



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 met at 28 Market St, one of Brisbane's oldest working-class buildings. With beer in hand, we discussed what could it be The next 18 months were filled with rejection, challenges and unforeseen costs but eventually, the transformation took place with close supervision by the Heritage Council. In May 2011, Malt Dining opened on the doorstep of the 2011 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.

We are glad you are here and hope you enjoy your time with us today.



Starters

Malt Bread, Brown Butter Labna V DFO	8
Appellation Oysters, Mignonette GF DF	6ea
Straciatella & Chickpea Tartlet, Roasted Peppers V GF	8ea
Queensland Scallop, Crispy Garlic, Sansho GFO	8ea
Tuna Crudo, Heirloom Tomato, Raspberry, Macadamia GF DF	21
Beef Tartare, Buffalo Curd, Crispy Onion, Potato GF	21
Cucumber, Peach, Tahini, Almond V GF DF	18
Cured Duck Ham, Beetroot, Plum, Wattleseed GF	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.



Desserts

Malt Brownie, Passionfruit, Ginger Caramel GF	17
Iced Watermelon, Coconut, Finger lime GF DF	14
Milk Jelly, Prosecco, Rhubarb, Honeycomb GFO	16
Cheese Selection, GFO	12 22 30
<i>Florence Goats Brie, Mount Priscilla, Bay of Fires Cheddar</i>	<i>One Two Three</i>

Night Caps

Affogato, Vanilla Ice Cream, Espresso, Frangelico GF	19
White Chocolate Espresso Martini	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
Balvenie Whisky Flight 15ml Pour, 12-Year, 14-Year & 21-Year	43
Waiheke Whisky Flight (Malt Exclusive)	38
<i>15ml Pour, Sweetwater, Moss, Dyad Chardonnay</i>	



Proteins

Brisbane Valley Quail, Grilled Leek, Fig, Sesame GF DF	40
Market Fish, Corn, Hazelnut, Citrus Butter GF DFO	46
Almond Fed Pork, Cabbage, Apricot, Pepperberry GF DF	40
Black Onyx Sirloin, Urban Valley Mushroom, Peas, Parsley GF DFO	59

Vegetables

Butternut Pumpkin, Urban Valley Mushroom, Black Garlic V GF DF	30
Roasted Cauliflower, Swiss Chard, Rice, Walnut V GF DF	24
Chat Potato, Lemon, Capers, Parmesan V GF DFO	17
Roasted Broccolini, Hot Honey, Sunflower Seed V GF DF	16
Iceberg Salad, Mint, Pistachio V GF DF	14



**Share of Malt
89pp**

Starters

Malt Bread, Brown Butter Labna ^{V DFO}
Tuna Crudo, Heirloom Tomato, Raspberry, Macadamia ^{GF DF}
Cucumber, Peach, Tahini, Almond ^{V GF DF}
Beef Tartare, Buffalo Curd, Crispy Onion, Potato ^{GF}

Mains

Almond Fed Pork, Cabbage, Apricot, Pepperberry ^{GF DF}
Brisbane Valley Quail, Grilled Leek, Fig, Sesame ^{GF DF}
Roasted Cauliflower, Swiss Chard, Rice, Walnut ^{V GF DF}
Iceberg Salad, Mint, Pistachio ^{V GF DF}

Desserts

Malt Brownie, Passionfruit, Ginger Caramel ^{GF}
Iced Watermelon, Coconut, Finger lime ^{GF DF}

[Add On:]

4 Appellation Oysters, Mignonette ^{GF DF} \$20

Share of Malt Wine Paring \$45pp

NV Veuve Ambal Brut Rose, Burgundy, Fr
2022 Bouchard, Pinot Noir, Burgundy, Fr
2022 Frogmore Creek, Iced Riesling, Coal River Valley, Tas

How it works: share style menu with individual iced watermelon.



**Taste of Malt
110pp**

Starters

Malt Bread, Brown Butter Labna ^{V DFO}
Appellation Oysters, Mignonette ^{DF GF}
Straciatella & Chickpea Tartlet, Roasted Peppers ^{V GF}
Queensland Scallop, Crispy Garlic, Sansho ^{GFO}
Cured Duck Ham, Beetroot, Plum, Wattleseed ^{GF}

Entrees

Market Fish, Corn, Hazelnut, Citrus Butter ^{GF DFO}
Iceberg Salad, Mint, Pistachio ^{V GF DF}

Mains

Black Onyx Sirloin, Urban Valley Mushroom, Peas, Parsley ^{GF DFO}
Chat Potato, Lemon, Capers, Parmesan ^{V GF DFO}
Roasted Broccolini, Hot Honey, Sunflower Seed ^{V GF DF}

Desserts

Malt Brownie, Passionfruit, Ginger Caramel ^{GF}
Iced Watermelon, Coconut, Finger lime ^{GF DF}

Taste of Malt Wine Paring \$69pp

NV Palmer & Co, Brut Champagne, Reims, Fr
2022 Chateau De Castelnau, Picpoul De Pinet, Languedoc – Roussillon, Fr
2021 Teusner ‘Bilmore’, Shiraz, Barossa Valley, SA
NV DP63 Seppeltsfield Solero, Muscat, Rutherglen, Vic

How it works: Shared starters, individually plated entree & mains with shared sides.