Malt Dining
Est 2011

MALT
DINING

Starters

Malt Bread, Honey Butter V, DFO	8
Appellation Oysters, Mignonette GF, DF	7ea
Hash Brown, Roasted Yeast and Leek Dip GF, DF	14
Heirloom Tomato, Shisito Peppers, Charcoal Emulsion, Herbs GF, DF	23
Mooloolooba Tuna, Kohlrabi, Ginger Broth, Finger Lime GF, DF	26
Beef Tartare, Oyster Mayonnaise, Crisp GF, DF	27
Lamb Ribs, Garlic Honey, Black Tahini, Green Tomato GF, DFO	30
Marinated Scallop, Charred Pineapple, Cucumber, Amarillo Chilli GF, DFO	28

Mains

Market Fish, Charred Zucchini, Roast Fennel, Saffron Butter GF, DFO	48
Pork Cutlet, Plum Ketchup, Walnut, Shiso Salad GF, DF	44
6 Score 200g Wagyu, Black Kale, Confit Garlic, Miso Mustard GF, DF	59
QLD Blue Pumpkin, Fig, Macadamia and Saltbush GF, DF	35
Urban Valley Mushroom, Eggplant, Rice, Dark Chocolate GF, DF	37
9 score 350g Wagyu Brisket, Flatbread, Fresh Greens, Pickles GFO, DFO	89

Sides

Salad Greens, Herb and Pistacio GF, DF	16
New Season Potatoes, Yoghurt, Espelette Pepper GFO, DF	18
Roasted Broccolini, Almond, Pecorino V, GF, DFO	17

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Dessert

Malt Brownie, Coconut Parfait, Preserved Cherry Glaze		18
Raspberry Cremeaux, Peach, Almond and Vanilla Granita		17
Cheese Selection With Condiments GFO *Goats Brie, Bay of Fires Cheddar*	One Piece	16
	Two Piece	22

Night Caps

Soumah Botrytis, Viognier, Yarra Valley, VIC	14
DP63 Seppeltsfield, Muscat, Rutherglen, VIC	16
Frogmore Creek, Iced Riesling, Coal River, TAS	15
Affogato, Vanilla Ice Cream, Espresso, Frangelico GF	19
White Chocolate Espresso Martini *Mozart WhiteChocolate, Tia Maria, Espresso, Cinnamon*	22

Whisky Flights *3 Whisky's , 15ml Pour*

Glenfiddich, 12-Year, 14-Year & 18-Year	28
Westward, Pinot Noir Cask, Rum Cask, Single Malt	33
Waiheke, Sweetwater, Moss, Dyad Chardonnay *(Malt Exclusive)*	38
Balvenie, 12-Year, 14-Year & 21-Year	43

Taste of Malt $105 pp

Wine Pairings $49pp

First Course

Mooloolooba Tuna, Kohlrabi, Ginger Broth, Finger Lime GF, DF

Hash Brown, Roasted Yeast and Leek Dip GF, DF

Appellation Oysters, Mignonette GF, DF

Suggested Pairing, NV Verve Ambal Brut Rose, Burgundy, France

Second Course

Pork Cutlet, Plum Mostada, Walnut, Shiso Salad GF, DF

Heirloom Tomato, Shisito Peppers, Charcoal Emulsion, Herbs GF, DF

Suggested Pairing, 2024 Earth Riesling, Clare Valley, SA

Third Course

9 score 350g Wagyu Brisket, Flatbread, Fresh Greens, Pickles GFO, DFO

Urban Valley Mushroom, Eggplant, Rice, Dark Chocolate GF, DF

Suggested Pairing, 2022 Charlish & Co Shiraz Viognier, Langhorne Creek, SA

Fourth Course

Malt Brownie, Coconut Parfait, Preserved Cherry Glaze GF

Raspberry Cremeaux, Peach, Almond and Vanilla Granita GF, DF

Suggested Pairing, 2020 Soumah Botrytis Viognier, Yarra Valley, VIC

Taste of Malt $119pp

Wine Pairings $59pp

First Course

Mooloolooba Tuna, Kohlrabi, Ginger Broth, Finger Lime GF, DF

Hash Brown, Roasted Yeast and Leek Dip GF, DF

Appellation Oysters, Mignonette GF, DF

Suggested Pairing, NV Verve Ambal Brut Rose, Burgundy, France

Second Course

Market Fish, Charred Zucchini, Roast Fennel, Saffron Butter GF, DF

Heirloom Tomato, Shisito Peppers, Charcoal Emulsion, Herbs GF, DF

Malt Bread, Honey Butter V, DFO

Suggested Pairing, 2024 Cadevdon Chardonnay, King Valley, VIC

Third Course

6 Score 200g Wagyu, Black Kale, Confit Garlic, Miso Mustard GF, DF

Urban Valley Mushroom, Eggplant, Rice, Dark Chocolate GF, DF

Suggested Pairing, 2023 Brothers at War GSM, Barossa Valley, SA

Fourth Course

Malt Brownie, Coconut Parfait, Preserved Cherry Glaze GF

Raspberry Cremeaux, Peach, Almond and Vanilla Granita GF, DF

Suggested Pairing, 2020 Soumah Botrytis Viognier, Yarra Valley, VIC