

Malt Dining Dinner



Charred Cauliflower, Currants, Nut Crumb, Goats Yoghurt v gf	\$16
Fried Chicken Hearts, Lemon, Fermented Padron Pepper, Cucumber gf	\$15
Zucchini, Witlof, Pomelo, Wasabi, Macadamia v gf df	\$12
Kimchi Pancake, Fish Roe, Creme Fraiche, Rhubarb, Sweet and Sour	\$16
Sugar Snaps, Snow Peas, Horseradish, Sesame v gf	\$14
Mortadella, Stracciatella, Nori, Rice Cracker gf	\$20
Crab, Heirloom Tomato, Tofu, XO, Fried Bread gfo dfo	\$22
Smoked Eggplant Dumpling, Chilli Oil, Black Vinegar, Walnut v	\$24
Grilled Octopus, Gochujang, Fennel gf	\$28
Fried Chickpea Tofu, Snake Bean, Sambal, Pawpaw, Tamarind v gf df	\$30
Roast Pork Jowl, Pineapple, Carrot, Spring Onion gf	\$36
Confit Duck, Roasted Plum, Garlic Puree, Edamame gf	\$35
Market Fish, Chilli Jam, Crispy Perilla Leaf, Zucchini gf	\$POA
Daily Beef, Miso Mustard, Shitake, Pickles, Puffed Tendon df	\$POA
Sweet	
'Malt Brownie' Caramel, Banana, Puffed Rice	\$15
Coconut Panna Cotta, Balsamic, Strawberry, Pork Floss gf df	\$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