

# WINE

## SPARKLING

	GLASS	BOTTLE
Morgans Bay Sparkling Cuvee <i>Red Cliffs Vic</i>	8.0	35
Lazona Prosecco <i>King Valley Vic</i>	9.3	42
Chandon Brut NV <i>Yarra Valley Vic</i>	10.5	52
Chandon Rose NV <i>Yarra Valley Vic</i>	10.5	52

## CHAMPAGNE

Moët & Chandon Brut <i>Champagne France</i>	16.0	92
Veuve Cliquot Yellow Label <i>Reims France</i>	19.0	99

## CHARDONNAY

Morgans Bay <i>Red Cliffs Vic</i>	8.0	35
Katnook Founders Block <i>Coonawarra SA</i>	9.8	46
Saltram Estate Shadowood <i>Eden Valley SA</i>		50
Scotchmans Hill <i>Geelong Vic</i>	11.0	52

## SAUVIGNON BLANC

Morgans Bay <i>Red Cliffs Vic</i>	8.0	35
Angel Cove <i>Marlborough NZ</i>	9.2	42
Pebble Bay <i>Marlborough NZ</i>	9.5	43
Squealing Pig <i>Marlborough NZ</i>	9.8	44
Cape Mentelle <i>Margaret River WA</i>	11.0	49
Shaw and Smith <i>Adelaide Hills SA</i>		55

## VARIETALS (WHITE)

Lazona Pinot Grigio <i>King Valley Vic</i>	9.3	42
Pebble Bay Pinot Gris <i>Marlborough NZ</i>	9.5	43

## RIESLING

Chrismont King <i>Valley Vic</i>	8.9	39
Ladies Who Shoot Their Lunch <i>Strathbogie Ranges</i>	9.8	47
Knight Granite Hills <i>Macedon Ranges Vic</i>		40

## ROSÉ

Devils Lair 5th Leg <i>Margaret River WA</i>	9.5	44
Lazona Rossatto Mezzanotte <i>King Valley Vic</i>	9.3	42

<b>PINOT NOIR</b>	GLASS	BOTTLE
T'Gallant Juliet <i>Mornington Peninsula Vic</i>	8.5	40
Pebble Bay <i>Marlborough NZ</i>	9.5	43
St Huberts The Stag <i>Yarra Valley Vic</i>	11.0	51
Scotchmans Hill <i>Geelong Vic</i>	12.0	55

### **VARIETALS (RED)**

Morgans Bay Shiraz Cabernet <i>Red Cliffs Vic</i>	8	35
Christmont Merlot <i>King Valley Vic</i>	9.3	42
Innocent Bystander Sangiovese Merlot <i>Vic</i>	9.8	45
Wirra Wirra Church Block CSM <i>McLaren Vale SA</i>	11.0	50
Henschke Henry's Seven GSM '09 <i>Barossa/Eden Valley SA</i>		57

### **CABERNET SAUVIGNON**

Katnook Founders Block <i>Coonawarra SA</i>	9.8	46
Capel Vale <i>Margaret River WA</i>	10.5	46

### **SHIRAZ**

Aerins Vineyard <i>Heathcote Vic</i>	9.0	42
Phillip Shaw The Idiot <i>Orange NSW</i>	9.5	44
PepperJack <i>Barossa Valley SA</i>	10.5	46
St Hallet Faith <i>Barossa Valley SA</i>	10.9	48
Stone Dwellers '08 <i>Strathbogie Ranges Vic</i>		42
Wirra Wirra Woodhenge '09 <i>McLaren Vale SA</i>		59
Wolf Blass Grey Label '08 <i>McLaren Vale SA</i>		60
Plunkett Fowles The Rule '08 <i>Strathbogie Ranges Vic</i>		62

### **DESSERT WINE**

Mr Riggs Sticky End Viognier 375ml	8.0	24
Wirra Wirra Mrs Wigley Moscato 500ml	7.6	38

### **FORTIFIED**

El Candado Pedro Ximenez Sweet Sherry Spain	9.0	
Galway Pipe 12yo Port	7.0	
Penfolds Grandfather Fine Oaked Tawny SA	18.0	

# PREMIUM LIST

RED	BOTTLE
St Huberts Pinot Noir '10 Yarra Valley Vic	59
Austins Pinot Noir '08 Geelong Vic	64
Cornelius Pinot Noir '07 Geelong Vic	68
Heemskerk Pinot Noir '08 Derwent Valley Tas	68
Cloudy Bay Pinot Noir '09 Marlborough NZ	72
Penfolds Grange '04 SA	550
Cornelius Syrah '07 Geelong Vic	68
Heathcote Shiraz '08 Heathcote Vic	72
Mitolo G.A.M. Shiraz '06 McLaren SA	68
Penfolds RWT Shiraz '06 Barossa 06 SA	190
Penfolds St Henri Shiraz '07 SA	95
Wirra Wirra RSW Shiraz '08 McLaren SA	82

WHITE	
Heemskerk Riesling Coal River TAS '08	62
Penfolds Bin 98A Chardonnay SA '98	105
Penfolds Yattarna Chardonnay SA '99	110

<b>DRAUGHT BEER</b>		PINT
Boags Classic Blonde	5.0	10.0
Boags Draught	4.6	9.2
Carlton	4.8	9.6
James Squire Amber Ale	5.0	10.0
James Squire Golden Ale	5.0	10.0
James Squire 150 Lashes Pale Ale	5.0	10.0
Guinness	4.4	8.8
Blue Tongue Pilsner 340ml	6.0	9.8
Mount Kosciusko Pale Ale 425ml	7.4	9.9
Hahn Superdry 425ml	7.2	9.0
Becks 300ml	6.0	10.4
Heineken 285ml	5.5	10.5
Hoegaarden 250ml	7.9	
Peroni 300ml	7.8	
Kirin 390ml	7.5	

<b>BOTTLED BEER</b>		EACH
James Boags Premium Light		6.5
XXXX Summer Bright		8.5
James Boags Premium Lager		8.5
Corona		9.5
Budweiser		9.0

<b>CIDER &amp; RTD</b>		
Tooheys Extra Dry Five Seeds Cider	5.5	10.5
Smirnoff Ice Double Black		11.0
Smirnoff Mule		11.0
Bundaberg Red & Cola		8.0

<b>NON-ALCOHOLIC</b>		
Pure Water 600ml		6.0
San Pellegrino Mineral Water 500ml		6.5
Schweppes Sparkling Mineral Water 300ml/750ml		4.5/6.0
Pure Energy		7.5
Soft Drink ( <i>Lemonade, Dry Ginger Ale, Pepsi, Solo, Tonic</i> )		4.2
Juice ( <i>Apple, Cranberry, Pineapple, Orange, Tomato</i> )		4.5

<b>COFFEE &amp; TEA</b>		
Latte, Cappuccino, Long Black, Espresso, Flat White, Macchiato		4.5
Hot Chocolate		5.5
T2 Range		4.0

# EXCHANGE COCKTAILS — ALL \$13

## FRENCH MARTINI

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A blushing summer staple that flirts with your senses! Combining vodka, Chambord and pineapple juice, vigorously shaken.

## COCONUT MAI TAI

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Take a tasty trip to Tahiti! A delicious blend of Bacardi white rum, coconut liqueur, pineapple juice and a splash of lemonade.

## GIN FIZZ

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A bubbly sensation combining gin, mixed berries, fresh lemon juice, gomme syrup and a charge of soda. Get your fizz on!

## MANGO MARGARITA

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A fruity twist on the classic Margarita, perfect for a balmy afternoon! Tequila, Grand Marnier, mango nectar and a splash of orange juice.

## BAY BREEZE

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While in Port Melbourne you cannot escape the bay. And who would want to? A blend of Bacardi, Amaretto and a squeeze of lemon, topped with dry ginger.

## LYCHEE MARTINI

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The Exchange Hotel's sweet adaptation of the martini. It is a contemporary classic suitable for any palate, consisting of vodka, Paraiso liqueur and fresh lychees.

## BLUE MONDAY

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Got a case of Mondayitis? This is sure to brighten your day! Layered vodka, Cointreau and Blue Curacao, topped with lemonade.

## HAZELNUT CAIPIRINHA

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A Brazilian masterpiece! Mixing Cachaca, Frangelico, fresh lime and a dash of soda. Be sure that the Brazilians know how to party!

## WHITE LADY

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This sweet and sour potion will seduce even the manliest of palates! Gin, Triple Sec, egg whites and lemon juice.

## MOJITO

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There is none greater than this Cuban classic! A crisp, clean blend of Bacardi white rum, raw sugar, muddled lime and mint topped with crushed ice and soda water. Get ready to rumba!

## WISKY/AMERATTO SOUR

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A strong but mellow classic for the sophisticated charmer! This old world drink combines bourbon whiskey or Amaretto, lemon juice, sugar and egg whites. Reliable in a pinch!

*Classics also available upon requests*

# WHAT'S ON AT THE EXCHANGE

## LUNCH SPECIALS

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**FIVE CHOICES ALL \$16**  
**Monday – Thursday 12pm-4pm**  
(Full menu also available)

## TUESDAY MEAT CLUB

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**350G BLACK ANGUS RUMP \$19.5**  
**300G PORTERHOUSE \$23.5**  
**350G RIB EYE \$27**  
**300G EYE FILLET \$29.5**

*Your choice of:*

Chat Potatoes, Creamy Mash or Fat Chips  
Mushroom or Peppercorn sauce, Red Wine Jus, or Chilli Butter

*All steaks are served with side salad*

## MONDAY

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### 'GOING FOR A RUBY'

*Ruby Murray Mondays*

**FOUR CHOICES OF CURRY - \$19**

*All served with saffron rice, chutney, yoghurt and roti bread*

## SUNDAY ROASTS

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**CHOOSE FROM THREE DIFFERENT ROASTS \$19**

*Served with potatoes, roasted vegetables and all the trimmings*

## MID WEEK MUSSELS

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*Every Wednesday Night*

**SPRING BAY MUSSELS SERVED WITH CRUSTY BREAD  
& A CHOICE OF FOUR SAUCES - ALL \$19**

*White wine, garlic and parsley, Spanish chorizo,  
tomato and coriander, spicy Thai coconut or basil pesto*

## ENTERTAINMENT

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**FRIDAY AND SATURDAY NIGHTS RESIDENT DJS PLAYING  
- From 10pm till late -**

*Live soloist every Sunday from 5pm*

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