

# CELLAR DOOR RESTAURANT MENU

*please place order at counter*

# WHITTON

MALT HOUSE

## OPTIONS

**V**  
vegetarian

**VE**  
vegan

**GF**  
gluten free

**DF**  
dairy free

**^**  
smoked item

**\***  
gf on request

## SHARED / STARTERS

*Order a few dishes amongst friends or enjoy for yourself*

**Malt House Arancini** / ^ V **18**

smoked wild mushroom and herb risotto balls with salsa verde and Coolamon Feta cream (6)

**Smoked Aquna Sustainable Murray Cod** / ^ GF \* **15**

whipped with chipotle, potato, capers and dill served with house made toasts and pickles

**Thick Cut Chips** / V **9**

pitmaster seasoning and herb aioli

**House Made Pretzel** / V **9**

crunchy outside and soft inside made with malted flour topped with Murray River Salt and a side of beer cheese

**Smoked + Fried Chicken Wings** / ^ GF **19**

tossed in Malt House BBQ with a side of ranch sauce and veggie dippers (8)

**Malt House Nachos** / V VE **18**

organic corn chips smothered in cheese, beer queso, guacamole, sour cream, charred corn salsa.

+ add Mexican braised beef for \$6

+ Vegetarian or Vegan – make it black bean Guisada (Mexican black bean stew) \$6

**Pork Belly Ends** / ^ GF **21**

tender smokey pork belly bites, wattleseed, apple and fennel salad, Ginger Ninja glaze and chicharron (*crispy pork skin crackle*)

**Charcuterie** / GF \* **28**

regional and house made preserves and local cured meats including smoked Aquna Sustainable Murray Cod, pickles and crostini

**Cheeses** / V GF \* **28**

our selection of one cheddar and one soft Australian cheese with seasonal fruit chutney, crackers and crostini

## MAINS

**Malt House Cheese Burger** / \* **18**

100% Wagyu beef patty, smoke house jam, mustard, mayo, cheddar, house pickles, lettuce and tomato on our malted milk bun with a side of thick cut chips + add local bacon \$4

**Pulled Pork Burger** / ^ \* **18**

riverina pork, smoked and pulled, house spicy slaw, WMH BBQ sauce and house pickles on a malted milk bun with a side of thick cut chips

**Locally Made Sausages** / ^ **24**

pork sausages made with our recipe, smoked, grilled and served with spicy house slaw, WMH pickles, grilled corn tortillas and drunken beer onions (*also great to share*)

**Malt House Fish + Chips** **26**

lager battered Aquna Murray Cod fillets, served with tartare sauce, side salad and thick cut chips

**Harvest Grain Salad** / V GF **19**

toasted grains and seeds, honey glazed roasted beets, seasonal veg, salad greens, Coolamon Feta cream and citrus dressing + add free range chicken for \$6

**250g Porterhouse Steak** / GF **36**

premium grass-fed beef with a marble score of 4 + served with a side salad + thick cut chips (*recommended medium-rare*)

**Free Range Chicken Schnitzel** **25**

herb crumbed with a side salad, WMH gravy and thick cut chips

## SO SAUCY

+ Add a Sauce

Brandy Peppercorn, WMH Gravy **3.50**

Mustards, Herb Aioli or

Chipotle Mayo **2.50**

## DESSERTS

**Chocolate + Wattleseed Brownie** **13**

triple chocolate + wattleseed brownie with vanilla milk stout caramel + vanilla bean gelato

**Local Honey Panna Cotta** / GF DF **12**

macadamia milk, macadamia + coconut crumble, citrus salad

*More sweet treats, tea and coffee available at our café*

## KIDS STUFF [U12]

**WMH Chicken Nuggets + Chips** **10**

**Aquna Murray Cod Fish Fingers + Chips** **12**

**Penne Pasta with Tomato Sauce + Cheese** **10**

## SPECIAL MENUS, DIETARY REQUIREMENTS + FOOD ALLERGIES

The Whitton Malt House kitchen team pride themselves on delivering the best possible dining experience for you and your guests. Please advise us of any dietary requirements or menu queries, and we will work together to ensure your ideal menu is brought to life. While we also take the utmost care for dietary requirements, we CANNOT guarantee the absence of trace elements of nuts, shellfish, gluten and other allergens in our kitchen, as menu items containing these are prepared in the same environment daily.