

## Malt Dining Dinner



Squash, Radish, Witlof, Pomelo, Wasabi	v,gf,df	\$14
Eggplant Dumpling, Black Vinegar, Chilli Oil, Walnut	v,df	\$18
Textures Of Egg, Fish Roe, Curry, Butter Lettuce	gf,df	\$18
Mortadella, Stracciatella, Nori, Rice Cracker	gf	\$20
Crab, Heirloom Tomato, Tofu, XO, Fried Bread	gf,dfo	\$22
Daikon Noodle, Mushroom, Egg, Miso Broth	v,gf,df	\$28
Fried Burmese Tofu, Snake Bean, Garlic Sambal, Mango, Tamarind	v,gf,df	\$30
Red Braised Pork Belly, Pineapple, Carrot, Spring Onion		\$36
Swordfish, Raspberry, Yogurt, Cauliflower, Beetroot	gfo	\$38
Beef Cheek, Miso Mustard, Shitake, Pickles, Puffed Tendon	df	\$40
<b>Sweet</b>		
'Malt Brownie' Caramel, Banana, Puffed Rice		\$15
Coconut Panna Cotta, Balsamic, Blackberry, Pork Floss	gf	\$15
Stone Fruit, Meringue, Yuzu Curd	gf	\$16
Daily Cheese		\$poa

'food should be fun, meals should be shared, flavours should evoke memories'

*John Speranza, Head Chef*