



LUNCH MENU

Appetiser

Natural Market Oysters with a Trio of Dressings	4.50 each/48 dozen
Malt Bread Cultured Butter	6
Cured Ham Pineapple, Mustard Cream	12
Grilled Peppers Spring Garlic	12

Entrée

Lamb Neck Brik Pastry, Chickpea	14
Fried Chicken Mayo, Togarashi	14
Malt Haloumi Mountain Pepper, Beetroot	19
Heirloom Tomato Salad Lotus, Kohlrabi, Sesame	17

Main

Little Acre Mushrooms Pea Dahl, Fried Egg, Brown Rice	20
Crispy Pork Corn and Sweet Potato Salad, Chilli Vinaigrette	24
Steak Sandwich Steak Sauce, Pickles, Slaw, Fries	24
Market Fish Roast Asparagus, Carrot Salad	28

Sides

French Fries Aioli	8
Fall Farm Salad	8

Dessert

Malt Brownie Malted Ice Cream, Caramel, Honeycomb	15
Stone Fruit Curd Basil and Crispy Pastry	15
Frozen Mango Coconut Sorbet Creamed Rice, Sesame Crisps	15
Madeline Lemon Curd	8
Local & International Cheeses served with appropriate accompaniments	12/23/32