



Bar menu

Natural Australian Oysters, Lime, Fermented Chilli, Ginger Soy gf df	15/27/48
House Croquettes (Ask our staff for today's selection)	8
Coal Roasted King Brown Mushroom Skewers, Goma Dare, Furikake v gf df	12
Kangaroo Tartare, Fermented Chilli, Egg Yolk, Wattle Seed, Sourdough df	14
"The Malt Baller Board" (Ask our staff for today's selection)	39
Tasmanian Ocean Trout Sashimi, Granny Smith, Daikon, Wasabi gf df	22
Nepalese Fried Brisbane Valley Quail, Smoked Yoghurt, Green Tomato Chutney v gf dfor	21/39
BBQ Pork Baos, Coriander, Peanut, Pickled Carrot, Burnt Apple Hoisin df	18
Broccoli Wontons, Black Vinegar, Macadamia, Farm House Cheddar v dfor	21/35
Udon Noodles, Heirloom Tomato, Chilli Oil, Caper, Organic Spinach, Parmesan v dfor	24
Wagyu Brisket Sandwich, Onion Jam, Black Garlic Truffle Mayo, Beetroot, Crispy Chats df	25
Maple Roasted Duck Leg, Bok Choy, Pickled Mushroom, Burnt Apple Hoisin gf df	29
Korean Fried Chicken Burger, Cucumber Pickle, House kimchi, Chilli Mayo, Togarashi Fries	25
Mirbelia Organic Greens, Balsamic Soy Dressing, Pecan v gf dfor	10
Fries, Sambal Aioli, Chilli & Lime Salt v gf df	12
Strawberry & Coconut Gelato, Strawberry, Coconut Yoghurt, Macadamia gf df	14
'The Malt Brownie' Smoked Miso Caramel, Roasted Pear, Honeycomb	15