

The Exchange Brasserie

Lunch Menu

Principal Flavours

Freshly Baked Bread	\$8.00
Served with a trio of flavoured butter or Te Pania dukkah, balsamic vinegar & Village Press olive oil	
Te Pania Beef Burger	\$19.00
Traditional Kiwi style burger filled with egg, beetroot, pineapple, cheese & tomato on a fresh bun with fries & garlic aioli	
Fish & Chips	\$21.00
Freshly battered fillets served with green leaf salad, fries, & tartare sauce	
Caesar Salad in a Tortilla Basket	\$19.00
Cos lettuce, crispy bacon, anchovies, garlic croutons, soft poached egg & classic Caesar dressing	
Macadamia and Lemon Crumbed Calamari	\$17.50
With cubed potatoes, green beans, cherry tomato & sweet chilli mayonnaise	
Seafood Bisque	\$19.00
A classic bisque with tempura prawn, crayfish oil & served with a slice of home-made bread	
Fresh Tagiatelle	\$21.00
Sundried tomato, olives, artichoke, wild mushroom sauce & shaved parmesan	

The Finale

Chocolate Fondant	\$14.00
Served with salted caramel, chocolate croquets & home-made passion fruit ice-cream	
Cardamom Crème Brulee	\$14.00
With lemon curd & pecan shortbread biscuit	
Sticky Date Pudding	\$13.00
With boysenberry, blackcurrant & apple compote, crème fraiche quenelle & butterscotch sauce	

Rhubarb and Apple Crumble	\$13.00
Served with chantilly cream and home-made vanilla bean ice-cream	
Home-made Ice Cream	\$12.00
Trio of home-made ice cream served with berry coulis	
Trio of Puhoi Cheeses	\$18.50
Served with quince paste, water crackers & roasted spicy walnuts	
Liqueur Coffee	\$13.00
We also have available a selection of teas and espresso coffee to finish	

All meals are subject to the availability of fresh produce
Prices are GST inclusive