THE ROYAL EXCHANGE OF SYDNEY
ESTABLISHED IN 1851

## START

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|---|---|
| Spanner crab, prawn, avocado, cocktail sauce | 29 |
| Twice cooked cheese soufflé, apple & walnut salad | 25 |
| Beef tartare, quail egg, horseradish, matchstick fries | 25 |
| Buffalo mozzarella, seasonal peach, basil pesto | 24 |
| Baked scallops, mushroom duxelle, parmesan crumb | 27 |
| Sydney rock oyster, mignonette dressing, lemon | 6.5 |
| Seafood platter, lobster, prawns, oysters, salmon, crab | 59pp |

## MAIN

| | |
|---|---|
| Murray cod, baby tomatoes, parsnip, lemon & caper | 49 |
| Beefsteak & brisket pie, bone marrow, red wine jus | 40 |
| Duck breast, orange & honey glaze, celeriac, treviso | 45 |
| Gnocchi, creamy mushroom sauce, parmesan | 38 |
| Crumbed veal cutlet, cos lettuce, sundried tomato butter | 48 |
| Wagyu rump, hand cut chips, red wine jus | 47 |
| Lamb shoulder, mint sauce, rosemary jus (for two) | 49pp |

## SIDE

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|---|---|
| Mash potato | 15 |
| Shoestring fries | 13 |
| Green beans, smoked almonds, vincotto | 14 |
| Caesar salad, cos lettuce, anchovy, crouton | 17 |
| Sourdough bread & whipped butter | 4 |