



Malt Dining
Est 2011



Starters

Malt Bread, Savoury Butter V, DFO	8
Appellation Oysters, Mignonette GF, DF	7ea
Hash Brown, Roasted Potato Seasoning V, GF, DF	14
Beef Tartare, Boiled Egg, Charcoal Emulsion, Potato GF, DF	26
Marinated Peppers, Walnut, Witlof, Olive V, GF, DF	22
Charred Lamb, Sunflower, Artichoke Crisp, Anchovy Dressing GF, DF	28
Mooloolaba Prawns, Bottarga Butter, Chilli GF	30
Smoked Mussels, Fermented Garlic, Egg Yolk DF	24

Mains

Urban Valley Mushroom, Cauliflower, Pine Nut, Black Garlic V, GF	36
Roasted Cabbage, Chestnut, Saltbush Tapenade GF, DF	29
Market Fish, Creamed Leeks, Chard, Verjus GF	50
Cider Braised Pork, Celeriac, Cheddar Sauce GF	42
6 Score 200g Wagyu, Confit Garlic, Cavolo Nero, Parsley GF, DF	62
600g O'Connor Bone-In Sirloin, Horeradish Cream, Herb Sauce [Serves two] GF, DF	108

Sides

Crispy Potatoes, Garlic and Nori Salt, Sour Cream V, GF, DFO	16
Baby Gem Salad, Herb Dressing, Pumpkin Seeds V, GF, DF	13
Roasted Broccolini, Goat's Curd, Roasted Dill Dressing V, GF, DFO	17



Taste of Malt \$105 pp

Wine Pairings \$49 pp

First Course

Appellation Oysters, Mignonette GF, DF

Hash Brown, Roasted Potato Seasoning V, GF, DF

Smoked Mussels, Fermented Garlic, Egg Yolk DF

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

Second Course

Marinated Peppers, Walnut, Witlof, Olive V, GF, DF

Mooloolaba Prawns, Bottarga Butter, Chilli GF

Baby Gem Salad, Herb Dressing, Pumpkin Seeds V, GF, DF

Suggested Pairing, 2024 Earth Riesling, Clare Valley, SA

Third Course

Cider Braised Pork, Celeriac, Cheddar Sauce GF

Urban Valley Mushroom, Cauliflower, Pine Nut, Black Garlic V, GF

Upgrade Your Protein

6 Score 200g Wagyu, Confit Garlic, Cavolo Nero, Parsley GF, DF +15pp

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

Fourth Course

Malt Brownie, Pistachio, Citrus GF

Strawberry Crèmeux, Macadamia, Earl Grey GF, DF

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



Dessert

Malt Brownie, Pistachio, Citrus GF	18
Strawberry Cremeaux, Macadamia, Earl Grey GF, DF	17
Cheese Selection With Condiments GFO	
<i>Goats Brie, Bay of Fires Cheddar</i>	
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	22
<i>Mozart White Chocolate, Tia Maria, Espresso, Cinnamon</i>	

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 <i>(Malt Exclusive)</i>	42
Balvenie, 12-Year, 14-Year & 21-Year	43