

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 V DFO	8
Sydney Rock Oysters, Mignonette DF	6ea
Potato and Nori, Salmon Roe, Chive GF	15
Baked Brie, Jerusalem Artichoke, Honeycomb, Pickled Onion GF V	22
Spanner Crab, Leek Custard, Crispy Garlic GF DF	17
Venison Tartare, Pear, Pinenut, Lions Mane GF DF	22
Crispy Duck and Ham Terrine, Quince, Pickled Veg	21
Tuna Crudo, Cumquat, Carrot Vinaigrette GF DF	23

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	17
Local Strawberry, Coconut, Verjus, Rose GF DF	14
Golden Syrup Pudding, Rum and Raisin, Creme Fraiche	17
Australian Cheeseboard, Two Cheeses GFO	18.

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



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Proteins

Organic Lamb, Beetroot, Sunflower, Black Kale DF	45
Market Fish, Macadamia, Pea, Blood Orange GF DFO	44
Almond Fed Pork, Borlotti Beans, Apple, Nduja GF DF	39
Black Onyx Sirloin, Cabbage, Black Garlic, Horseradish Butter GF	59
Slow Cooked Short Rib to Share, Malt Condiments DF	90

Vegetables

Urban Valley Mushroom, Celeriac, 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, Almond Cream V GF DF	25
Warm Kipfler Potato, Lemon, Capers, Parmesan V GF DFO	17
Brussel Sprouts, Goats Curd, Hot Honey GF DFO	16
Salad Leaves V GF DF	10



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Standard 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, Borlotti Beans, Apple, Nduja GF DF

Cauliflower, Saltbush, Green Tomato, Almond Cream V GF DFO

Organic Lamb, 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

Standard Wine Paring

\$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

\$49pp



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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, Pea, Blood Orange GF DFO

Cauliflower, Saltbush, Green Tomato, Almond Cream V GF DFO

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

Kipfler Potato, Lemon, Capers, Parmesan V GF DFO

Urban Valley Mushroom, Celeriac, Pepper Sauce V GF DF

Salad Leaves V GF DF

Malt Brownie, Malted Milk, Pecan GF

Local Strawberry, Coconut, Verjus, Rose GF DF

Premium Wine Paring

\$65pp

NV Palmer & Co, Brut Champagne, Reims, France

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

2021 Teusner 'Bilmore', Shiraz, Barossa Valley, SA

NV DP63 Seppeltsfield Solero Grand Muscat, Rutherglen, VIC