

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
Pickled Cauliflower, Walnut, Chilli v GF DF	16
Ricotta Gnudi, Jerusalem Artichoke, Chilli Butter v	18
Scallop Crudo, Beetroot, Grapefruit, Caramelized Cream GF	21
Bbq Octopus, Shisito Peppers, Salsa Verde, Garlic Crumb DF	23
Beef Tartare, Crispy Potato, Wasabi Leaf, Egg Yolk GF DF	24
Salted Cucumber, Stracciatella, Finger Lime, Jalapeno GF	18

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
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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
Carrot Cake, Mandarin, Wattle seed, Sunflower, Creme Fraiche	16
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, Salt Baked Kohlrabi, Pepper Sauce V GF DF	35
Duck Breast, Bbq Grape, Chard, Dark Chocolate DF GF	45
Market Fish, Macadamia, Broccolini, Garlic Chive GF DFO	43
Charred Eggplant, Grain Salad, Heirloom Tomato, Pinenut V DF	35
Black Onyx Beef Cheek, Onion, Turnip, Miso Mustard GF DFO	46
Almond Fed Pork Collar, Celeriac, Apple and Nduja GF DF	39

Sides

Butternut Pumpkin, Lime, Pepita DF V GF	16
Warm Kipfler Potato, Lemon, Capers, Parmesan V GF DFO	15
Salad Greens, Plum, Hazelnut Vinaigrette V GF DF	14
Brussel Sprouts, Almond, Honey GF DFO	14



BAR
RESTAURANT
CELLAR

Set Menu

89pp

Herbed Focaccia, Brown Butter Labna
Sydney Rock Oysters, Mignonette GF DF
Pickled Cauliflower, Walnut, Chilli V GF DF
Salted Cucumber, Stracciatella, Finger Lime, Jalapeno GF

Almond Fed Pork Collar, Celeriac, Apple and Nduja GF DF
Urban Valley Mushroom, Salt Baked Kohlrabi, Pepper Sauce V GF DF

Duck Breast, Grape, Chard, Dark Chocolate DF GFO
Salad Greens, Plum, Hazelnut Vinaigrette V GF DF
Kipfler Potato, Lemon, Capers, Parmesan V GF DFO

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

Wine Paring

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

NV Veuve Ambal Brut Rose, Burgundy, FR
2022 Flametree 'Embers', Chardonnay Margret River, WA
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 GF DF
Pickled Cauliflower, Walnut, Chilli V GF DF
Salted Cucumber, Stracciatella, Finger Lime, Jalapeno GF
Scallop Crudo, Beetroot, Grapefruit, Caramelized Cream GF

Duck Breast, Grape, Chard, Dark Chocolate DF GFO
Urban Valley Mushroom, Salt Baked Kohlrabi, Pepper Sauce V GF DFO

Rangers Valley Sirloin, Onion, Turnip, Miso Mustard GF DF
Salad Greens, Plum, Hazelnut Vinaigrette V GF DF
Kipfler Potato, Lemon, Capers, Parmesan V GF DFO

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

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