

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, in a tomato and basil sauce with baked ricotta 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, 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

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

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

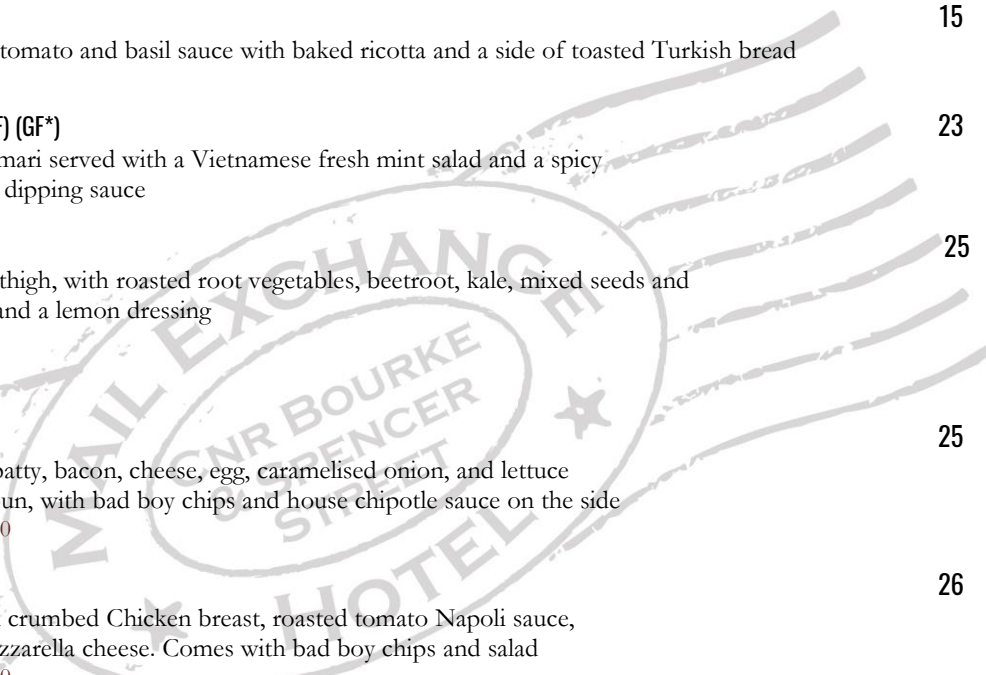
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Polenta Chips with a sweet chilli mayonnaise

10

Bad boy chips with aioli mayonnaise and tomato sauce

10.5



Chefs Specials

Oysters

Natural	½ Doz – 18	Doz – 32
Kilpatrick	½ Doz – 20	Doz – 35

Tandoori Chickpea

Chickpeas and seasonal vegetables tossed with our house made tandoori sauce topped with sour cream dressing

*Castle Rock Chardonnay, Margaret River, WA - \$10

26



Blue Grenadier

Fillets baked in a Japanese ponzu sauce served on linguini with broccoli, onion, wakame seaweed, garlic and chilli.

*Pizzini Pinot Grigio, King Valley, VIC - \$9

26

Pork Fillet

Fillet of pork rolled in parsley and thyme on barley, onion, garlic, mushrooms and carrots with a grain mustard sauce

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

28

Rib Eye

250gram, char grilled to your liking, served with rosemary potatoes, “Yarra Valley” truffle vegetables, topped with house made mushroom butter

*Down the Rabbit Hole Sangiovese Cabernet, McLaren Vale, SA - \$11

36

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

**suggested beverage match*

Dessert special

White Chocolate Mousse

House made white chocolate mousse with “Yarra Valley” truffle jelly and fresh seasonal berries

14

Desserts

Selection of cakes

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

9

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

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.

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