

### Set Menu

From \$89 pp - \$105\*\*

Herbed Focaccia, Cultured Butter V DFO

Sydney Rock Oysters, Mignonette GF DF

\*\* Abrolhos Island Scallop, Gazpacho GF DF

Chickpea Panisse, Pickle Zucchini, Aioli V GF DF

Black Cardamon Lamb Loin, Tahini, Green Onion GF DF

Charcoal Roasted Eggplant, Lentil Ragù, Pinenut V GF DF

Duck Breast, Black Barley, Chard, Hazelnut DF

\*\*Grilled Wagyu Shoulder, Green Bean, Leek, Marrow Vinaigrette DF

Warm Kipfler Potato, Lemon, Capers, Parmesan V GF DFO

Heirloom Tomato & Peach Salad GF DF

Passion Fruit Granita, Coconut Cream, Spiced Pineapple GF DF

Malt Brownie, Malted Milk, Pecan GF

### Wine Paring

150ml Pours, Dessert 45ml Pour

\$49 pp

NV Veuve Ambal Brut Rose, Burgundy, FR

2021 Tim Adams 'Skilly Ridge' Riesling, Clare valley, SA

2022 Villa Fresco Sangiovese (*Chilled*), King Valley, VIC

\*\*2021 Murry Street Vinyard Shiraz, Barossa Valley, SA

NV DP63 Seppeltsfield Solero Grand Muscat, Rutherglen, VIC



In February 2010 a group of friends sat together in a vacant mortgage brokerage situated in one of Brisbane's oldest working-class buildings. With beer in hand and asked the question. What could it be....

The next 18 months were filled with rejection, challenges and unforeseen costs but eventually, the transformation had occurred with close supervision by the Heritage Council. In May 2011, Malt Dining was born in the shadow of the floods that devastated so many of Brisbane's inner suburbs. Showing no sign of surrender, Malt has been a staple for inner-city workers that are lovers of fine food and wine ever since.

Malt continues to support local producers and suppliers while operating with sustainability at the forefront of its thinking.



BAR  
RESTAURANT  
CELLAR

### Starters

Herbed Focaccia, Cultured Butter <small>V DFO</small>	<b>6</b>
Sydney Rock Oysters, Mignonette <small>GF DF</small>	<b>6ea</b>
Shishito Peppers, Pepper Labna, Lemon <small>V GF</small>	<b>14</b>
Chickpea Panisse, Pickle Zucchini, Aioli <small>V GF DF</small>	<b>14</b>
Abrolhos Island Scallop, Gazpacho <small>GF DF</small>	<b>15</b>
Charcoal Roasted King Prawns, Sauce Gribiche, Sorrel <small>GF</small>	<b>19</b>
Beef Tartare, Crispy Potato, Wasabi Leaf, Egg Yolk <small>GF DF</small>	<b>24</b>
Roasted Beetroot, Plum, Stracciatella, Finger Lime <small>GF DFO</small>	<b>22</b>
Black Cardamon Lamb Loin, Tahini, Green Onion <small>GF DF</small>	<b>24</b>

### Mains

Parisienne Gnocchi, Walnut, Pea, Lemon <small>V</small>	<b>32</b>
Duck Breast, Black Barley, Chard, Hazelnut <small>DF GFO</small>	<b>42</b>
Market Fish, Sweet Corn, Nori Butter <small>GF DFO</small>	<b>42</b>
Charcoal Roasted Eggplant, Lentil Ragu, Pinenut <small>V GF DF</small>	<b>35</b>
Almond Fed Pork Cutlet, Roasted Carrot, Apricot, Sunflower <small>DFO GF</small>	<b>39</b>
Grilled Wagyu Shoulder, Green Bean, Leek, Marrow Vinaigrette <small>GF DF</small>	<b>48</b>



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### Sides

Heirloom Tomato and Peach Salad <small>GF DF</small>	<b>15</b>
Warm Kipfler Potato, Lemon, Capers, Parmesan <small>V GF DFO</small>	<b>14</b>
Salad Greens, Radish, Fennel <small>V GF DF</small>	<b>14</b>
Charcoal Grilled Broccolini, Anchovy Dressing <small>GF DF</small>	<b>16</b>

### Desserts

Malt Brownie, Malted Milk, Pecan <small>GF</small>	<b>16</b>
Strawberry Parfait, Summer Berries, Verjuice <small>GF DF</small>	<b>16</b>
Passion Fruit Granita, Coconut Cream, Spiced Pineapple <small>GF DF</small>	<b>10</b>
Almond Tart, Fig, Creme Fraiche	<b>15</b>
Australian Cheeseboard, Two Cheese <small>GFO</small>	<b>16</b>

### Night Caps

Affogato, Vanilla Ice Cream, Locale Espresso, Frangelico <small>Gf</small>	<b>18</b>
White Chocolate Espresso	<b>21</b>
<i>Mozart White Chocolate, Tia Maria, Espresso, Cinnamon</i>	
Glenfiddich Whisky Flight	<b>28</b>
Balvenie Whisky Flight	<b>43</b>