



THE ROYAL EXCHANGE OF SYDNEY
ESTABLISHED IN 1851

SHARE

Sydney rock oyster, white balsamic granita	5ea
Queensland scallop, sorrel & garlic butter	5.5ea
Sourdough bread, whipped butter	3.5ea

STARTER

Roasted tomato & stracciatella tart	20
Spanner crab, warm sourdough crumpet, herbs	25
Duck & fig terrine, malt vinegar onions	23
Queensland prawns, curry leaves, capers, brown butter	25
Beef tartare, quail egg, parmesan crisp	22

MAIN COURSE

Grass-fed beef fillet, crispy potato galette, horseradish	43
Grilled pork chop, glazed apples, walnuts & sage	37
Pan fried gnocchi, crispy kale, pea pesto, wood smoked scamorza	32
BBQ harissa spatchcock, cos lettuce, chicken jus	39
Murray cod, peas, charred greens, smoked crème fraiche	44
800g T-bone, roasted bone marrow, fries, beef jus (for two)	99

SIDE DISHES

Shoestring fries	10
Roasted carrots, goats curd, dukkha	12
Cos & radicchio salad, buttermilk dressing	10
Green beans, nectarine, smoked almonds	12