

Malt PIER

Dinner

Share

Duo of dips, sourdough toast	9
Natural oysters (3) (6) (12)	12 22 38
Housemade meatballs in sugo, sourdough toast	12
Charcuterie board (serves 2) cured and smoked meats, pickled vegetables, chutney, olives	25

Entree

Smoked salmon carpaccio, watermelon radish, citrus beets, cress, horseradish gf df	23
Seared Japanese scallop, chorizo, corn, edamame, pickled onion gf	18
Crispy calamari salad, wombok, snowpea sprouts, papaya, red onion, mint, coriander and a chilli caramel sauce gf df	22
Prosciutto wrapped asparagus, 62° egg, dukkah and an orange hollandaise	18
Roast pumpkin, spinach & ricotta risotto, toasted pinenuts, sage, grana Padano	19 25

Main

Five spice roasted duck breast, blackberry purée, duck fat fondant potato, toasted oats, pancetta and a black cherry jus	32
Pan-seared Atlantic salmon, celeriac remoulade, spring pea, chorizo, gem lettuce gf	28
Sous vide rib fillet, poached in café de Paris butter, spring vegetable salad and a black onion reduction gf	29
Miso glazed grilled zucchini, caramelised sweet potato, romesco, pinenuts, baby carrot, roast citrus dressing, soft herbs gf v	26

Sides

French fries, aioli	each 8
Mashed potato, potato crisp	
Garden salad, house dressing	
Green beans, preserved lemon, almond	

Dessert

Malt Pier brownie, parfait, chocolate ganache, hazelnut praline, salted caramel pearls	each 13
Vanilla panna cotta, granola, lemon curd, berries, toasted coconut, mango sorbet	

Selection of cheeses 40g serves, lavosh, fresh pear fig jam gf option	1 cheese	15
	3 cheeses	25