



THE ROYAL EXCHANGE OF SYDNEY  
ESTABLISHED IN 1851

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## START

Sourdough bread, whipped butter	4ea
Sydney rock oyster, apple granita, lemon	6ea
Barbequed scallop in the shell, sorrel & garlic butter	8ea
Beef tartare, harissa dressing, parmesan crisp	23
Burrata, heirloom tomato, cavolo nero	23
Sourdough crumpet, smoked ham, quail scotch egg	24
Spanner crab, prawn, avocado & marie rose	28

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## MAIN

Roasted pumpkin, asparagus, baby leeks, seaweed butter	33
Confit duck leg, apple, fennel & bitter leaf salad	38
Pork cutlet, pickled onion, white soy & brown butter	39
Whole organic chicken, kombu, bread sauce, jus (for two)	39pp
Wagyu rump cap, hand-cut chips, bearnaise	43
Murray Cod, barbequed cucumber, buttermilk, dill oil	45
Grass-fed beef fillet, watercress, red wine jus	45
800g beef rib-eye, roasted garlic, red wine jus (for two)	59pp

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## SIDE

Shoestring fries	12
Hand-cut chips	14
Leaf salad, chardonnay vinaigrette	12
Steamed vegetables	13