

Did you know, we own bottle shops?



Market St, CBD

Little Stanley St, South Bank

Heritage Lanes Ann St, CBD



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, Brown Butter Labna V DFO	8
Sydney Rock Oysters, Mignonette GF DF	6ea
Beer Battered Zucchini Flower, Walnut, Chilli V GF DF	21
Chickpea Panisse, White Bean Tarama, Bottaga GF DF	14
Abrolhos Island Scallop Crudo, Pickled Rose, Watermelon GF DF	21
Bbq Octopus, Shisito Peppers, Salsa Verde, Garlic Crumb	23
Beef Tartare, Crispy Potato, Wasabi Leaf, Egg Yolk GF DF	24
Smashed Cucumber, Stracciatella, Finger Lime, Jalapeno GF	18
Black Cardamon Lamb Loin, Tahini, Green Onion GF DF	24

Thinking About Hosting A Function?



For a flawlessly run event that ticks all the boxes look no further than the team at Malt. Whether it is utilizing our attic restaurant, the Malt Bar or our intimate private cellar, the Malt team will work with you to put together a fantastic event.



BAR
RESTAURANT
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Desserts

Malt Brownie, Malted Milk, Pecan GF	16
Honey parfait, Earl Grey Curd, Lemon, Meringue GF DF	16
Passion Fruit Granita, Coconut Cream, Ginger Beer GF DF	10
Roasted Fig, Almond Rice Cream, Geranium Ice V GF DF	15
Australian Cheeseboard, Two Cheeses GFO	16

Night Caps

Affogato, Vanilla Ice Cream, Locale Espresso, Frangelico GF	19
White Chocolate Espresso	21
<i>Mozart White Chocolate, Tia Maria, Espresso, Cinnamon</i>	
Glenfiddich Whisky Flight	28
Balvenie Whisky Flight	43



BAR
RESTAURANT
CELLAR

Mains

Urban Valley Mushroom, Slow Cooked Beetroot, Red Eye Gravy V GF DF	32
Duck Breast, Grape, Chard, Dark Chocolate DF GFO	42
Market Fish, Tomato Fondue, Cauliflower, Vadouvan GF DFO	42
Salt Baked Kohlrabi, Warm Gain Salad, Heirloom Tomato, Pinenut V DF	35
Grilled Wagyu Shoulder, Onion, Peas, Miso Mustard GF DF	48
Almond Fed Pork Collar, Charred Green, Spiced Pineapple, Pickle Radish GF DF	39

Sides

Roasted Corn, Lime, Sesame GF DF	16
Warm Kipfler Potato, Lemon, Capers, Parmesan V GF DFO	15
Salad Greens, Plum, Hazelnut Vinigrette V GF DF	14
Charcoal Grilled Broccolini, Anchovy Dressing GF DF	16



BAR
RESTAURANT
CELLAR

Set Menu
\$89pp

Herbed Focaccia, Brown Butter Labna
Sydney Rock Oysters, Mignonette
Beer Battered Zucchini Flower, Walnut, Chilli
Smashed Cucumber, Stracciatella, Finger Lime, Jalapeno

Black Cardamon Lamb Loin, Tahini, Green Onion
Salt Baked Kohlrabi, Pinenut & Barley Porridge, Sunflower

Duck Breast, Grape, Chard, Dark Chocolate
Salad Greens, Plum, Hazelnut Vinaigrette
Kipfler Potato, Lemon, Capers, Parmesan

Passion Fruit Granita, Coconut Cream, Ginger Beer
Malt Brownie, Malted Milk, Pecan

Wine Paring
150ml Pours, Dessert 45ml Pour
\$49pp

NV Veuve Ambal Brut Rose, Burgundy, FR
2021 Tim Adams 'Skilly Ridge' Riesling, Clare valley, SA
2022 Villa Fresco Sangiovese (*Chilled*), King Valley, VIC
NV DP63 Seppeltsfield Solero Grand Muscat, Rutherglen, VIC



BAR
RESTAURANT
CELLAR

Premium Set Menu
\$115pp

Herbed Focaccia, Brown Butter Labna
Sydney Rock Oysters, Mignonette
Beer Battered Zucchini Flower, Walnut, Chilli
Smashed Cucumber, Stracciatella, Finger Lime, Jalapeno
Alborhos Island Scallop Crudo, Pickled Rose, Watermelon

Duck Breast, Grape, Chard, Dark Chocolate
Salt Baked Kohlrabi, Pinenut & Barley Porridge, Sunflower

Wagyu Tri Tip 8+, Onion, Peas, Miso Mustard
Salad Greens, Plum, Hazelnut Vinaigrette
Kipfler Potato, Lemon, Capers, Parmesan

Passion Fruit Granita, Coconut Cream, Ginger Beer
Malt Brownie, Malted Milk, Pecan

Wine Paring
150ml Pours, Dessert 45ml Pour
\$49pp

NV Veuve Ambal Brut Rose, Burgundy, FR
2022 Villa Fresco Sangiovese (*Chilled*), King Valley, VIC
2021 Smoking Barrels Shiraz, Barrosa Valley, SA
NV DP63 Seppeltsfield Solero Grand Muscat, Rutherglen, VIC