

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

- FALAFEL CRUMBED CALAMARI (GF) (DF)** 19
Served with harissa aioli + lemon
- FRIED SRIRACHA POPCORN CHICKEN (GF)** 19
Served with buttermilk dressing
- BRAISED PORK BAO BUNS (DF) (2)** 17
With Gochujang kewpie, kimchi, pickled radish + spring onion
- KFC KOREAN FRIED CAULIFLOWER (VGN) (GF)** 17
With Gangnam veganaise + slaw
- HOUSE MADE DIPS (V) (GFO)** 19
Grilled pita bread, sunflower dukkah, balsamic glaze
- VEGETABLE DUMPLINGS (10) (VGN)** 18
Ginger chilli lime dressing + fried shallots
- EDAMAME (VGN) (GF)** 10
With confit garlic + sea salt
- CURED SALMON CEVICHE (GF) (DF)** 21
Tiger milk dressing, charred corn, spring onion, acovado + puffed wild rice
- GARLIC, HERB + CHEESE SOURDOUGH (V)** 13

ROTISSERIE

CAJUN ROASTED 1/2 CHICKEN (GF) \$37

SERVED WITH CHORIZO JAMBALAYA, GRILLED BROCCOLINI + CAPSICUM COULIS

ELLASONITIKO: GREEK STYLE ROLLED PORK BELLY (GF)(DF) \$44

SERVED WITH SUN DRIED TOMATO + HERB STUFFING, ROASTED CHAT POTATO, FENNEL, APPLE + BARBERRY SALAD + GRAVY

SLOW COOKED LAMB SHOULDER \$43

SERVED WITH MIDDLE EASTERN COUSCOUS SALAD, RAS EL HANOUT YOGHURT + SUNFLOWER DUKKAH

ROTISSERIE BOARD FOR 2 (GFO) \$62

1/4 CAJUN ROASTED CHICKEN W ROASTED CHAT POTATO, CAPSICUM COULIS

GREEK STYLE PORK BELLY W FENNEL, APPLE + BARBERRY SALAD + GRAVY

BRAISED LAMB SHOULDER W MIDDLE EASTERN COUSCOUS SALAD + RAS EL HANOUT YOGHURT

SIDES

- HEIRLOOM TOMATO SALAD (GF) (VGN)** 18
With pickled red onion, basil, candied cashews + pomegranate dressing
- ROASTED CHAT POTATO (GF) (VGN)** 17
With lemon rosemary salt
- CHAR GRILLED BROCCOLINI (VGN) (GF)** 17
With sesame veganaise + fried shallots
- CHIPS (GFO) (DF) (V) (VGO)** 15
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, feta, oregano dressing + balsamic glaze



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) 29

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

MALT SHOVEL FRIED CHICKEN BURGER 29

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

STEAK SANDWICH (DFO) 31

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

OPEN LAMB SOUVLAKI (DFO) 29

14 hour braised lamb shoulder, grilled pitta, tzatziki, mixed lettuce, cherry tomatoes, red onion, olives, fetta + balsamic glaze

SAUCES - ALL GF

PEPPERCORN (VGN) 3

MUSHROOM (VGN) 3

GARLIC BUTTER 3

HOUSE MADE GRAVY (DF) 3

DESSERTS

PINE COLADA CREME BRULEE (DF) (GF) 17

With citrus poached pineapple, coconut custard + salted toffee

MALT SHOVEL MESS (GF) 17

Meringue, berry compote, yuzu passion curd, chantilly cream

NONNA'S TIRAMISU 17

Mascarpone cream, savoiardi biscuit, coffee + chocolate crumble

MAINS

CHAR GRILLED 200G EYE FILLET (GF) (DF) 59

Served with chips, salad + your choice of sauce

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

CHAR GRILLED 300G PORTERHOUSE (GF) (DF) 56

Served with chips, salad + your choice of sauce

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

HERB MARINATED GRILLED 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 (GF) (DF) 42

With a nicoise salad + salsa verde

FALAFEL BOWL (VGN) (GF) 30

Beetroot hummus, crispy falafel, cauliflower + tomato pomegranate salad + char grilled pita

CHICKEN PARMIGIANA (DFO) 33

Panko crumbed chicken schnitzel, house made tomato sugo, virginia ham, mozzarella tasty blend, chips + salad

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

SEAFOOD LINGUINE (DF) 39

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

MALT SHOVEL CAESAR SALAD (GFO) 27

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

Add chicken +\$6

*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.