ENTREE

Garlic Bread \$10.00 (VEG)

Add Cheese + \$2.00 Add Cheese and Bacon + \$4.00

Garlic and Cheese Pizza (VEG) Small \$12.00 Large \$17.00

Lemon Pepper Calamari \$22

Tender strips of calamari flash fried and coated in a lemon pepper seasoning.

Garlic Prawns \$22 (GFO)

Pan fried prawns in a creamy garlic sauce served with rice.

Buttermilk Korean Chicken \$20

Tender chicken pieces coated in a spiced flour with sriracha aioli, sticku Asian sauce.

Vegetarian Arancini Balls (2) \$19 (VEG)

Basil pesto and trio of cheese (parmesan, feta and tasty cheese), served with lime aioli.

Seared Scallops \$22 (GFO)

Cooked in caper butter, lemon and parsley.

Cheese Burger Sliders (3) \$22

Mini beef pattie, melted cheese, tomato sauce and pickle served in mini brioche buns.

Honey Soy Chicken Wings (5) \$20 (GFO)

Tossed in sesame seeds, ranch dipping sauce.

KIDS MEALS

\$15 each 12 years and under

Kid's meal comes with a choice of ice-cream with topping and sprinkles or Frog in a Pond

Fish Bites & Chips, GFO - Calamari & Chips Cheeseburger Slider (1) & Chips Chicken Nuggets & Chips Penne Bolognese - Penne Napoli

SEAFOOD

Garlic Prawns \$33.00 (GFO)

Pan fried prawns in a creamy garlic sauce served with rice and a side salad.

Local Flake \$33.00 (GFO/DFO)
Freshly caught local gummy shark served grilled or beer battered, with house made tartare sauce and uour choice of sides

Lemon Pepper Calamari \$33.00 (GFO/DFO) Tender strips of calamari flash fried and coated in lemon pepper seasoning with garlic aioli. Served with your choice of sides.

Fish of the Day - Please see our friendly staff for today's fish

GFO - Gluten free on request DFO - Dairu free on request **VEG-Vegetarian**

History of the Exchange Hotel - Foster

Originally owned by William and Anastasia Thornley and called the Thornley Hotel, the Exchange has been operating since 1871.

William passed away in 1874 leaving his widow as publican.

After it was totally demolished by fire in 1905, the Exchange Hotel was rebuilt from Jarrah, shipped from Western Australia amongst other materials that were considered the finest of the time. Designed by Melbournian J. Edmund Burke, this state of the art hotel re-opened on the 20th of May 1907.

Sadly Anastasia passed only months after the reopening. although locals say she still resides in the hotel.

Proudly owned and operated by Mark & Tracey Daldy and Team.

Notable Publicans

1874 - 1874: William Thornley

1874 - 1907: Anastasia Thornley

1907 - 1911: Geoff & Molly Dreverman

1947 - 1950: Orb Miller

1950 - 1955: Bill Moy

1955 - 1958: Murray Upton

1958 - 1960: Mr Isaacson

1960 - 1970: Stan Cochrane

1970 - 1980: Bernie & Grace Nairn

1980 - 1982: Ray Grace

1982 - 1987: Frank & Shirley Welsford

1987 - 1992: Denis Johns (Carmichael Family)

1993 - 2008: Mark Daldy (Carmichael Family)

2008 - 2023: Adam Wallace & Ben Dash

2023 - Now: Mark & Tracey Daldy & Family.

EXCHANGE HOTEL **FOSTER**

Since - 1871



Bistro Open Lunch 11:30am - 2pm Dinner 5:00pm - 8:30pm

Friday, Saturday & Long Weekends Kitchen open all day from 11:30am - 8:30pm

CLASSICS

Chicken Parma \$30.00

Schnitzel topped with house made Napoli sauce, ham and grilled cheese. Served with your choice of sides.

Carbonara Parma \$35.00

Schnitzel topped with a creamy bacon, onion and garlic sauce and grilled cheese. Served with your choice of sides.

Meat Lovers Parma \$35.00

Schnitzel topped with bacon, salami, chorizo smoky BBQ sauce and grilled cheese. Served with your choice of sides.

Chicken Schnitzel \$28.00

Butterflied chicken breast coated in breadcrumbs served with your choice of sides.

Bangers & Mash \$30 (GFO / DFO)

Locally made thick beef sausages topped with gravy served on a bed of creamy mashed potato and vegetables of the day.

Pad Thai \$32.00

Chicken and Prawn, stir fried rice noodles, egg, spring onion, dried shallots and carrot. VEG on request.

Chicken Scallopini \$35.00 (GFO)

Grilled chicken tenderloins tossed through a creamy garlic and white wine sauce with bacon, onion, mushroom, tomatoes and spinach. Served with your choice of sides.

Butter Chicken Curry \$34.00

A rich Indian chicken curry in a creamy, slightly sweet tomato-based sauce served on rice with roti.

Lamb Koftas \$34.00 (GFO)

House made lamb koftas accompanied with a Greek salad, pita bread and finished with tzatziki.

Satay Chicken Skewers \$30.00 Served on rice with a salad. CONTAINS NUTS

Roast of the Day \$30.00 (GFO/DFO)

Served with roast potatoes, roast pumpkin and vegetables of the day.

Beef Burger \$31.00

180g Angus Beef patty, bacon, hash brown, American cheese, lettuce, tomato, caramelised onion and chipotle aioli served on brioche bun with a side of chips.

Chicken Burger \$31.00

Chicken Schnitzel, bacon, hash brown, American cheese, lettuce, tomato, caramelised onion, chipotle aioli served on a toasted brioche bun with a side of chips.

Fish Burger \$31.00

Local beer battered flake, lettuce, tomato and tartare sauce, served with a side of chips.

300gm Black Angus Scotch \$46.00 (GFO/DFO) Sourced from Gippsland, cooked to your liking served with your choice of sides.

300gm Black Angus Porterhouse \$43.00 (GFO/DFO) Sourced from Gippsland, cooked to your liking served with your choice of sides.

Smoky BBQ Ribs Half \$34.00 Full \$45.00 (GFO)

Served with chips and salad.

Add a house made Honey Soy Chicken Wing \$3.50 each

SAUCES

Triple Peppercorn \$3.50 Gravy \$3.00 Creamy Garlic \$3.50 Aioli \$3.00 Creamy Mushroom \$3.50 Garlic Prawns \$14.00

PIZZA

Margherita S \$18.00 / L \$24.00 Napoli and mozzarella cheese.

Hawaiian S \$24.00 / L \$32.00

Ham, pineapple, napoli and mozzarella.

BBQ Chicken S \$25.00 / L \$33.00

Chicken, bacon, mushrooms, Spanish onion, napoli and barbecue sauce and mozzarella.

Pepperoni S \$24.00 / L \$32.00 Salami, napoli and mozzarella.

Prawn and Chorizo S \$29.00 / L \$36.00 Garlic prawns, chorizo, spinach, cherry tomatoes and mozzarella.

Vegetarian S \$24.00 / L \$32.00

Char grilled eggplant, red capsicum, mushrooms, spinach, roasted pumpkin, sundried tomatoes, feta, Italian balsamic, napoli and mozzarella.

Aussie S \$25.00 / L \$33.00

Ham, bacon, egg, onion, napoli, and mozzarella.

Capricciosa S \$24.00 / L \$32.00

Ham, mushrooms, anchovies, ólives, napoli and mozzarella.

The Lot S \$26.00 / L \$34.00

Ham, mushrooms, salami, roasted capsicum, olives, chicken, pineapple, napoli and mozzarella.

Meat Lovers S \$26.00 / L \$34.00

Chicken, bacon, chorizo, ham, barbecue sauce, napoli and mozzarella.

Greek Lamb S \$26.00 / L \$34.00

Lamb, spinach, red capsicum, Spanish onion, sundried tomatoes, feta, olives, napoli, mozzarella and tzatziki.

Chicken Satay S \$25.00 / L \$34.00

Spanish onion, tomato base, capsicum, spinach and satay sauce. CONTAINS NUTS

Mexican S \$24.00 / L \$32.00

Salami, Spanish onion, jalapenos, olives, feta and tomato.

DESSERTS

Homemade Sticky Date Pudding \$15.00 Butterscotch sauce and ice-cream.

Cheesecake of the Day \$15

Churros \$15

Golden fried sweet dough covered in cinnamon sugar. Served with ice-cream.

Warm Chocolate Brownie \$15.00

served with ice-cream.

Please inform staff when ordering of any dietary requirements. Our kitchen takes pride in ensuring there is no cross contamination for allergens. However, as our kitchen prepares meals with shellfish, nuts and gluten, we cannot quarantee.

**15% Surcharge on long weekends and public holidays apply

PASTA

Your choice of penne, linguini or gluten free pasta

Creamy Basil Pesto \$30.00 (VEG/ GFO)

Roasted pumpkin, eggplant, capsicum, zucchini, mushroom and Spanish onion topped with parmesan.

Add chicken extra \$5.

Seafood Marinara \$38.00 (GFO)

Prawns, scallops, calamari and ½ shell mussels tossed through a garlic napoli sauce, topped with rocket, parmesan and a lemon wedge.

Carbonara \$30.00 (GFO)

Pan fried bacon and onion in a creamy garlic sauce topped with parmesan. Add chicken \$5

Beef Bolognese \$30.00 (GFO/ DFO)

Rich house made Bolognese sauce, topped with parmesan.

Prawn and Chorizo \$35.00

Pan fried prawns, chorizo, Spanish onion, tomatoes and spinach tossed through a creamy rose sauce, topped with parmesan.

RISOTTO

Pumpkin and Feta \$30.00 (VEG / GFO)
Roasted pumpkin pieces tossed through a spinach and feta risotto. Add chicken \$5.

Smoky Chicken \$34.00 (GFO)

Smoky Chicken pieces, bacon and mushroom, in a creamy garlic and thyme sauce.

Scallop and Prawn \$36.00(GFO)

Scallops, Prawns and peas in a lemon risotto, topped with roquette and Parmesan cheese.

Vegetarian Arancini (3) \$30.00 (VEG)

Basil pesto and trio of cheese arancini, (parmesan, feta and tasty cheese) lime aioli and served with chips and salad.

SENIORS \$25.00



Chicken Parma

Schnitzel topped with napoli, ham and cheese, served with your choice of sides.

Chicken Schnitzel

Served with gravy and your choice of sides.

Roast of the Day (GFO/DFO)

Roasted potatoes, pumpkin, seasonal vegetables and gravy. Ask our friendly staff for todays roast.

Local Flake (GFO/ DFO)

Freshly caught local gummy shark served grilled or beer battered with house made tartare and your choice of sides.

Bangers & Mash (GFO/ DFO)

Locally made thick beef sausages topped with gravy, served on a bed of mashed potatoes and steamed vegetables.

Chicken Carbonara (GFO)

Pan fried chicken, onion and bacon pieces in a creamy garlic sauce with your choice of pasta, topped with parmesan.

Beef Bolognese (GFO / DFO)

Rich house made bolognese sauce with your choice of pasta, topped with parmesan.