

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

Salmon Bruschetta

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

14

Meatballs and Tomato (GF*)

Lamb and fetta balls, in a tomato and basil sauce topped with baked ricotta and a side of toasted Turkish bread

15

Grains and Seeds Salad (GF) (V)

Black rice, quinoa, chickpeas, spinach, pumpkin and sunflower seeds, dried apricots and cranberries tossed with a pomegranate dressing
Add chicken

20

4

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

MEH Pub Classics

Burger (DF*)

200gm Wagyu beef patty, bacon, cheese, egg, caramelised 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

Fish and Chips (GF*) (DF)

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

27

Crispy skin Salmon (GF) (DF*)

Tasmanian Salmon, cooked pink, served on a beetroot, spinach and goats cheese salad

28

Prawn Linguini (DF*) (V*)

Linguini, Prawns, chilli, garlic, cherry tomatoes, rocket and shaved pecorino cheese drizzled with extra virgin olive oil

29

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

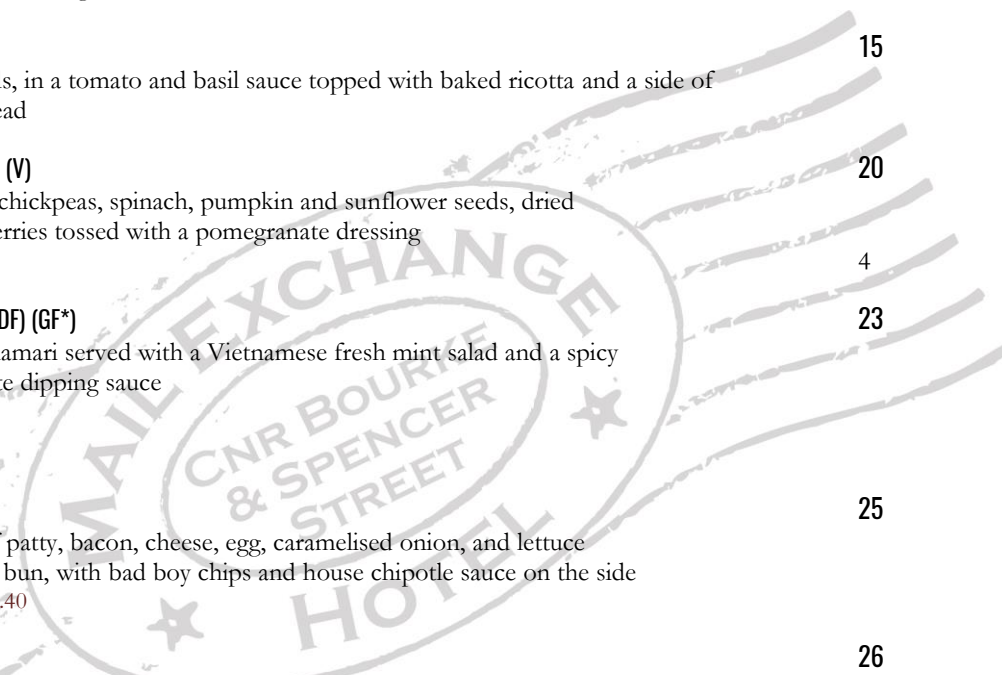
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Polenta Chips with a sweet chilli mayonnaise

10

Bad boy chips with aioli mayonnaise and tomato sauce

10.5



Chefs Specials

Crispy Pork Belly

Fried pork belly, served with braised bok choy, seasonal vegetables, and steamed rice with a side of chilli jam

*Tamar Ridge Pinot Noir, TAS. Glass - \$12

25



Beef Curry

House made mild beef curry sauce served with vegetables and basmati rice

*Brown Brothers Moscato, King Valley, VIC. Glass - \$8

26

Beef Ragout

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

*Paxton Tempranillo, McLaren Vale, SA. Glass - \$10

27

Herbed Monkfish

Fillets cooked in thyme, rosemary and pepper, served on creamy risotto with olives, cherry tomatoes and rocket

*Paxton Pinot Gris, McLaren Vale, SA. Glass - \$9

30

Eye Fillet

Char grilled medallions, cooked to your liking, served with roasted parsnips, carrot and beetroot, with a pumpkin and potato puree

*Paxton Shiraz Grenache, McLaren Vale, SA. Glass - \$9

37

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

**suggested beverage match*

Dessert special

Ricotta Donuts

Ricotta donuts rolled cinnamon sugar, salted caramel sauce, rhubarb compote and praline ice cream

*Chandon NV. Glass - \$13

13

Desserts

Selection of cakes

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

9

Baked New York Cheesecake

Cheesecake topped with a house made berry compote

10

1, 2, or 3 Scoops of assorted ice creams or Galati

4, 7.5, 11.5

Sticky date pudding

Butterscotch sauce and vanilla ice cream

13

Chocolate and Walnut Brownie

Served with cream, ice cream and berry coulis

13

Chefs selection Ice cream tasting plate

A selection of 4 mystery ice creams chosen by the chef

15

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

Please Note: The Mail Exchange Hotel is not able to guarantee full Coeliac 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.