

## DINNER MENU

Our chef's have designed the dinner menu to be shared amongst your table.

House Made Bread with malted butter \$6

Aquna Murray Cod Croquette smoked cod, jalapeno and béchamel sauce \$18

Lamb Ribs malt vinegar glaze, cauliflower pickles (GF) \$22

Fremantle Octopus charcuterie XO sauce (GF) \$25

Charcuterie Chef selection of cured meats, Olives, Grissini and Dips \$29.5

## **MAINS**

**Vegetable Curry** Fragrant curry of coconut, lemongrass, kaffir Lime served with seasonal vegetables and Jasmine rice (GF)(Vegan) \$28

Chicken Breast Supreme malted coly corn, mushroom XO, lemon \$36

Aquna Murray Cod carrot romesco, malted whisky butter, lemon \$37.50

**Grunt Pork Belly** roasted cauliflower puree, apple jam, Sauerkraut and jus(GF) \$28

Angus Beef Cheek hill country mash, chimichurri sauce & crispy leeks(GF) \$38

Lamb Backstrap celeriac puree, bean salad, jus(GF) \$38.50

Malt House Steak Frites 250g Striploin, malt jus, chips \$39.50

## SIDES

Chips Herb Mayo \$9.50

Harvest Salad seasonal vegetables, goats' feta, seeds(GF) \$15

Broccolini smoked butter(GF) \$15

## DESSERT

Chocolate Parfait walnut praline, vanilla sponge, Morella Grove cherry balsamic (GF) \$15

Pavlova Vanilla cream, Seasonal fruits (GF) \$12

Maffra Cloth Aged Cheddar & Coolamon Briecondiments & crackers \$19.50

Please advise us of any allergies or dietary requirements before ordering