

BREAKFAST

BANANA BREAD

raspberry, lemon myrtle coconut cream, oat crumble

12 [VG]

SOURDOUGH

grilled bread, butter, choice of spreads

9 [GFO]

CRAB SCRAMBLE

blue swimmer, fried mantou, pawpaw salad, singaporean chilli sauce

28 [GFO]

TOFU SCRAMBLE

chipotle, charred corn salsa, chimichurri, avocado, grilled bread

26 [VG,GFO]

BUCKWHEAT GRANOLA

maple, yoghurt, finger lime panna cotta, seasonal fruit

18 [V,VGO]

EGGS YOUR WAY

pastured eggs, grilled bread + add extras to build your own breakie

15 [GFO]

AVO TOAST

poached eggs, grilled halloumi, dukkah, pickled onion, mojo verde, rocket

25 [V,GFO]

FRENCH TOAST

earl grey mousse, blackberry compote, pistachio praline, dark chocolate ganache

25 [V]

PORRIDGE

steel-cut oats, persimmon, goji berries, pecan

17 [VG]

BREAKIE BURGER

milk bun, pancetta, fried egg, avocado, tomato relish, chipotle aioli

18 [VO,GFO]

BEETROOT HASH

poached eggs, smoked salmon, chipotle hollandaise, sautéed greens

27 [GF]

LUNCH

FALAFEL

roasted pepper hummus, beetroot jam, za'atar, pickles, pita

24 [VG,GFO]

DUCK NOODLE SALAD

peking sauce, cucumber, bean shoots, herbs, sesame

28

WALLACE SANDWICH

avocado, chipotle aioli, roasted peppers, tomato, mojo verde

Wallace - pancetta
18 [DF,GFO]

Walloumi - halloumi
18 [V,GFO]

Wegan - mushrooms, vegan chipotle aioli
18 [VG,GFO]

SOUP

today's soup, grilled bread

17

KARAAGE CHICKEN

crispy sushi rice, avocado, fried egg, pickled ginger, furikake

29 [GF]

SANDO #6

porchetta, pancetta, salsa verde, provolone, tomato, chilli paste, focaccia

19

SIDES

grilled halloumi, honey harissa, toasted sesame

12 [V,GF]

heirloom tomatoes, stracciatella, basil

13 [V,GF]

fried potatoes, chipotle mayo, mexican spice, parmesan

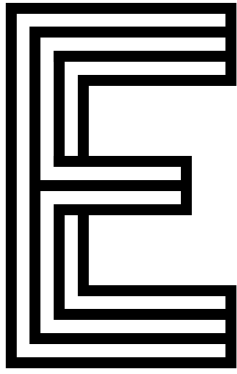
13 [V,GF]

EXTRAS

grilled halloumi	6
pancetta	6
chorizo	7
avocado	5
smoked salmon	8
greens [VGO]	5
mushrooms [VGO]	6
egg	3
scrambled egg	6
chilli paste	2
relish	3

17.5% PUBLIC HOLIDAY SURCHARGE // 0.9% CARD SURCHARGE // PLEASE ADVISE YOUR WAITER OF ANY ALLERGIES WHEN ORDERING

[V] VEGETARIAN // [VO] VEGETARIAN OPTION // [VG] VEGAN // [VGO] VEGAN OPTION // [GF] GLUTEN-FREE // [GFO] GLUTEN-FREE OPTION

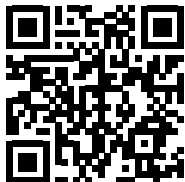


Since our establishment in 2013, it has been our goal to make specialty coffee accessible and approachable.

We choose to serve coffee that has been sourced sustainably, so we work only with roasters that value and build strong and longstanding relationships with coffee producers. Our roasting partners champion quality and transparency, and strive to make a positive impact on the lives of the producers, their families and communities.

We're proud of the inclusive culture of our business and team members. We strive for values that allow us to build genuine, longterm relationships with our team, customers and community.

Want to see the coffees we are currently brewing?



@exchange.coffee
www.exchangecoffee.com.au

ESPRESSO

house espresso	4.5
guest espresso	5.5
long black	5.0 / 6.0
white	5.0 / 6.0
mocha	6.5
extra shot	1.0
oat m*lk / soy m*lk	1.0

FILTER COFFEE

batch brew	6.0
refill	5.5
1L carafe	21.0
Tricolate	9.0

ICED COFFEE

iced latte	6.0
iced long black	6.0
iced filter	6.0
espresso tonic	8.5

NOT COFFEE

couverture hot chocolate	6.0
sparkling cascara shrub	5.5
fresh juice	8.5
orange or pink lady apple	
Mischief Brew soda	5.5
lemonade / cola / ginger ale	

TEA

breakfast blend [black]	5.0 / 8.5
gaba, Taiwan [oolong]	5.0 / 8.5
jasmine pearls, China [green]	5.5 / 9.0
peppermint, Egypt [herbal]	5.0 / 8.5
lemon-aid blend [herbal]	5.0 / 8.5