

MENU



ROTISSERIE – THE HERO OF OUR KITCHEN AND
THE REASON OUR CHEFS GET OUT OF BED EACH
DAY! PERFECTLY PAIRED WITH A GREAT BEER.

SNACKS

Lemon Pepper Fried Calamari (GF)(DF)	19.5
Served with harissa mayo + lemon	
Cajun Style Popcorn Chicken (GF)	19.5
With buttermilk ranch dressing	
Beef Brisket Bao Buns (DF) (2)	18
Spicy soy braised brisket, kimchi, pickled daikon, spring onion	
House Made Dips (V) (GFO)	19.5
Grilled pita bread, sunflower dukkah, balsamic glaze	
Vegetable Dumplings (10) (VGN)	19
Ginger chilli lime dressing + fried shallots	
Edamame (VGN) (GF)	11
With confit garlic + sea salt	
Korean Fried Cauliflower (VGN) (GF)	17
With Gangnam veganaise + slaw	
Thai Prawn Salad (GF) (DF)	20
Baby cos, pickled papaya, cherry tomato, green beans, fried shallots, fragrant herbs	
Build Your Own Taco (4) (GFO) (DF)	26
Al Pastor pulled pork shoulder, flour tortilla, charred pineapple, pickled onion, coriander, fresh lime, jalapeno dressing	

ROTISSERIE

CLASSIC ROTISSERIE HALF CHICKEN (GFO) (DFO) \$38

Served with lemon & herb roasted chats,
caesar salad, gravy

FIVE SPICE ROLLED PORK BELLY (GF) (DF) \$45

Served with fragrant rice, Chinese broccoli,
Asian pickles, soy caramel

ITALIAN BRAISED BEEF BRISKET (GFO) (DFO) \$44

14 hour braised beef brisket, mashed
potato, charred carrot & parsnip, pangrattato

ROTISSERIE BOARD FOR 2 (GFO) (DFO) \$75

Classic rotisserie 1/4 chicken, herb roasted
chat potato, caesar salad, gravy

Five spiced rolled pork belly, Chinese
broccoli, soy caramel

Italian braised beef brisket, charred carrots,
pangrattato

SIDES

Toasted Roti Bread (DF)	13
With Malaysian peanut satay sauce	
Steamed Mixed Greens (GF) (VGN)	17
With garlic, lemon oil + candied papitas	
Chips (GFO) (DF) (V) (VGO)	14
With garlic aioli, tomato sauce + Malt Shovel salt	
Garden Salad (GF) (VGN)	15
Cucumber, cherry tomato, red onion, mixed lettuce + house dressing	
Greek Salad (GF) (V) (VGO)	17
Olives, mixed lettuce, cucumber, cherry tomato, red onion, fetta, oregano dressing + balsamic glaze	
Creamy Mashed Potato (GF) (V)	15
With garlic butter	
Roasted Chat Potatoes (GF) (DF) (VGN)	16
With lemon & herb salt	
Garlic, Herb + Cheese Sourdough (V)	13



CORNER OF BELLERINE & MALOP STREET, GEELONG

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OUR MENU IS DESIGNED **TO SHARE**. SOME ITEMS TAKE LONGER THAN OTHERS TO PREPARE, WE BRING OUT EACH DISH FRESH AS IT'S READY.

BURGERS + SANDWICHES

Gluten free option available

180g Grilled Wagyu Beef Burger (DFO) 32

With bacon, red onion, cheddar cheese, burger sauce, baby cos lettuce, house pickles, milk bun + chips

Malt Shovel Fried Chicken Burger 30

Chicken maryland, honey butter sriracha, cheddar cheese, wombok slaw, ranch dressing, house pickles, milk bun + chips

Grain Fed Riverine Steak Sandwich (DFO) 34

Grilled 150g scotch fillet, caramelised onion, swiss cheese, bacon, baby cos, sliced tomato, seeded mustard aioli, tomato relish, toasted pitta roll + chips

Open Chicken Souvlaki (DFO) 29

Marinated chicken thigh, grilled pitta, tzatziki, mixed lettuce, cherry tomatoes, cucumber, red onion, olives, fetta + pomegranate molasses

SAUCES - ALL GF

Peppercorn (VGN) 3

Mushroom (VGN) 3

Garlic Butter 3

House Made Gravy (DF) 3

DESSERTS

Coconut & Lychee Creme Brulee (GF) (DF) 16

Served with lime toffee

Sticky Date Pudding 17

Salted butterscotch sauce, vanilla bean ice cream

Apple & Pear Tarte Tatin 17

With cinnamon & vanilla caramel, biscoff ice cream & macadamia praline

MAINS

Char Grilled 200g Grain Fed Riverine Eye Fillet (GF) (DF) 60

Served with chips, salad + your choice of sauce

Swap chips + salad for creamy mash + steamed greens + \$5

Char Grilled 300g Grain Fed Riverine Porterhouse (GF) (DF) 57

Served with chips, salad + your choice of sauce

Swap chips + salad for creamy mash + steamed greens + \$5

Char Grilled Herb Marinated Cauliflower Steak (VGO) (V) (GF) 33

Served with chips, salad + your choice of sauce

Swap chips + salad for creamy mash + steamed greens + \$5

200g Crispy Skin Salmon Fillet (DF) 44

With fried sushi rice, warm soba noodle salad, ponzu dressing

Vegetarian Yellow Curry (GF) (DF) (VGN) 31

Roasted sweet potato, cauliflower, grilled eggplant, jasmine rice, Asian herb salad

Add grilled prawns + \$10

Chicken Parmigiana OR Chicken Schnitzel (DFO) 34

Panko crumbed chicken schnitzel, house made tomato sugo, virginia ham, mozzarella tasty blend, chips + salad OR Chicken Schnitzel with your choice of sauce.

Swap chips + salad for creamy mash + steamed greens + \$5

Malt Shovel Caesar Salad (GFO) 28

With baby cos, shaved parmesan, croutons, crispy bacon, caesar dressing + a medium boiled egg

Add Herb Grilled Chicken + \$6

Seafood Linguine (DF) 41

Barramundi pieces, prawns, mussels, calamari, cherry tomato, chilli, garlic, basil, spring onions, parsley, lemon oil, white wine + lemon

Lemon Pepper Fried Calamari (GFO) (DF) 32

Served with harissa aioli, chips + salad

**ALLERGIES We cannot guarantee complete allergy free meals due to the potential of trace allergens in the working environment and supplied ingredients.*

(V) VEGETARIAN | (GF) GLUTEN FREE | (DF) DAIRY FREE | (VGN) VEGAN | (VGO) VEGAN OPTION

A 15% surcharge applies on all public holidays.