

Did you know, we own bottle shops?

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**Market St, CBD**

**Little Stanley St, South Bank**

**Heritage Lanes Ann St, CBD**



In February 2010 a group of friends sat together in a vacant mortgage brokerage situated in one of Brisbane's oldest working-class buildings. With beer in hand and asked the question. What could it be....

The next 18 months were filled with rejection, challenges and unforeseen costs but eventually, the transformation had occurred with close supervision by the Heritage Council. In May 2011, Malt Dining was born in the shadow of the floods that devastated so many of Brisbane's inner suburbs. Showing no sign of surrender, Malt has been a staple for inner-city workers that are lovers of fine food and wine ever since.

Malt continues to support local producers and suppliers while operating with sustainability at the forefront of its thinking.



BAR  
RESTAURANT  
CELLAR

## Starters

Malt Bread, Brown Butter Labna V DFO	8
Appellation Oysters, Mignonette DF GF	6ea
Crab Cakes, Cream Cheese, Anchovy GF	16
Hervey Bay Scallop Crudo, Jalapeno, Pineapple GF DF	21
Marinated Zucchini, Stracciatella, Black Lentil, Watercress V GF	19
Heirloom Tomato, Shiso, Brown Rice, Walnut V GF DF	18
Roasted Bay Bug, Pickled Oyster Mushroom, Roasted Kelp GF	26
Lamb Tartare, Broadbean, Fenugreek, Crispy Onion GF DF	22

## Thinking About Hosting A Function?

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**For a flawlessly run event that ticks all the boxes look no further than the team at Malt. Whether it is utilizing our attic restaurant, the Malt Bar or our intimate private cellar, the Malt team will work with you to put together a fantastic event.**



BAR  
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## Desserts

Malt Brownie, Malted Milk, Pecan GF	17
Peach Granita, Raspberry, Verjus GF DF	14
Roasted Mango, Milk Jam, Ginger Beer, Short Cake	16
Australian Cheeseboard, Two Cheeses GFO	18

## Night Caps

Affogato, Vanilla Ice Cream, Locale Espresso, Frangelico GF	19
White Chocolate Espresso	21
<i>Mozart White Chocolate, Tia Maria, Espresso, Cinnamon</i>	
Glenfiddich Whisky Flight 15ml Pour, 12-Year, 14-Year & 18-Year	28
Westward Whiskey Flight 15ml Pour, Pinot Noir, Rum, Single Malt	33
Waiheke Whisky Flight 15ml Pour, Sweetwater, Moss, Dyad Chardonnay (Malt Exclusive)	38
Balvenie Whisky Flight 15ml Pour, 12-Year, 14-Year & 21-Year	43



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## Proteins

Bbq Quail, Beetroot, Almond Cream, Blackberry Vinaigrette GF DF	40
Market Fish, Peas, Green Tomato, Mint GF DFO	45
Almond Fed Pork, Spring Vegetable Barigoule, Soft Egg GF DF	40
Roasted Organic Lamb to Share, Freekah, Pinenut, Date DF	90
Black Onyx Sirloin, Urban Valley Mushroom, Black Garlic, Horseradish GF DF	59

## Vegetables

Grilled Peppers, Lions Mane Mushroom, Eggplant V GF DF	25
Roasted Carrot, Chickpea, Sprouts, Tahini V GF DF	22
Roasted Corn, Spiced Butter, Black Lime V GF	16
New Potato, Lemon, Capers, Parmesan V GF DFO	17
Roasted Asparagus, Hot Honey, Pistachio V GF DF	16
Iceberg Salad, Sesame Dressing, Pumpkin Seed V GF DF	14



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### Standard Set Menu

**89pp**

Malt Bread, Brown Butter Labna v DFO

Appellation Oysters, Mignonette DF GF

Crab Cakes, Cream Cheese, Anchovy GF

Marinated Zucchini, Stracciatella, Black Lentil, Watercress v GF

Almond Fed Pork, Spring Vegetable Barigoule, Soft Egg GF DF

Roasted Asparagus, Hot Honey, Pistachio v GF DF

Roasted Organic Lamb, Freekah, Pinenut, Date DF

New Potato, Lemon, Capers, Parmesan v GF DFO

Iceberg Salad, Sesame Dressing, Pumpkin Seed v GF DF

Malt Brownie, Malted Milk, Pecan GF

Peach Granita, Raspberry, Verjus GF DF

### Standard Wine Paring

**\$49pp**

NV Veuve Ambal Brut Rose, Burgundy, France

2022 Flametree 'Embers', Chardonnay Margret River, WA

2020 Tenute Rossetti Rosso Toscano 'IGT', Tuscany, Italy

Lillet Blanc Aperitif, Semillon Sauvignon, Bordeaux, France



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### Premium Set Menu

**110pp**

Malt Bread, Brown Butter Labna v DFO

Appellation Oysters, Mignonette DF GF

Crab Cakes, Cream Cheese, Anchovy GF

Marinated Zucchini, Stracciatella, Black Lentil, Watercress v GF

Hervey Bay Scallop Crudo, Jalapeno, Pineapple GF DF

Bbq Quail, Beetroot, Almond Cream, Blackberry Vinaigrette GF DF

Roasted Asparagus, Hot Honey, Pistachio v GF DF

Black Onyx Sirloin, Urban Valley Mushroom, Black Garlic, Horseradish GF DF

New Potato, Lemon, Capers, Parmesan v GF DFO

Iceberg Salad, Sesame Dressing, Pumpkin Seed v GF DF

Malt Brownie, Malted Milk, Pecan GF

Peach Granita, Raspberry, Verjus GF DF

### Premium Wine Paring

**\$65pp**

NV Palmer & Co, Brut Champagne, Reims, France

2021 Tim Adams 'Skilly Ridge', Riesling, Clare Valley, SA

2021 Teusner 'Bilmore', Shiraz, Barossa Valley, SA

NV DP63 Seppeltsfield Solero Grand Muscat, Rutherglen, VIC