

Entrees

Garlic bread (4) or Bruschetta (3)

Crispy baguette, brushed with garlic and herb butter, or topped with red onion, tomato and pecorino cheese

10

Saganaki (V) (GF*)

Pan fried cheese with a balsamic reduction and caramelised lemon

14

Small Mains

Soup of the day

Served with toasted Turkish bread

11

Open Salmon bagel

Toasted bagel topped with smoked salmon, capers, salad mix and sour cream and dill dressing

14

Lamb kebabs (GF*)

3 spiced Lamb and fetta kebabs on a tomato, capsicum and onion sauce with lemon and a side of toasted Turkish bread

15

Salt and Pepper Calamari (DF) (GF*)

Salt and pepper Calamari served with a Vietnamese fresh mint salad and a spicy pineapple vinaigrette dipping sauce

23

Chicken Salad (GF) (V*)

Char grilled chicken thigh, with roasted root vegetables, beetroot, kale, mixed seeds and pomegranate seeds, and a lemon dressing

25

MEH Pub Classics

Burger (DF*)

200gm Wagyu beef patty, bacon, cheese, sliced tomato, fresh onion, and lettuce served in a brioche bun, with bad boy chips and house chipotle sauce on the side

*Yenda Pale Ale, Schooner - \$8.40

25

Chicken Parmagiana

Panko and parmesan crumbed Chicken breast, roasted tomato Napoli sauce, virginia ham and mozzarella cheese. Comes with bad boy chips and salad

*Yenda Pale Ale, Schooner - \$8.40

26

Chicken mushroom Linguini (DF*) (V*)

Linguini, diced chicken, mushroom, garlic, spinach and a dash of cream with shaved pecorino cheese drizzled with extra virgin olive oil

26

Fish and Chips (GF*) (DF)

House beer battered barramundi fillets with tartare sauce, bad boy chips and slaw

27

Beef Ragout

Tender beef shin cooked in a rich red wine sauce. Served with vegetables and mashed potato

27

Crispy skin Salmon (GF) (DF*)

Caribbean spiced, cooked pink with a chorizo, capsicum, red onion and broccolini saffron paella

28

Scotch Fillet (GF*)

300gram Grass fed yearling steak cooked to your liking served with your choice of Mushroom, peppercorn or red wine jus, bad boy chips and salad

36

Our char grilled steaks take time to cook and rest; Med - 25+ minutes

Sides

Mixed lettuce, red onion, olive, and fetta salad

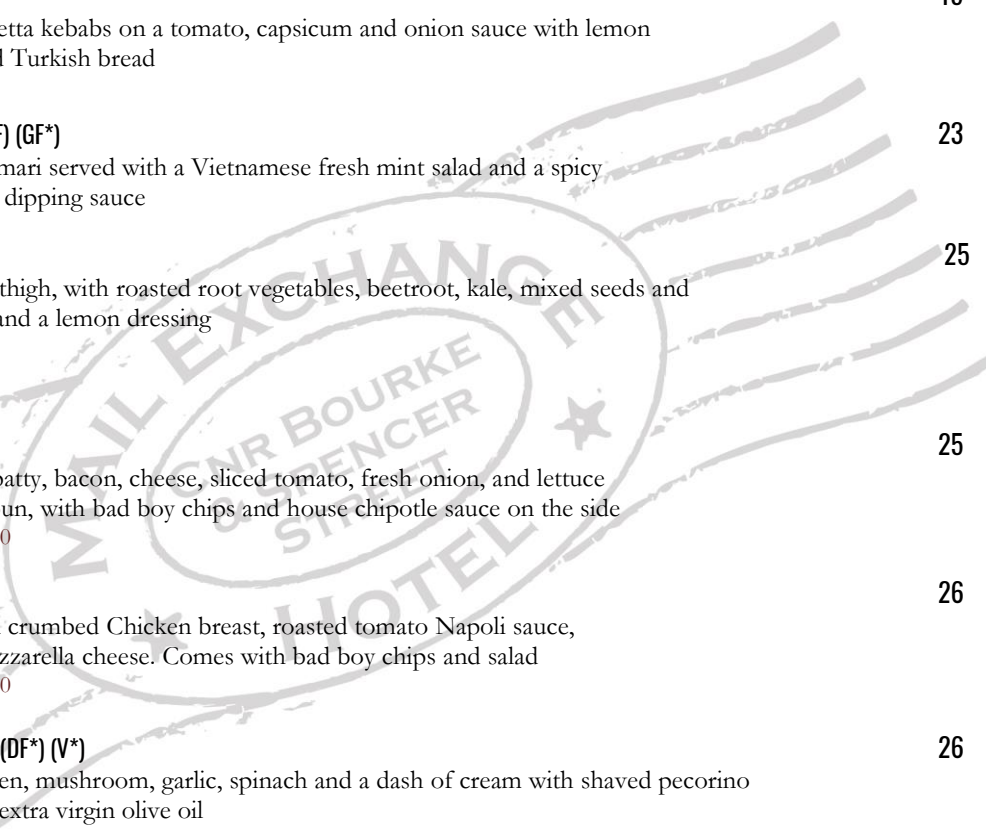
7.5

Seasonal vegetables

9

Bay boy chips

10.5





Chefs Specials

Oysters

Natural	1/2 Doz – 18	Doz – 32
Kilpatrick	1/2 Doz – 20	Doz – 35

Ricotta and Spinach Risotto

24

Creamy risotto cooked with spinach and ricotta, topped with smoked salmon and dill.

*Tamar Ridge Riesling, Tasmania Glass - \$ 10

Duck fish

28

Pan fried duck fish served on a bed of pilaf brown rice with tomatoes, lemon, spinach and basil

*Medhurst Sauvignon Blanc, Yarra Valley, VIC. Glass - \$ 10

Rib Eye

34

250gm Rib Eye steak cooked to your liking, served with creamy mash, sauteed vegetables and peppercorn sauce

*Barossa Valley GSM, Barossa Valey, SA. Glass - \$10

Smokey Surf and Turf

38

250gm house smoked Scotch fillet, cooked to your liking with two grilled banana prawns.

Served on a polenta cake, steamed asparagus and garlic butter.

*Paxton Shiraz Grenache, Mc Laren Vale, SA Glass - \$9

Desserts

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

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