

GASTROPUB | GRILL *malt* AT THE BREWERY

TO START

GARLIC AND HERB COB WITH DUKKHA AND OLIVE OIL (V)	\$10
SMOKED SALMON AND GOATS CHEESE BRUSCHETTA WITH CUCUMBER AND PEAR PICKLE	\$12
½ DOZEN OYSTERS NATURAL	\$19
½ DOZEN OYSTERS GRILLED BLUE CHEESE AND CRISPY PROSCIUTTO	\$21
CRISPY DUCK WONTONS WITH SINGAPORE SAUCE	\$14
CRACKLING PORK BELLY WITH APPLE SLAW AND BALSAMIC GLAZE (GF)	\$16
GRILLED HONEY SRIRACHA PRAWNS WITH CRISPY NOODLE SALAD	\$17
SALT AND LEMON PEPPER CALAMARI WITH CHILLI AND LIME AIOLI	\$16
WILD MUSHROOM AND PECORINO ARANCINI WITH PESTO AIOLI (V)	\$16

DEGUSTATION PLATE

CHEF'S SELECTION PAIRED WITH OUR BREWER'S FAVOURITE
CRAFTS AND SEASONAL BEERS \$18

GRILLED HONEY SRIRACHA PRAWNS
WITH CRISPY NOODLE SALAD

CRISPY PORK BELLY, APPLE SLAW
AND BALSAMIC GLAZE (GF)

WILD MUSHROOM AND PECORINO
ARANCINI WITH PESTO AIOLI

MALT MAINS

BRAISED BEEF CHEEK RAGOUT HANDMADE GNOCCHI, ROASTED TRUSS TOMATOES AND PECORINO	\$30
CRISPY NORTH QUEENSLAND BARRAMUNDI CONFIT GARLIC MASH, BABY SPINACH WITH A PASSION FRUIT, MALIBU CHILLI JAM	\$32
CHICKEN AND PROSCIUTTO ROULADE WITH PISTACHIO AND APRICOT STUFFING, HERB ROASTED VEGETABLES, GREEN BEANS AND PORT JUS	\$30
CRISPY 5 SPICE PORK BELLY FRIED EGG RICE, PAK CHOY, SWEET SOY MIRIN GLAZE AND GARLIC CHIPS	\$32
BREWHOUSE SHORT RIB NED'S RED BRAISED BEEF SHORT RIB WITH GOAT'S CHEESE CROQUETTES AND BUTTERED GREENS	\$38
PAN ROASTED DUCK BREAST WITH ORANGE AND ALMOND COUS COUS, BROCCOLINI AND CITRUS JUS	\$32
OUR SIGNATURE SALMON ATLANTIC SALMON, TOMATO AND GOATS CHEESE RISOTTO, BASIL OIL AND PARSNIP CHIPS	\$32
CHEF'S HAND CRAFTED GNOCCHI FOREST MUSHROOMS, BROCCOLI, WALNUT AND PARMESAN CREAM (V)	\$26
HALOUMI AND AVOCADO SALAD ROCKET, TOMATO, AND GRILLED VEGETABLE SALAD WITH AN APPLE BALSAMIC GLAZE ADD GRILLED ATLANTIC SALMON	\$24 \$32

OUR AWARDS

RESTAURANT AND CATERING AWARDS FOR EXCELLENCE. BEST RESTAURANT IN A PUB/CLUB/TAVERN

2017 QUEENSLAND WINNER - NATIONAL BRONZE WINNER

2016 QUEENSLAND WINNER - NATIONAL GOLD WINNER

2015 QUEENSLAND WINNER - NATIONAL AWARDS WINNER

NORTH QUEENSLAND TOURISM RESTAURANT WINNER

2014 NORTH QUEENSLAND WINNER

2013 NORTH QUEENSLAND WINNER

GF = GLUTEN FREE | V = VEGETARIAN

MALT CHARGRILL

CAPE GRIM SIRLOIN 300G, GRASS FED	\$38
KIMBERLY RED RIB FILLET 300G, GRAIN FED	\$40
KIMBERLY RED RUMP 400G, GRAIN FED	\$40
NEW ENGLAND EYE FILLET 250G, GRAIN FED	\$42

ALL STEAKS ARE MSA APPROVED



MALT MEAT MARKET IS PROUD TO INTRODUCE OUR SIGNATURE

1KG "BISTECCA" T-BONE FOR 2

THIS STEAK PROVIDES YOU WITH A STRIP SIRLOIN ON ONE SIDE AND A FILET MIGNON ON THE OTHER. CHAR GRILLED TO YOUR LIKING AND SERVED WITH YOUR CHOICE OF SAUCE AND TWO SIDES.

\$80

YOUR STEAK IS SERVED WITH YOUR CHOICE OF SIDE DISH AND SAUCE, AS WELL AS A SELECTION OF PREMIUM SALTS.

1 CHOOSE YOUR SAUCE

CREAMY PEPPER AND BRANDY SAUCE
WILD MUSHROOM RAGOUT
NED'S RED JUS
SPICY THAI NAM JIM (GF)

2 CHOOSE YOUR SIDES

BEER BATTERED CHIPS
BUTTERED ALMOND GREENS (GF)
GARDEN SALAD (GF)

3 MALT STEAK TOPPERS

GRILLED HONEY SRIRACHA PRAWNS	\$8
SEASONED SMASHED AVOCADO	\$6
HALOUMI STACK	\$6
SALT AND LEMON PEPPER CALAMARI	\$8

A BIT ON THE SIDE \$7

BEER BATTERED CHIPS
BATTERED ONION RINGS
MEDLEY OF HERB ROASTED VEGETABLES
CONFIT GARLIC MASH POTATO
TEMPURA MUSHROOM CHIPS
ORANGE AND ALMOND COUS COUS
APPLE, BEETROOT AND WALNUT ROCKET SALAD
ASIAN CRISPY NOODLE SALAD

SOMETHING SWEET

WHITE CHOCOLATE AND RASPBERRY BRULEE WITH ALMOND BISCOTTI (GF)	\$12	APPLE CRUMBLE PARFAIT WITH SALTED CARAMEL AND DOUBLE CREAM	\$12
BRIOCHE AND BUTTER PUDDING WITH WHIPPED MASCARPONE AND CHOCOLATE ORANGE SAUCE	\$12	CHOCOLATE AND MACADAMIA BROWNIE SOUR CHERRY AND PISTACHIO PRALINE ICE-CREAM	\$12
BREWERS AFFOGATO SERVED WITH COFFEE, VANILLA ICE-CREAM WITH YOUR CHOICE OF LIQUEUR OR WITCHES BREW STOUT	\$12	CHEF'S CHEESE BOARD SERVED WITH LAVOSH, FIG AND QUINCE PASTE, GREEN APPLE AND CANDIED WALNUTS	\$25

OUR FAMOUS DESERT TRIO \$16

WHITE CHOCOLATE AND RASPBERRY BRULEE WITH ALMOND BISCOTTI (GF)

APPLE CRUMBLE PARFAIT WITH SALTED CARAMEL AND DOUBLE CREAM

CHOCOLATE AND MACADAMIA BROWNIE, SOUR CHERRY AND PISTACHIO PRALINE ICE-CREAM

A BIT ABOUT OUR CHEFS

ENGLISH BORN CHEF, JON BEAVIS, WITH 25 YEARS' EXPERIENCE IN THE HOSPITALITY INDUSTRY, SPENT THE FIRST PART OF HIS CAREER WORKING THROUGHOUT THE UK AND EUROPE, BEFORE RELOCATING TO AUSTRALIA IN 2002. WHERE HE HAS MADE TOWNSVILLE HOME. HE HAS BEEN THE EXECUTIVE CHEF AT THE TOWNSVILLE BREWERY FOR THE LAST 9 YEARS.

ADAM REDGEN IS A BORN AND BRED TOWNSVILLIAN WITH 14 YEARS' EXPERIENCE IN THE TOWNSVILLE FOOD SCENE. HONING HIS SKILLS IN A WIDE VARIETY OF POPULAR LOCAL KITCHENS. OVER THE LAST 4 YEARS HE HAS WORKED HIS WAY UP TO SOUS CHEF OF THE AWARD-WINNING TOWNSVILLE BREWERY

GF = GLUTEN FREE | V = VEGETARIAN

