



Since opening our doors in 2011,  
we have become well known for our flexibility in a la carte dining.  
We believe food is a thing to be enjoyed, celebrated and shared;  
this menu has been created with that in mind.

Enjoy how you wish!

*We enjoy the challenge of creating a menu that caters to all,  
please let us know if you have any dietary requirements.*

Best wishes

Andy Birse  
Executive Chef Malt Dining

## Taste of Malt

For the whole table to enjoy, as a 4, 6 or 8 course menu

### 4 Courses

\$70 per person \$95 with wines

Murray Gold Cod Cucumber, Buttermilk, Wasabi

Little Acre Mushrooms Pea Dal, Whey Crepe

Roasted Lamb Neck Carrot, Citrus Koshu

Malt Brownie Malted Ice Cream, Caramel, Honeycomb

### 6 Courses

\$90 per person \$120 with wines

Murray Gold Cod Cucumber, Buttermilk, Wasabi

Kangaroo Tataki Green Almond, Ginger

Little Acre Mushrooms Pea Dal, Whey Crepe

Roasted Lamb Neck Carrot, Citrus Koshu

Frozen Mango Coconut Sorbet

Malt Brownie Malted Ice Cream, Caramel, Honeycomb

### 8 Courses

\$105 per person \$160 with wines

Friday and Saturday, pre-bookings only

Murray Gold Cod Cucumber, Buttermilk, Wasabi

NV Mountadam Brut

Eden Valley, SA

Maltmade Haloumi Mountain Pepper, Beetroot, Fennel

16 Aronui Albarino

Nelson, NZ

Kangaroo Tataki Green Almond, Ginger

16 Bouchard Aine & Fils Rose

Vins du Pays, Franc

Little Acre Mushrooms Pea Dal, Whey Crepe

17 Holm Oak Pinot Noir

Rowella, TAS

Free Range Pork Collar Stonefruit Glaze, Charred Onion

16 Shut the Gate Barbera

Wrattonbully, SA

Roasted Lamb Neck Carrot, Citrus Koshu

16 Rusden 'Good Shephard' Malbec

Barossa Valley, SA

Frozen Mango Coconut Sorbet

Malt Brownie Malted Ice Cream, Caramel, Honeycomb

Choice of NIKKA FROM THE BARREL or NONINO PRUNELLA

## Appetisers

Market Oysters 4.5 each / 48 dozen  
Natural w Mignonette, Pickled Cucumber, Malt Hot Sauce

Cured Ham Pineapple, Mustard Cream, Rye Crackers 12

Grilled Peppers Spring Garlic 12

## Entrée

Maltmade Haloumi  
Mountain Pepper, Beetroot, Fennel 19

Chili Caramelised Pumpkin  
Macadamia 17

Heirloom Tomato Salad  
Kohlrabi, Lotus, Sesame 17

Murray Gold Cod  
Cucumber, Buttermilk, Wasabi 20

Kangaroo Tataki  
Green Almond, Ginger 20

## Main

Little Acre Mushrooms  
Pea Dal, Whey Crepe 28

Sweet Potato Dumplings  
Sweetcorn, Vegetable XO 28

Roasted Lamb Neck  
Carrot, Citrus Kosho 34

Free Range Pork Collar  
Stonefruit Glaze, Charred Onion 34

Market Fish  
Chickpea Crush, Grilled Greens 39

Charcoal Beef  
Eggplant, Lemon Glaze 39

## Sides 9 each

Asparagus Cultured Butter

Potato Leek Galette

'Falls Farm' Salad

Nimbin Rice & Pecans

Shoestring Fries

## Dessert

### Malt Brownie

Chocolate Brownie, Malted Ice Cream, Caramel, Honeycomb 15

### Stone Fruit Curd

Basil Sorbet, Crispy Pastry 15

### Frozen Mango

Coconut Sorbet, Creamed Rice, Sesame Crisp 15

### Madeline

Lemon Curd 8

## Cheese – 40gm each

1 Cheese 12

2 Cheeses 23

3 Cheeses 32

A Selection Of Local & International Cheeses

Served With Lavosh & Appropriate Accompaniments

## Dessert Wines

Btl 90ml

10 Grand Maison 'Cuvee Des Anges'(750ml) Monbazillac, FR 120

15 Frogmore Creek Iced Riesling South Tasmania 54

15 Springvale 'Louisa' Gewurztraminer Freycinet, Tas 46

15 d'Arenberg 'Noble Mud Pie' McLaren Vale, SA 44 11

## Fortified

Btl 60ml

Campbell's' Rutherglen Tokay (375ml) Rutherglen, Vic. 48 9

Witches Falls Solera Muscat 2004 (375ml) Granite Belt, Qld 66 13

Alvear Pedro Ximinez De Anada (750ml) Montilla,Sp 98 13

Torbreck 'Highland Fling' Fortified Shz(375ml) Barossa Valley, SA 95 19

## Port

Btl 60ml

Kopke Ruby Port (700ml) Douro, Portugal 85 10

Kopke Tawny Port (700ml) Douro, Portugal 85 10

Kopke 10 yr Tawny Port (700ml) Douro, Portugal 175 17

1992 Seppeltsfield 'Para' 21yr old (700ml) Barossa Valley, SA 160