

ROTISSERIE

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



FROM THE GRILL

Accompanied by a side and a sauce of your choice and cooked your way

RUMP 200G/400G 28/38

Teys Certified Premium Black Angus (GF)

RIB FILLET 300G 39

John Dee Silver 100-day grain fed (GF)

EYE FILLET 200G 36

Teys Premium grass-fed OP (GF)

OP RIB 600G 60

Teys Certified Premium Black Angus (GF)
(share dish available)

LITTLE ONES

All served with a small drink & ice cream (Suitable for up to 12 years)

CHOICE OF ROTISSERIE MEAT 12

Corn on the cob served with gravy

BEEF SLIDERS 12

Topped with cheese, served with chips

CHICKEN NUGGETS 12

Served with chips and tomato sauce

FISH & CHIPS 12

PASTA BOLOGNESE 12

ROTISSERIE

served with a side of your choice & gravy

**GLASSHOUSE MOUNTAINS
FREE RANGE BEER-MARINATED
HALF CHICKEN**

25

PAIR WITH
EUMUNDI PALE ALE

**ROLLED LAMB FOREQUARTER
250G, GARLIC & THYME (GF)**

25

PAIR WITH
WHITE RABBIT BRUT LAGER

**PORK BELLY PORCHETTA 250G
SPICE RUBBED, CRACKLING (GF)**

25

PAIR WITH
MALT SHOVEL XPA

SHARE

SHARE FOR TWO 45

TWO ROTISSERIE MEATS, TWO SIDES

SHARE FOR FOUR 90

FOUR ROTISSERIE MEATS, FOUR SIDES

ROTISSERIE ROLLS

Served with beer battered chips

LAMB ROLL 15

Salad leaves, pickle, fennel, mint, aioli

CHICKEN ROLL 15

Coleslaw, avocado salsa & chipotle mayo

PORK ROLL 15

Fermented apple, salad & chipotle aioli

SIDES

BEER BATTERED ONION RINGS 8

BEER BATTERED CHIPS (V) 8

HOUSE SALAD (V) (GF) 8

TAPHOUSE COLESLAW (V) (GF) 8

ROASTED CHAT POTATOES (VG) (GF) 8

CORN ON THE COB (V) (GF) 8

PAN FRIED GREENS (V) (GF) 8

ROASTED CAULIFLOWER (V) (GF) 8

SAUCES

rich gravy, mushroom, pepper, chilli tomato,
blue cheese & chive



STOCKLAND BIRTINYA, 8 THE AVENUE, BIRTINYA, QLD 4575

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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.

SHARE PLATES

GIN GIN MIXED OLIVES (VG)	10
Orange, chilli & rosemary	
WARM CIABATTA LOAF (GFO)	12
Homemade dip or salted Gympie butter	
FRIED SARDINES (GF, DF)	16
Pan-fried sardines, infused garlic & parsley oil, fried aioli	
SALT & PEPPER SQUID (GFO)	17
Pink Himalayan salt & pepper squid, coconut & citrus caramel sauce	
MOOLOOLABA PRAWNS IN HUM HONEY (GF)	19
Sunshine Coast Hum honey, raisins, cauliflower puree, basil oil	
HERVEY BAY SCALLOPS WITH PANCETTA (GF)	18
Seared scallops, corn two ways, crispy pancetta	
HOMEMADE CROQUETTES	14
Panko crumb, slow cooked meats, chipotle aioli, crispy shallots	
ROASTED SWISS MUSHROOM (GF) (V)	16
Spiced cauliflower, fried basil, basil oil	
CHORIZO & MOOLOOLABA PRAWNS (GF)	19
Chorizo sausage, Mooloolaba prawns, garlic, chilli oil	
FRESH SHUCKED COFFIN BAY OYSTERS (GF)	
Natural (½ dozen / dozen)	19/35
Kilpatrick (½ dozen / dozen)	22/38
CHERRY TOMATO, HALLOUMI BITES (GF) (DF) (VG)	16
Noosa red cherry tomatoes, grilled halloumi, pomegranate, fried basil	
SESAME WINGS (GFO)	14
Hot or mild sauce, green onion & feta dip	
PULLED LAMB TACOS	16
Soft tacos, yoghurt, mint, chilli jam	
TAPHOUSE BOARD	29
Chef's selection Maleny cheese, cured meats, marinated artichokes, cornichons, nuts, breads	

MAINS

BEER BATTERED FISH & CHIPS	24
Beer battered fish, beer battered chips, peas, tartare sauce	
HALLOUMI SALAD (V)	25
Grilled halloumi, eggplant, roast red capsicum, zucchini, dukkah	
TAPHOUSE CAESAR SALAD (GFO)	20
Romaine lettuce, crispy pancetta, garlic croutons, soft poached egg, parmesan, coated in our Caesar dressing	
ADD Chicken +4	
PAN SEARED BARRAMUNDI (GF)	30
Pan fried Humpty Doo barramundi, carrot, zucchini, hassleback potato, green pea puree, garlic lemon oil	
VEG SANDWICH (V)	22
Oven baked Swiss mushroom, Noosa tomatoes, grilled halloumi, onion jam, salad leaves, pickle and chips	
MORETON BAY BUGS (GF)	38
Grilled with garlic herb butter, cucumber, radish, herb salad	
TAPHOUSE PASTA	28
Ask our friendly staff for today's pasta	

DESSERTS

BEERAMISU (V)	11
Tiramisu with mascarpone sabayon, sponge fingers, stout	
CHEER-ROS	11
Churros with strawberry sauce, cream, hot chocolate dipping sauce	
CHOCOLATE BROWNIES	11
Vanilla ice cream, berry sauce	
CHEERSCAKE	11
Cheesecake with strawberries & strawberry sorbet	
MALENY CHEESE PLATTER	2 cheeses 18 4 cheeses 32
Served with fruits, fruit paste and crackers	

(v) vegetarian (vg) vegan (gf) gluten free (gfo) gluten free option (df) dairy free

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

BEER ON TAP



QUENCHERS

THIRST-BUSTING BEERS
FOR THE WHOLE TEAM

CRACKERS

CRACKING BEERS
WITH REAL FLAVOUR

FLAVOUR PACKERS

BIGGER BOLDER BEERS
PACKED WITH PUNCH

	285 ML	425 ML	
EUMUNDI PALE ALE 3.5%	6.0	9.0	●
EUMUNDI LAGER 4.4%	6.5	9.5	●
FURPHY 4.4%	6.0	9.0	●
PIP SQUEAK CIDER 4.8%	7.0	10.0	●
XXXX GOLD 3.5%	5.0	7.0	●
LITTLE CREATURES PALE ALE 5.2%	7.0	10.0	●
BROOKLYN LAGER 5.2%	7.0	10.0	●
WHITE RABBIT DARK ALE 4.9%	7.0	10.0	●
MALT SHOVEL XPA 5.3%	7.0	10.9	●
PANHEAD APA 5.7%	7.5	10.9	●
WHITE RABBIT BRUT LAGER 6.3%	7.5	11.0	●
LITTLE CREATURES IPA 6.4%	7.5	11.0	●

ASK OUR BEER GUIDES ABOUT LIMITED EDITIONS ON TAP

BEER PADDLE

SELECT ANY 4 BREWS

15.0

GO ON! EXBEERIENCE A WORLD OF FLAVOUR



SPARKLING

	150/250 ML	BOTTLE
Redbank Emily Pinot Noir Chardonnay Brut Cuvée King Valley, Vic	–	36
Sirromet Vineyard Selection NV Sparkling Regional Queensland	–	37
Barrister's Block Sparkling Pinot Noir Adelaide Hills, SA	–	41
La Maschera Prosecco Limestone Coast, SA	9	43
Jansz Premium Non Vintage Cuvée Pipers Brook, Tas	–	79
Louis Bouillot NV Perle d'Aurore Rosé de Presse Burgundy, France	–	85
Pol Roger Brut Non Vintage Epernay, France	–	130

ROSÉ

	150/250 ML	BOTTLE
Wirra Wirra Mrs Wigley Grenache Rosé McLaren Vale	9/13	39
Triennes Rosé IGP Mediterranee Provence, France	–	54

WHITE

	150/250 ML	BOTTLE
West Cape Howe 'Cape to Cape' Moscato Mount Barker, WA	9/13	37
This Little Moscato Regional Queensland	–	34
Earthworks Eden Valley Riesling Barossa Valley, SA	–	33
Sirromet Vineyard Selection Verdello Regional Queensland	–	37
Twin Islands Sauvignon Blanc Marlborough, NZ	9/13	39
Pitchfork Semillon Sauvignon Blanc Margaret River, WA	–	43
O'Leary Walker Adelaide Hills Sauvignon Blanc Adelaide Hills, SA	–	54
Redbank The Long Paddock Pinot Grigio King Valley, Vic	8/12	33
Opawa Pinot Gris Marlborough	–	55
Sirromet Vineyard Selection Pink Pinot Gris Regional Queensland	–	37
Marty's Block Chardonnay South Australia	–	33
Bleasdale Adelaide Hills Chardonnay South Australia	–	53
Vasse Felix Filius Chardonnay Margaret River, WA	–	60

RED

150/250 ML GLASS BOTTLE

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Palliser Estate Pencarrow Pinot Noir Martinborough, NZ	12/16	48	Yalumba Samuel's Collection Barossa Shiraz Barossa Valley, SA	– 58
Jaraman Pinot Noir Yarra Valley, Vic	–	59	Sirromet Signature Collection Shiraz Viognier Regional Queensland	– 58
Dalrymple Pinot Noir Pipers Brook, Tas	–	69	Barrister's Block Shiraz Wrattonbully, SA	– 69
Smith & Hooper Merlot Wrattonbully, SA	9/13	39	Ox Hardy Upper Tintara Shiraz McLaren Vale	– 85
Wirra Wirra Church Block Cabernet Shiraz Merlot McLaren Vale, SA	–	52	Jim Barry The McRae Wood Shiraz Clare Valley, SA	– 89
Brokenwood Cricket Pitch Cabernet Merlot Shiraz Regional SA	–	54		
Running With Bulls Barossa Tempranillo Barossa Valley, SA	–	56		
Sirromet Signature Collection Cabernet Sauvignon Regional Queensland	–	56		
Yalumba Sanctum Cabernet Sauvignon Coonawarra, SA	–	48		
Barrister's Block Cabernet Sauvignon Wrattonbully, SA	–	69		
West Cape Howe 'Cape to Cape' Shiraz Mount Barker, WA	9/13	37		
Taylors Heritage Shiraz Clare Valley, SA	–	46		

DESSERT WINE

160 ML BOTTLE

	160 ML	BOTTLE
Vasse Felix 'Cane Cut' Semillon Margaret River, WA	–	49
Bleasdale 'Wise Once' Tawny Longhorne Creek, SA	9	–
Yalumba 'Antique' Tawny Barossa Valley, SA	9	–
DiCapri Limoncello Capri, Italy	12	–

COCKTAILS



CLASSICS

BULLFIGHTER 16

Vodka, Chambord, Redbull

ESPRESSO MARTINI 16

Vodka, Tia Maria, Fresh Espresso

PINA COLADA 16

Pampero White Rum, Pineapple Juice, Coconut Cream

MOJITO 16

Pampero White Rum, Lime Juice, Sugar Syrup, Mint Leaves, Soda

MIDORI SPLICE 16

Midori, Malibu, Pineapple Juice, Coconut Cream

COSMOPOLITAN 16

Vodka, Cointreau, Cranberry, Lime

TOBLERONE 18

Baileys, Frangelico, Tia Maria, Milk, Chocolate Sauce

TEQUILA SUNRISE 16

Tequila, Orange Juice, Grenadine

AMARETTO SOUR 16

Amaretto, Lemon Juice, Egg White, Bitters, Lemon, Cherry

LONG ISLAND ICED TEA 16

Vodka, Pampero White Rum, Tequila, Cointreau, Cola, Lime

TAPHOUSE COCKTAILS

FRUIT TINGLE 16

Vodka, Blue Curacao, Lemonade, Grenadine

THE FRENCH MAN 16

Chambord, Lychee, Pineapple/Orange Juice

WOO WOO 16

Peach Schnapps, Vodka, Lemonade, Grenadine

PINK LADY 18

Pink Gin, Prosecco, Soda, Fresh Strawberries

THE CORPSE REVIVER 18

Elderflower, Limoncello, Blue Curacao, Lemonade, Grenadine

COASTAL FREEZE 19

(Frozen) West Coast Cooler, Vodka, Midori, Lemonade, Grenadine

KAWANA WATERS 16

Vodka, Malibu, Blue Curacao, Lemon, Lemonade

BOKARINA BEACH 16

Pampero White Rum, Orange/Pineapple Juice, Grenadine

PEACHY QUEEN 16

Vodka, Cranberry, Peach Schnapps

SHARE

SANGRIA 25

PIMMS JUG 25

