

THE EXCHANGE HOTEL SUMMER MENU

SMALL PLATES

Soup of the day served with grilled Turkish bread	10.0
Lemon pepper calamari with saffron aioli	14.9
Toasted sourdough topped with vine ripened tomatoes, buffalo mozzarella and shaved shallots	13.9
San choy bow with plum sauce	13.9
Snapper spring rolls with hot and sour dipping sauce	14.9
House made duck and wild mushroom pasties with tomato relish	15.9
Twice cooked pork belly with seared scallops and a yellow bean dressing	16.5
House made vegetable pastries with a minted yoghurt dipping sauce	13.9
Trio of house made dips and toasted Turkish bread	14.9

TO SHARE

The Exchange share platter; your choice of three small plates served with grilled Turkish bread and dips	38.9
Asian Seafood Plate; salt and pepper calamari, tempura king prawns, barramundi and natural oysters	22 / 36

MAINS

Twice cooked goats cheese soufflé with a salad of grilled artichoke, semi-dried tomato and spinach	19.0
House made potato gnocchi with spicy roast pumpkin, spinach, pine nuts and cream sauce	19.9
King prawn risotto, soft herbs, mascarpone, topped with scampi and lemon oil	23.9
Chicken breast filled with chorizo, served with creamy mash, slow roasted tomato and sautéed spinach	26.0
Oven roasted kingfish with soft mash and seafood saffron sauce	28.9
Spanish honey glazed pork spare ribs with green salad and farmhouse chips	29.9
Smoked chicken Caesar salad with white anchovies and a poached egg	23.0
Open seafood lasagna with king prawns, mussels, king fish and calamari through a rich tomato ragu	27.9
Chicken parmigiana with champagne ham, Napoli sauce, two cheeses, fat chips and salad	23.9
Crumbed barramundi fillets, fat chips, garden salad and tartar sauce	23.9
Herb and parmesan crusted veal schnitzel with garlic mash and a roasted pepper caponata	27.9
Warm lamb salad with beetroot, green beans, goats curd and toasted pine nuts	24.9
Curry of the day with saffron rice, papadams, mango chutney and yoghurt	23.5
Black Angus beef burger; bacon, cheese, lettuce, tomato, aioli, caramelised onions and fat chips	22.9
300g grain fed scotch fillet, creamed mash and seasonal greens <i>Choice of mushroom, pepper or red wine sauce</i>	31.9

SIDES

Fat chips with tomato	8.9
Wedges with sour cream and sweet chili	10.5
Creamed mash	7.0
Roasted chat potatoes with rosemary and sea salt	7.0
Steamed greens with garlic butter	8.0
Warm salad of greens beans, roasted pumpkin and feta	7.0
Wild rocket and parmesan salad	7.0
Grilled Turkish bread	4.0