



THE ROYAL EXCHANGE OF SYDNEY
ESTABLISHED IN 1851

CONTINENTAL BUFFET BREAKFAST / \$25^{PP}

House made preserves

Croissants & pastries

Granola & yoghurt

Seasonal fruit salad

Freshly brewed coffee, selection of teas & juices

SEATED & SERVED HOT BREAKFAST / \$40^{PP}

Smoked bacon

Scrambled eggs

Pork sausage

Hash brown

Sautéed mushroom

Toast

Freshly brewed coffee, selection of teas & juices

FULL BUFFET BREAKFAST / \$50^{PP}

House made preserves

Croissants & pastries

Granola & yoghurt

Fresh fruit salad

Smoked bacon

Scrambled eggs

Pork sausage

Hash brown

Sautéed mushroom

Toast

Freshly brewed coffee, selection of teas & juices



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START

Sourdough bread, whipped butter	4ea
Sydney rock oyster, apple granita, lemon	6ea
Barbequed scallop in the shell, sorrel & garlic butter	8ea
Beef tartare, harissa dressing, parmesan crisp	23
Burrata, heirloom tomato, cavolo nero	23
Sourdough crumpet, smoked ham, quail scotch egg	24
Spanner crab, prawn, avocado & marie rose	28

MAIN

Roasted pumpkin, asparagus, baby leeks, seaweed butter	33
Confit duck leg, apple, fennel & bitter leaf salad	38
Pork cutlet, pickled onion, white soy & brown butter	39
Whole organic chicken, kombu, bread sauce, jus (for two)	39pp
Wagyu rump cap, hand-cut chips, bearnaise	43
Murray Cod, barbequed cucumber, buttermilk, dill oil	45
Grass-fed beef fillet, watercress, red wine jus	45
800g beef rib-eye, roasted garlic, red wine jus (for two)	59pp

SIDE

Shoestring fries	12
Hand-cut chips	14
Leaf salad, chardonnay vinaigrette	12
Steamed vegetables	13



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STARTER

Burrata, zucchini flowers, sorrel pesto

Spanner crab, flatbread, smoked crème fraiche

Ham hock terrine, pickled vegetables, grilled sourdough

Prawn cocktail, iceberg lettuce, avocado

Beef tartare, quail egg, house-made potato chips

Onion tart, gorgonzola, pear, herb salad

MAIN COURSE

Beef Wellington, potato terrine, red wine jus

Corn-fed chicken, mushroom, caramelised shallot

Pork belly, caraway cabbage, pork jus

Kingfish, steamed greens, seaweed butter

Blue-eye trevalla, prawn bisque, crispy leeks

Gnocchi, asparagus, calvo nero, peas

DESSERT

Sorbet & ice cream

Coconut, frozen meringue, honey

Chocolate mousse, honeycomb crumble

Vanilla crème caramel

Duo of cheese, lavosh, grapes, quince

Selection of petit fours