



**TAKE AWAY
AVAILABLE**
KITCHEN & BAR

Lunch Specials

- CHICKEN BLAT** \$23.00
Grilled chicken with bacon, lettuce, avocado, tomato & dill aioli, served on ciabatta bread with a side a fries
- CRISPY CHICKEN BURGER** \$21.00
Golden fried chicken schnitzel on a milk bun, with lettuce, tomato, spicy mayo served with fries
- ADD CHEESE** \$2.00
ADD BACON \$4.00
- 200G RUMP STEAK (GF)** \$25.00
100 day grain fed yearling, served with classic gravy, seasonal salad and fries
ADD Mash & Veg \$4.00
- TRADITIONAL PARM** \$27.00
Golden fried chicken schnitzel with napolitana sauce, mozzarella & smoked ham. Served with seasonal salad & fries
- CAESER SALAD** \$20.00
Cos Lettuce, bacon, ciabatta croutons, parmesan cheese with caesar dressing
- ADD EGG** \$3.00
ADD CHICKEN \$6.00
ADD CALAMARI \$6.00

GARLIC BREAD
ADD TO ANY
FAB5 OR
LUNCH DISH
\$4.00

- FISH & CHIPS** \$22.00
Battered or Oven baked fish of the day with seasonal salad, fries and home made tartare sauce
ADD lemon \$0.50
- THE TREE HUGGER (VEG)** \$22.00
Mixed vegetable patty served on a milk bun with lettuce, tomato, onion, pickles & secret sauce. Served with fries
- STEAK SANDWICH** \$22.00
120g rib fillet served on ciabatta with cheese, greens, fresh onion, tomato & BBQ sauce. Served with fries
- ADD BACON** \$4.00
- CHICKEN SCHNITZEL** \$23.00
House crumbed golden fried chicken schnitzel, served with seasonal salad and fries
ADD Lemon Wedge \$0.50

Entree & Small plates

- HOUSE CHIPS (GF)** \$12.00
Served with aioli
- WEDGES (GF)** \$13.00
Served with sweet chili & Sour Cream
- CAJUN-SPICED ONION RINGS** \$14.00
House made Served with spicy mayo
- CHICKEN WINGS (GF)** \$1.00
Crispy fried chicken wings with your choice of flavour
Buffalo ~ Plain & Crispy ~ Smokey BBQ
*Minimum of 5
- SALT & PEPPER CALAMARI (GF)** \$18.00
Served with shallots, Chilli, Lime dil aioli
- PUMPKIN ARANCINI (5)(GF,V)** \$17.50
Roasted butternut pumpkin, arborio rice, napolitana sauce & parmesan
- NACHOS** \$15.00
Freshly cooked mince with a Mexican flavour poured over corn chips with sour cream and salsa
Upgrade Seasoned chips \$4.00
- GARLIC BREAD** \$11.00
ADD Bacon \$4.00
ADD Cheese \$3.00

Main Meals

- SALT & PEPPER CALAMARI (GF)** \$26.50
Served with fries, a seasonal salad and lime dill aioli
- PORTERHOUSE 300G (GF)** \$42.00
MB3+ aged 120 days Darling Downs served with your choice of sauce, seasonal salad and fries
- 200G RUMP STEAK (GF)** \$32.00
100 day grain fed yearling, served with classic gravy, seasonal salad and fries
ADD Mash & Veg + \$4.00
- FISH & CHIPS** \$25.00
Battered or Oven baked fish of the day with seasonal salad, fries and home made tartare sauce
ADD Lemon Wedge \$0.50
- CHICKEN SCHNITZEL** \$27.00
House crumbed & seasoned golden fried chicken schnitzel, served with seasonal salad and fries
ADD Lemon Wedge \$0.50
- TRADITIONAL PARM** \$33.00
Golden fried chicken schnitzel with napolitana sauce, mozzarella & smoked ham. Served with seasonal salad & fries

Burgers & Sandwiches

- CRISPY CHICKEN BURGER** \$26.50
Golden fried chicken schnitzel on a milk bun, with lettuce, tomato, spicy mayo served with fries
- THE OUTBACK** \$28.00
Angus beef patty with bacon, cheddar, lettuce, tomato, onion, pickles smokey BBQ & Secret sauce. Served with fries
- THE TREE HUGGER (VEG)** \$25.00
Mixed vegetable patty served on a potato bun with lettuce, tomato, onion, pickles & secret sauce. Served with fries
- STEAK SANDWICH** \$27.50
120g rib fillet served on ciabatta with bacon cheese, greens, fresh onion, tomato & BBQ sauce. Served with fries
ADD Bacon \$4.00
- CHICKEN BLAT** \$27.00
Grilled chicken with bacon, lettuce, avocado, tomato & dill aioli, served on ciabatta bread with a side a fries
ADD Cheese \$3.00
- CLASSIC CHEESE BURGER** \$25.00
Angus beef patty with melted cheese, onion, pickles & tomato sauce. Served with fries
ADD Bacon \$4.00

Sauce Selection \$2.50

Classic Gravy ~ Creamy Garlic ~ Mushroom ~ Black Pepper
~ Diane ~ Sour Cream ~ Tomato Sauce ~ BBQ ~ Sweet
Chilli ~ Spicy Mayo

Shared Boards

- STOCKIES BOARD FOR 2** \$76.00
300g Porterhouse, Schnitzel, half a kilo of wings of your flavour, Arancini balls & garlic bread served with salad & chips
- SEAFOOD BOARD** \$65.00
Salt & Pepper Calamari, Beer battered, fish seafood rolls & seasoned chips served with lime dill aioli
- TAPAS BOARD** \$35.00
Your choice of 4 reduced size entrees
- ALL DAY CHEESEBOARD** \$35.00
Two types of cheeses - spicy capsicum dip pretzels & crackers

Sauce Selection \$2.50

Classic Gravy ~ Creamy Garlic ~ Mushroom ~ Black Pepper
~ Diane ~ Sour Cream ~ Tomato Sauce ~ BBQ ~ Sweet
Chilli ~ Spicy Mayo

Sides Extra

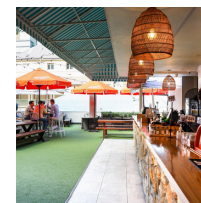
- CREAMY GARLIC PRAWNS** \$9.00
CREAMY MASHED POTATO \$6.90
SEASONAL STEAMED VEG \$6.90
SEASONAL GARDEN SALAD \$6.90

Kids & Seniors

Menus Available upon request

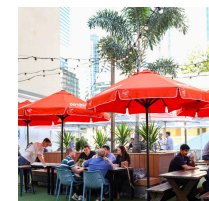
Dietary Disclaimer

We do our best to cater for all dietary requirements and allergies. However, please be aware that our kitchen does not operate as an allergen-free environment. While we take care in preparation, cross-contamination may occur. We cannot guarantee that any dish is completely free from allergens. Please inform our staff of any dietary requirements before ordering.



NEED SPACE?

FUNCTIONS@STOCKEXCHANGEHOTEL.COM.AU



KITCHEN OPENING HOURS

Monday 11:00am - 2:30pm 5:00pm - 8:00pm
Tuesday 11:00am - 2:30pm 5:00pm - 8:00pm
Wednesday 11:00am - 2:30pm 5:00pm - 8:00pm
Thursday 11:00am - 2:30pm 5:00pm - 8:30pm
Friday 11:00am - 2:30pm 5:00pm - 8:30pm
Saturday 11:00am - 2:30pm 5:00pm - 8:30pm
Sunday 11:00am - 2:30pm

Red Wines

THE STAG PINOT NOIR <i>Victoria</i>	\$12 \$20 \$55
DEVILS CORNER PINOT NOIR <i>Central Otago, NZ</i>	\$68
DALRYMPLE PINOT NOIR <i>Pipers Brook, TAS</i>	\$85
D'ARENBERG "THE CUSTODIAN" GRENACHE <i>TAS</i>	\$42
SOULGROWERS "EQUILIBRIUM" GSM <i>Barossa Valley, SA</i>	\$55
YALUMBA "THE SIGNATURE" CAB SAUV <i>TAS</i>	\$120
WYNNS CABERNET SAUVIGNON <i>Coonawarra, SA</i>	\$12 \$20 \$55
SALTRAM MAMRE BROOK CAB SAUV <i>Coonawarra, SA</i>	\$62
WYNNS BLACK LABEL CAB SAUV <i>Coonawarra, SA</i>	\$72
SALTRAM 1859 SHIRAZ <i>Barossa Valley, SA</i>	\$10.50 \$17.50 NA
GRANT BURGE FISEL SHIRAZ <i>Barossa Valley, SA</i>	\$82
PEPPERJACK SHIRAZ <i>Barossa Valley, SA</i>	\$14 \$21 \$60
JIM BARRY "THE MCRAE WOOD" SHIRAZ <i>clare valley, SA</i>	\$125
THE GAUCHO CLUB MALBEC <i>Mendoza, Argentina</i>	\$55

Rosé Wines

T'GALLANT ROSÉ <i>Mornington Peninsula, VIC</i>	\$10.50 \$17.50 NA
VILLA AIX EN PROVENCE <i>France</i>	\$12.50 \$20 \$55
RAMEAU D'OR PROVENCE ROSE <i>France</i>	\$65

Happy Hour

**MONDAY TO FRIDAY
4:00PM - 6:00PM**

White Wines

JIM BARRY ASSYRTIKO 2024 <i>Clare Valley</i>	\$65
JULIET BLUSH MOSCATO <i>Mornington Peninsula, VIC</i>	\$10.50 \$17.50 NA
JULIET MOSCATO <i>Mornington Peninsula, VIC</i>	\$11 \$19 \$50
LEO BURING RIESLING <i>Eden valley, SA</i>	\$12 \$20 \$55
T'GALLANT PINOT GRIGIO <i>Mornington Peninsula, VIC</i>	\$10.50 \$17.50 NA
SQUEALING PIG SAUVIGNON BLANC <i>Marlborough, NZ</i>	\$10.50 \$17.50 NA
MANTUA SAUVIGNON BLANC <i>Marlborough, NZ</i>	\$12 \$20 \$55
THE STAG CHARDONNAY <i>Victoria</i>	\$10.50 \$17.50 NA
WYNNS GABLE CHARDONNAY <i>Coonawarra, SA</i>	\$12 \$20 \$55
SQUELING PIG PINOT GRIS <i>Marlborough, NZ</i>	\$12 \$20 \$55
TIM ADDAMS PINOT GRIS <i>Clare Valley</i>	\$50
WOLF BLASS ZERO <i>Barossa Valley, SA</i>	\$7.50 \$12.50 \$21

Sparkling Wine

GABBIANO PROSECCO <i>Veneto, Italy</i>	\$11 \$56
MOET & CHANDON <i>France</i>	\$121
VEUVE <i>France</i>	\$151
BOLLINGER SPECIAL CUVÉE <i>France</i>	\$151
PIPER HEIDSIEK NV BRUT <i>France</i>	\$110

Frozen Cocktails \$20

DAIQUIRI Or MARGARITA

Choose your flavour
Watermelon
Strawberry
Mango
Passionfruit



Classic Cocktails

COSMOPOLITAN <i>The classic, punchy Cosmopolitan includes vodka, Triple Sec, cranberry juice and ice and is usually garnished with orange peel</i>	\$25
MARGARITA <i>sharp refreshing blend of tequila, orange liqueur and lime juice</i>	\$25
SPICY MARGARITA <i>sharp refreshing blend of tequila, orange liqueur and lime juice & tobasco and chili rim</i>	\$25
ESPRESSO MARTINI <i>The Espresso Martini offers a blend of intense espresso, smooth vodka, and sweet coffee liqueur, creating a complex and satisfying taste.</i>	\$25
LONG ISLAND ICED TEA <i>A bold, high-spirited classic that blends vodka, rum, gin, tequila, and triple sec with a splash of citrus and cola. Surprisingly smooth and dangerously delicious, this crowd favorite delivers a refreshing kick with every sip. Served over ice with a lemon wedge.</i>	\$28
DAQUIRI <i>A timeless blend of white rum, fresh lime juice, and simple syrup shaken to icy perfection. Crisp, refreshing, and elegantly balanced.</i>	\$25
FRENCH MARTINI <i>A modern classic with a touch of French flair. This smooth and elegant cocktail blends vodka with Chambord and fresh pineapple juice, shaken to a silky finish. Lightly sweet, subtly tart, and beautifully balanced.</i>	\$25

House Cocktails

SUMMER PASSION <i>A vibrant tropical escape in a glass. Smooth vodka is shaken with sweet lychee, tangy pineapple juice, and a splash of fresh lime, then served over ice and garnished with mint.</i>	\$22
VELVET KISS <i>A lush and romantic cocktail that lives up to its name, the Velvet Kiss is a smooth fusion of elegance and tropical flair. Vibrant gin provides a crisp botanical base, while Chambord, the French black raspberry liqueur, adds rich berry sweetness and a hint of mystery.</i>	\$22
LYCHEE PARADISE <i>A crisp and refreshing escape vodka infused with juicy lychee, tart green apple, and a splash of zesty lime. Light, tropical, and perfectly balanced with a hint of sweetness and a clean citrus finish.</i>	\$22

STOCK EXCHANGE