

ALL DAY MENU

BANANA BREAD

date, espresso whip, sweet dukkah

12 [VG]

SOURDOUGH

grilled bread, butter, choice of spreads

9 [GFO]

BISCOFF FRENCH TOAST

thick cut brioche, banana brulee, ginger anglaise, biscoff crumbs

24 [V]

TRUFFLE MUSHROOM RAGU

poached eggs, walnuts, rocket, grilled bread, lemon, parmesan

26 [V, GFO]

PERI-PERI CHICKEN

jollof rice, corn and black bean salsa, broccolini, sour cream dressing, mojo verde

27 [DFO, GF]

SLOW ROASTED BEEF

soft parmesan polenta, roasted tomato, gremolata, pangrattato

28 [GFO]

SANDWICHES

WALLACE

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

18 [DF, GFO]

WALLOUMI

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

18 [V, GFO]

PORRIDGE

steel cut oats, roasted apple, fig, rhubarb puree, coconut crumble

17 [VG]

EGGS YOUR WAY

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

15 [GFO]

SHAKSHUKA

tomato sugo, chickpeas, roasted capsicum, poached eggs, za'atar, feta, grilled bread

25 [V, VGO, GFO]

CONFIT DUCK BENEDICT

poached eggs, red curry hollandaise, sauteed greens, spring onions, grilled brioche

27 [GFO]

TOFU BOWL

szechuan spices, smashed pumpkin, mushrooms, pickled cucumber, edamame, wakame, mesclun & avocado

26 [VG, GFO]

BUCKWHEAT GRANOLA

maple, yoghurt, vanilla panna cotta, seasonal fruit, berry compote

18 [VO, VGO]

BREAKIE BURGER

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

18 [VO, GFO]

FRIED KALETTES

almond taramasalata, charred zucchini, romesco, chilli oil, crispy garlic, grilled sourdough

25 [VG]

SOUP OF THE DAY

served with grilled bread

15 [GFO]

SIDES

fried halloumi, szechuan pepper, tomato relish

12 [V, GF]

fried potatoes, rosemary salt, truffle mayo

13 [VG, GF]

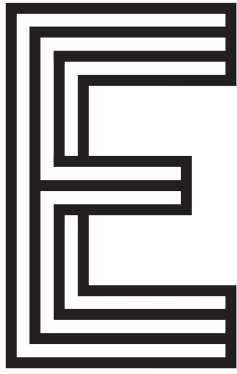
EXTRAS

tofu scramble	6
grilled halloumi	6
pancetta	6
chorizo	7
avocado	5
smoked salmon	8
greens [VGO]	5
mushrooms [VGO]	6
egg	3
scrambled egg	6
roasted tomato	5
relish or chilli paste	3



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

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



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.

**Don't miss the
exchange experience**



@exchange.coffee
www.exchangecoffee.com.au

ESPRESSO

house espresso	4.5
guest espresso	5.5
long black	5.0 / 6.0
white	5.5 / 6.5
mocha	7.0
extra shot	1.0
decaf	1.0
oat milk / soy milk	1.0

FILTER COFFEE

batch brew	6.0
refill	5.5
1L carafe	21.0
Tricolate	9.0

ICED COFFEE

iced latte	6.5
iced long black	6.0
iced filter	6.0
espresso tonic	8.5

NOT COFFEE

couverture hot chocolate	6.5
chai latte	6.5
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
gui fei, 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