Est 2011

MALT
DINING

Starters

Malt Bread, Smoked Butter V, DFO	9
Appellation Oysters, Mignonette GF, DF (A)	7ea
Hash Brown, Roasted Potato Seasoning V, GF, DF	15
Beef Tartare, Chipotle, Goats Curd, Cumin Crackers GFO, DFO	27
Melon, Apple, Mint, Macadamia V, GF, DFO	23
Lamb Neck, Merguez Sausage, Tahini, Carrots GF, DFO	29
Mooloolaba Prawns, Bottarga Butter, Chilli GF (A)	30
North Hokkaido Scallop Crudo, Corn, Root Vegetable, Seaweed GF, DF (I)	26

Mains

Urban Valley Mushroom, Peas, Pine Nut, Black Garlic V, GF, DFO	37
Market Fish, Fennel Velouté, Green Olive Tapenade GF (A)	51
Pork Collar, Cumquat Braise, Witlof, Amlond Cream GF, DFO	43
6 Score 200g Wagyu, Parsley And Garlic Puree, Cavolo Nero GF	62
650g Sirloin On The Bone, Salsa Verda, Lager Mustard, Jus GF, DF {Serves Two}	129

Sides

Crispy Potatoes, Garlic and Nori Salt, Sour Cream V, GF, DFO	16
Baby Gem Salad, Herb Dressing, Pumpkin Seeds V, GF, DF	14
Roasted Broccolini, Smoked Ricotta, Roasted Dill Dressing V, GF, DFO	18

Taste of Malt $109 pp

Wine Pairing from $55 pp

First Course

Appellation Oysters, Mignonette GF, DF (A)

Melon, Apple, Mint, Macadamia V, GF, DFO

North Hokkaido Scallop Crudo, Corn, Root Vegetable, Seaweed GF, DF (I)

Suggested Pairing, Emmalene Kooli, Adelaide, SA

Second Course

Pork Collar, Cumquat Braise, Witlof, Amlond Cream GF

Mooloolaba Prawns, Bottarga Butter, Chilli GF (A)

Baby Gem Salad, Herb Dressing, Pumpkin Seeds V, GF, DF

Suggested Pairing, Cavedon Chardonnay, King Valley VIC

Third Course

Lamb Neck, Merguez Sausage, Tahini, Carrots GF, DFO

Crispy Potatoes, Garlic and Nori Salt, Sour Cream V, GF, DFO

Upgrade

6 Score Wagyu, Parsley And Garlic Puree, Cavolo Nero GF **+15pp**

Suggested Pairing, Brothers at War GSM, Barossa Valley, SA

Fourth Course

Malt Brownie, Wattle Parfait, Caramlised Pear GF

Mango, Ginger Granita, Kaffir Lime, Cardamon GF, DF

Suggested Pairing, Hellyers Road Whisky Cream, Havenview, TAS

MALT
DINING

Dessert

Malt Brownie, Wattle Parfait, Caramlised Pear GF		18
Mango, Ginger Granita, Kaffir Lime, Cardamon GF, DF		17
Cheese Selection With Condiments GFO *Goats Brie, Bay of Fires Cheddar*	One Piece	16
	Two Piece	22

Night Caps

Soumah Botrytis, Viognier, Yarra Valley, VIC	14
DP63 Seppeltsfield, Muscat, Rutherglen, VIC	16
Frogmore Creek, Iced Riesling, Coal River, TAS	15
Hellyers Road Whisky Cream, Havenview, TAS	13
Affogato, Vanilla Ice Cream, Espresso, Frangelico GF	19
White Chocolate Espresso Martini *Mozart White Chocolate, Tia Maria, Espresso, Cinnamon*	22

Whisky Flights *3 Whisky's , 15ml Pour*

Glenfiddich, 12-Year, 14-Year & 18-Year	28
Westward, Pinot Noir Cask, Rum Cask, Single Malt	33
Waiheke, Sweetwater, Dyad Chardonnay, DYAD P+P *(Malt Exclusive)*	42
Balvenie, 12-Year, 14-Year & 21-Year	43