



THE ROYAL EXCHANGE OF SYDNEY
ESTABLISHED IN 1851

STARTER

Abrolhos Island scallop, kombu butter	6
Sydney rock oyster, apple & white balsamic granita	5.5
Skull Island prawns, nduja butter	25
Octopus, confit potato, romesco sauce, saffron aioli	25
Flatbread, mozzarella, heirloom tomato, zucchini flowers	24
Ham hock soup en croute	23
Beef tartare, pickles, quail egg, house-made potato chips	25

MAIN COURSE

Wagyu rump cap, hand-cut chips, bearnaise	42
Grass-fed beef fillet, parsnip chips & puree	47
Blue eye cod, smoked cream fraiche, fennel	49
Pork belly, celeriac terrine, brown butter, pork jus	45
Duck breast, duck leg croquette, pickled red cabbage	43
Gnocchi, cavolo nero, asparagus, sage, parmesan	38
Whole organic chicken, potato gratin, bread sauce (for two)	90
Beef rib-eye, hand-cut chips, bearnaise (350g/800g)	70/140

BAR FOOD

Prawn cocktail	18
Tempura zucchini flowers, truffle honey, pecorino	22
Wagyu cheeseburger, shoestring fries	26
Club sandwich, shoestring fries	25
Chicken schnitzel sandwich, iceberg lettuce, fries	27



THE ROYAL EXCHANGE OF SYDNEY
ESTABLISHED IN 1851

\$35 EXPRESS LUNCH

MAIN

250g rump steak, shoestring fries, peppercorn sauce

Or

Fish pie, blue-eye cod, salmon, spinach, capers, pastry

Or

Vegetable tart, mushroom, tomato, artichoke, capsicum, mozzarella

SIDE

Sourdough bread \$3

Shoestring fries \$7

Cos & radicchio salad \$7

DRINK

French Sparkling

Pinot Gris / Chardonnay

Pinot Noir / Shiraz

Peroni / Furphy

Express lunch menu changes fortnightly