



BAR
RESTAURANT
CELLAR

Small Plates

Herbed Focaccia, Cultured Butter <small>V DFO</small>	6ea
Sydney Rock Oysters, Mignonette <small>GF DF</small>	6ea
Marinated Olives <small>V DF GF</small>	8
Beer Battered Zucchini Flower, Walnut, Chilli <small>V GFO DF</small>	21
Chickpea Panisse, White Bean Tarama, Bottarga <small>GF DF</small>	14
Pastrami Spiced Wagyu Salami, Pickled Peppers <small>GF DF</small>	14
Sweet Corn & Mozzarella Croquettes	16
Malt Chicken Nuggets, Sansho Salt	15
Beef Tartare, Crispy Potato, Wasabi Leaf, Egg Yolk <small>GF DF</small>	24

Burgers & Sandwiches

Roasted Eggplant Burger, Smoked Tomato, Zucchini Pickle, Fries	22
Fish Finger Sandwich, Gribiche, Lettuce, Fries	23
Malt Steak Sandwich, Horseradish Cream, Roasted Onion, Fries	28
Brisket Burger, American Cheese, Onion, Fries	26

Mains

200g Grain Fed Rump Steak, Red Wine Jus, Fries <small>GF DF</small>	29
Pork Collar, Salad Greens, Red Wine Mustard Butter, Fries <small>DFO GF</small>	33
Black Onyx Flank, Salad Greens, Red Wine Mustard Butter, Fries <small>DFO</small>	42

Sides

Charcoal Grilled Broccolini, Anchovy Dressing <small>GF DF</small>	16
Fries, Parmesan & Garlic Salt, Aioli <small>V GF</small>	15

Desserts

Malt Brownie, Malted Milk, Pecan <small>GF V</small>	16
Two Piece Australian Cheeseboard	16