

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

Malt Bread, Brown Butter Labna <small>V DFO</small>	8
Sydney Rock Oysters, Mignonette <small>DF</small>	6ea
Potato and Nori, Salmon Roe, Chive <small>GF</small>	14
Ricotta Gnudi, Jerusalem Artichoke, Chilli Butter <small>V</small>	18
Spanner Crab, Leek Custard, Crispy Garlic <small>GF DF</small>	16
Cured Wild Shot Venison, Pear, Pinenut, Wasabi Leaf <small>GF DF</small>	21
Crispy Duck and Ham Terrine, Quince, Pickled Veg	20
Tuna Crudo, Cumquat, Carrot Vinaigrette <small>GF DF</small>	21

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
Local Strawberry, Coconut, Verjus, Rose GF DF	14
Golden Syrup Pudding, Rum and Raisin, 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 15ml Pour, 12-Year, 14-Year & 18-Year	28
Westward Whiskey Flight 15ml Pour, Pinot Noir, Rum, Single Malt	33
Waiheke Whisky Flight 15ml Pour, Sweetwater, Moss, Dyad Chardonnay (Malt Exclusive)	38
Balvenie Whisky Flight 15ml Pour, 12-Year, 14-Year & 21-Year	43



BAR
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Proteins

Organic Lamb Saddle, Beetroot, Sunflower, Black Kale DF	44
Market Fish, Macadamia, Broccolini, Garlic Chive GF DFO	43
Almond Fed Pork, Celeriac, Apple, Nduja GF DF	39
Black Onyx Sirloin, Cabbage, Black Garlic, Horseradish Butter GF	58
Slow Cooked Short Rib to Share, Malt Condiments DF	120

Vegetables

Urban Valley Mushroom, Salt Baked Kohlrabi, Pepper Sauce V GF DF	24
Roast Pumpkin, Tahini, Beluga Lentils, Soft Herbs V GF DF	25
Bbq Eggplant, Stout Bread Sauce, Winter Greens, Rye V	24
Cauliflower, Saltbush, Green Tomato, Dark Chocolate Sauce V GF DF	25
Warm Kipfler Potato, Lemon, Capers, Parmesan V GF DFO	16
Brussel Sprouts, Goats Curd, Hot Honey GF DFO	16
Salad Leaves V GF DF	10



BAR
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Set Menu 89pp

Malt Bread, Brown Butter Labna V DFO

Sydney Rock Oysters GF DF

Tuna Crudo, Cumquat, Carrot Vinaigrette GF DF

Potato and Nori, Salmon Roe, Chive GF

Almond Fed Pork, Celeriac, Apple, Nduja GF DF

Cauliflower, Saltbush, Green Tomato, Dark Chocolate Sauce V GF DFO

Organic Lamb Saddle, Beetroot, Sunflower, Black Kale DF

Kipfler Potato, Lemon, Capers, Parmesan V GF DFO

Salad Leaves V GF DF

Malt Brownie, Malted Milk, Pecan GF

Local Strawberry, Coconut, Verjus, Rose GF DF

Wine Paring

150ml Pours, Dessert 45ml Pour

\$49pp

NV Veuve Ambal Brut Rose, Burgundy, France

2022 Flametree 'Embers', Chardonnay Margret River, WA

2020 Tenute Rossetti Rosso Toscano 'IGT', Tuscany, Italy

Lillet Blanc Aperitif, Semillon Sauvignon, Bordeaux, France



BAR
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Premium Set Menu 115pp

Malt Bread, Brown Butter Labna V DFO

Sydney Rock Oysters GF DF

Tuna Crudo, Cumquat, Carrot Vinaigrette GF DF

Potato and Nori, Salmon Roe, Chive GF

Spanner Crab, Leek Custard, Crispy Garlic GF DF

Market Fish, Macadamia, Broccolini, Garlic Chive GF DFO

Cauliflower, Saltbush, Green Tomato, Dark Chocolate Sauce V GF DFO

Black Onyx Sirloin, Cabbage, Black Garlic, Horseradish Butter DF

Kipfler Potato, Lemon, Capers, Parmesan V GF DFO

Urban Valley Mushroom, Salt Baked Kohlrabi, Pepper Sauce V GF DF

Salad Leaves V GF DF

Malt Brownie, Malted Milk, Pecan GF

Local Strawberry, Coconut, Verjus, Rose GF DF

Wine Paring

150ml Pours, Dessert 45ml Pour

\$65pp

NV Collet Brut Champagne, Ay, France

2020 Tenute Rossetti Rosso Toscano 'IGT', Tuscany, Italy

2021 Mollydooker 'The Boxer', Shiraz, McLaren Vale, SA

NV DP63 Seppeltsfield Solero Grand Muscat, Rutherglen, VIC