

EXCHANGE LANE



Order required 24hrs prior booking date

Grazing Boards

Designed for 10 guests

Artisan Charcuterie

Prosciutto, sopressa, bresaola, pickled vegetables, olives, grilled sourdough

\$99

Cheese Platter

3 South Australian artisan cheeses, shiraz muscatels, fruit bread, Kangaroo Island honey, quince paste

\$87

Antipasto

Olives, burrata, prosciutto, pickled vegetables, arancini, focaccia

\$96

Exchange Lane Platter

Warm mixed olives, chickpea hummus, gochujang chicken, prawn toast, pumpkin, fries

\$110

Bespoke Platters

20 pieces per platter. Minimum platter order \$120

Coffin Bay Oyster 6

freshly shucked, natural

\$6e

Chicken Satay

Clare Valley chicken, peanut sauce

\$9e

Spencer Gulf Prawn Toast

king prawns, tom yum aioli, sesame

\$8e

Lamb Kofta

minted yoghurt, pickled onion, grilled pita

\$9e

Pumpkin bruschetta

whipped tofu truffle and pepita seeds (Vegan, DF)

\$4e

Spencer Gulf Prawn Shots

king prawn, guacamole, pimentos

\$6e

Quattro Formaggi Arancini

four cheese arancini, truffle aioli

\$5e

Chargrilled Baby Squid

chimichurri, lemon

\$12e

Pork Fennel Sausage Roll

\$4e

Mayura Station Wagyu Sliders

\$7e

Dietary requirements can be accommodated if noted at time of booking.
Menu subject to seasonal change