prawns, calamari & fish served with chips, garden salad, tartare sauce



SALT & PEPPER DUSTED CALAMARI - 20
Thick cut chips, garden salad, roasted garlic aioli

ATLANTIC SALMON ^{gf} - 32
Golden chat potatoes, Greek feta salad & lemon butter sauce

- VEGORAMA** ^v **22**
- Napolitano sauce, semi dried tomatoes, mushroom, spinach, red capsicum, Spanish onion, roasted eggplant, mozzarella cheese
- BBQ CHICKEN, BACON & MUSHROOM** **25**
- BBQ sauce, diced chicken, mushrooms, Spanish onion, red peppers, bacon, mozzarella cheese
- PERI PERI CHICKEN** **25**
- Napolitano sauce, roasted chicken, baby spinach, capsicum, Spanish onion, cherry tomatoes, chilli flakes, mozzarella cheese, peri peri sauce swirl

12" BASES / GLUTEN FREE AVAILABLE

STEAK

Hand cut in house from whole primal, we guarantee that our meat is 100% hormone free. Steaks are 100 day grained beef.

All cuts from the grill are served with steakhouse beer battered chips, garden salad and your selection of sauce.

- 300G RIB FILLET** **39**
- 250G RUMP** **22**
- 400G RUMP** **30**
- 800G RUMP** **42**
- 350G PORTERHOUSE** **34**
- 450G T-BONE** **46**

SAUCES

mushroom / pepper / diane / gravy / garlic cream ^{gf}
béarnaise / hollandaise

RUMPS

Ebony Choice by Kilcoy (MB2/3) is undeniably for the beef lover. Our Black Angus are raised on clean pastures in Queensland's Darling Downs, finished on grains with no added hormones. With exquisite flavour and mouth-watering tenderness, this is an outstanding beef experience.

RIB FILLETS

Kilcoy Pure is a tender and delicious beef that completely free from added hormones. Raised on the pristine pastures of Queensland and New South Wales, this steak delivers an exceptional eating experience each and every time. Pure Indulgence.

Sides & Toppers

- Corn on the cob - 4
- Garlic prawns - 8
- Calamari - 6
- Mash potato - 5
- Steak fries - 5
- Garden salad - 5
- Steamed Vegetables - 5
- Onion Rings - 6
- Extra Sauce - 3

KIDS INCLUDES DRINK & ICE CREAM

- STEAK & CHIPS** **12**
- 150g Steak, chips, tomato sauce
- FISH & CHIPS** **9.9**
- Tomato sauce, lemon
- CHICKEN NUGGETS** **9.9**
- Chips, tomato sauce
- GRILLED CHICKEN** **9.9**
- Steamed vegetables, gravy
- CHEESEBURGER** **9.9**
- Chips
- CHICKEN LETTUCE MAYO WRAP** **9.9**
- Chips

MAINS

- TWICE COOKED DUCK** **30**
- Confit duck, golden chat potatoes, steamed broccolini, bok choy, Asian infused honey soy reduction
- PORK BELLY** **24**
- Crispy skin belly pork, chips, garden salad, apple compote & gravy
- BUTTER CHICKEN** **20**
- Braised chicken, mildly spiced tomato sauce, jasmine rice, garlic naan bread, cucumber yoghurt
- VEGETARIAN RAVIOLI** ^v **20**
- Pumpkin and sage ravioli pasta, creamy garlic sauce, shaved parmesan cheese
- SATAY CHICKEN** **22**
- Grilled chicken breast, jasmine rice, garden salad, traditional Asian peanut sauce
- PORK RIBS** **35**
- Braised pork ribs, BBQ and plum sauce, thick cut chips, garden salad
- LAMB RUMP** **32**
- Dukkah spice crusted lamb rump, Israeli pearly cous cous, Spanish onion, cucumber, cherry tomatoes & minted yoghurt
- BEEF & BACON PIE** **18**
- House made chunky beef, diced bacon, rich gravy, mushy peas, mash potato



Schnitzels & Parmies

100% Locally sourced chicken breast, house crumbed served with chips & salad

- CHICKEN SCHNITZEL** **20**
- Herb crumbed breast served with gravy
- TRADITIONAL PARMIGIANA** **24**
- Napolitano sauce, smoked ham & grilled mozzarella cheese
- BUTCHERS BLOCK** **24**
- BBQ sauce, bacon, minced beef, pepperoni, salami, grilled mozzarella cheese, hollandaise swirl
- KING AVO** **24**
- Crumbed chicken breast, avocado, mozzarella cheese, hollandaise sauce
- PLOUGHMAN** **24**
- Mushroom gravy, smoky bacon, mozzarella cheese
- PORKY PIG** **24**
- BBQ sauce, sliced pork belly, bacon, ham, caramelised onion, mozzarella cheese