

## **Small Plates**

<b>Toasted sandwich</b>	10
With cheese, tomato, spinach and aioli and your choice of toasted ham, chicken or vegetarian fillings served with bad boy chips	
<b>Garlic bread (4) or Bruschetta (3)</b>	10
Crispy baguette, brushed with garlic and herb butter, or topped with red onion, tomato and pecorino cheese	
<b>Chips</b>	10.5
Bowl of bad boy chips served with aioli mayonnaise and tomato sauce	
<b>Open Salmon bagel</b>	14
Toasted bagel topped with smoked salmon, capers, salad mix and sour cream and dill dressing	
<b>Lamb kebabs (GF*)</b>	15
3 spiced Lamb and fetta kebabs, on a tomato, capsicum and onion sauce with lemon and a side of toasted Turkish bread	
<b>Chicken Ribs</b>	15
House smoked chicken ribs with BBQ sauce	
<b><u>MEH Pub Classics</u></b>	
<b>Salt and Pepper Calamari (DF) (GF*)</b>	23
Salt and pepper Calamari served with a Vietnamese fresh mint salad and a spicy pineapple vinaigrette dipping sauce	
<b>Burger (DF*)</b>	25
<b>Wagyu Beef:</b> 200gm patty, bacon, cheese, sliced tomato, fresh onion, and lettuce served in a brioche bun	
<b>Marinated Chicken:</b> bacon, cheese, sliced tomato, fresh onion and lettuce, served in brioche bun with bad boy chips and house chipotle sauce on the side	
<b>Chicken Salad (GF) (V*)</b>	25
Char grilled chicken thigh, with roasted root vegetables, beetroot, kale, mixed and pomegranate seeds, tossed with a lemon dressing	
<b>Chicken Penne (DF*) (V*)</b>	26
Penne, diced chicken, chilli, garlic, spinach, with shaved pecorino cheese and drizzled with extra virgin olive oil	
<b>Chicken Parmagiana</b>	26
Panko and parmesan crumbed chicken breast, roasted tomato Napoli sauce, virginia ham and mozzarella cheese. Comes with bad boy chips and salad	
<b>Fish and chips (GF*) (DF*)</b>	27
House beer battered barramundi fillets with tartare sauce, bad boy chips and slaw	
<b>Scotch Fillet (GF*)</b>	36
300gram Grass fed yearling steak cooked to your liking served with your choice of sauce, bad boy chips and salad	

*Our char grilled steaks take time to cook and rest; Med-Well done 35+ minutes*

### **The Mail Exchange Hotel uses fresh, seasonal and locally sourced produce.**

Dishes marked with \* can be altered to meet dietary requirements. Please alert staff of any allergy concerns.  
Most menu items can be modified to suit individual dietary requirements; we will endeavour to do our best for you.  
Please Note: The Mail Exchange Hotel is not able to guarantee full Coeliac requirements

# **Chefs Specials**

## **Entrée**

### **Bavarian Meatloaf Bites** 10

Bavarian Leberkase bites served with mustard, pickels and char grilled rye

\*James Squire "Hop Thief" Bottle - \$ 9.8

## **Mains**

### **Cauliflower and Pecan Salad\*** 25

Roasted cauliflower, carrot, apple, toasted pecan nuts and mixed leaf salad tossed with lemon dressing, drizzled with pumpkin and hempseed oil.

\*Pizzini Pinot Grigio, King Valley, VIC. Glass - \$ 9  
add chicken + \$4

### **Moreton Bay Bugs** 26

Cooked in the shell served with white rice and a corn tomato salsa

\*T Gallant Sparkling Chardonnay Pinot Noir, Mornington Peninsula, VIC. Glass -\$8

### **Trevally on gnocchi\*** 28

Pan seared trevally fillets on a bed of squid ink ricotta gnocchi, kalamata olives, cherry tomatoes, garlic and spinach.

\*Morgans Bay Chardonnay, Red Cliffs VIC. Glass - \$ 7

### **Wagyu Beef Sandwich** 30

Chargrilled wagyu beef strip steak sandwich with cos lettuce, tomato, onion, pickles, chipotle mayonnaise and melted tasty cheese. Served with bad boy chips.

\*James Squire 150 Lashes, Pale Ale, Bottle \$ 9

### **Grilled Lambcutlets** 36

Marinated and grilled lamb cutlets served with onion potato mash, seasonal vegetables and port wine sauce

\*Yarra Ridge Pinot Noir, Yarra Valley, VIC. Glass \$ 9.5

\*suggested beverage match

## **Desserts**

### **Fresh Key Lime Pie** 15

House made lime pie served with honey- vanilla ice cream and fresh berries

\*Brown Brothers Tawney Glass - \$10

### **Selection of cakes** 9

Please ask our friendly staff what the selections of cakes are today

### **1, 2, or 3 Scoops of assorted ice creams or Galati** 4, 7.5, 11.5

### **Sticky date pudding** 13

Butterscotch sauce and vanilla ice cream

### **Chefs selection Ice cream tasting plate** 15

A selection of 4 mystery ice creams chosen by the chef

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