



Malt Dining

Crab, Heirloom Tomato, Tofu, XO, Fried Bread gfo dfo	\$22
Cucumber, Pickled Blueberries, Pinenuts, Dill Dressing v gf	\$14
'Mouth Watering' Chicken Thigh, Szechuan, Black Sesame Peanut Puree gf df	\$18
Charred Cauliflower, Currants, Nut Crumb, Goats Yoghurt v gf	\$16
Mortadella, Roasted Peach, Hazelnut, Witlof gf df	\$20
Field Mushroom, Charcoal Eggplant, Vinicotto, Horseradish v, gf df	\$18
Roasted Figs, N'duja, Chevre, Tamari Glaze gf	\$20
Smoked Eggplant Dumpling, Chilli Oil, Black Vinegar, Walnut v	\$24
Grilled Octopus, Gochujang, Fennel gf	\$30
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 df	\$35
Market Fish, Chilli Jam, Crispy Perilla Leaf, Zucchini gf	\$POA
Daily Beef, Miso Mustard, Shitake, Pickles, Puffed Tendon	\$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
Selection of Three Cheeses	\$30

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

John Speranza, Head Chef