

*Where moments
are savored*



MENU



Welcome to Malt Barrel & Fire, a gastropub celebrated for its delicious cuisine, warm and welcoming service, and lively atmosphere. Our menu features a diverse selection of dishes, all freshly prepared from scratch to ensure quality, flavor, and taste. Please allow a little extra time for preparation. Enjoy our cozy indoor seating, delightful cocktails, and live sports as you savor everything we have to offer. Whether you're here for a casual meal or a special night out, Malt Barrel & Fire has something for everyone. Enjoy your experience!

The Light Bites

GARLIC SNAILS

Prepared with fresh garlic and real butter and smothered in cheese

GARLIC PRAWNS

Prepared with fresh garlic and real butter and smothered in cheese

NACHOS

Tortilla style sweet chili corn chips covered in Malt spicy salsa, smothered in cheese. Served with avocado and salsa

Add Chicken R38

Add Bacon R38

CHICKEN LIVERS

Prepared in a creamy peri-peri sauce. Served with a small focaccia

JALAPEÑO POPPERS

Deep fried Jalapeño peppers hollowed out, filled with cream cheese, cheddar and mozzarella.

Served with sweet chili sauce and fries

BATTERED CHICKEN TENDERS

Crumbed chicken tenders (spicy or plain). Served with your choice of sauce and fries

R105

DEEP FRIED HALLOUMI

Deep fried halloumi cheese with lemon butter or sweet chilli sauce

R115

R135

RIB BASKET

300g Pork loin ribs in a basket with fries

R185

R135

LOADED FRIES

Fries loaded with cheese, spring onion and sour cream

R79

Add Chicken R38

Add Bacon R38

Add Jalapeños R19

CHICKEN WINGS BASKET

Battered and basted chicken wings in either BBQ, Smokey Teriyaki, Porto sauce or Malt hot sauce served with your choice of sauce and fries

R139

R89

GRILLED CHICKEN WINGS

Four perfectly grilled full chicken wings basted in the most delicious slightly spicy Mozambican styled basting

4 Wings R85

8 Wings R155

R118

R96

RIBS, WINGS AND THINGS

Pork ribs basted in sweet sticky BBQ, fried onion rings and deep-fried battered and basted wings. Served with your choice of sauce and fries

R295

Handcrafted Burgers

Only the finest 100% pure lean beef mince is used in the in-house preparation of our 200g beef patties served with fries

THE MALT Original burger with our Malt secret basting sauce	R132	SASSY SAUCY BURGER Original burger topped with a sauce of your choice pepper, mushroom, cheese, blue cheese, peri-peri or creamy garlic sauce	R149
CLASSIC CHEESE Original burger topped with a slice of cheddar cheese	R136	RUMP PREGO Tender pieces of 2 x100g rump in a spicy Portuguese sauce served on 2 toasted buns	R185
GREEK LAMB BURGER A 100% pure lamb patty, grilled to perfection and topped with red onion and tzatziki	R148	CHICKEN PREGO Succulent chicken fillets in a spicy Portuguese sauce served on 2 toasted buns	R135
CHICKEN BURGER Grilled or crumbed chicken breast topped with fried red onions, mayonnaise and rosa tomatoes	R118	PULLED PORK BURGER Original burger topped with pulled pork, caramelized onions and cheddar cheese	R149
BACON, EGG AND CHEESE Original burger with bacon, a fried egg and a slice of cheddar cheese	R159		
JALAPEÑO MELT Jalapeños and cheese filled patty with a slice of cheddar cheese	R149		

The Social Spread

MZANZI PLATTER Battered chicken tenders, grilled chicken wings, boerewors or Russians, sirloin skewers served with your choice of sauce and fries	R495
MALT PLATTER 300g Malt house pork ribs basted in sweet sticky BBQ, rump strips, chicken wings (spicy or plain) and calamari. Served with your choice of 2 sauces and fries	R535
SEAFOOD PLATTER 6 Queen prawns, lightly battered grilled hake, deep fried calamari and 10 mussels. Served with jasmine rice, fries, lemon butter and Porto sauce	R630
MIXED GRILL Perfectly grilled thinly cut lamb chops, boerewors, brisket and pork rib rashers or battered chicken tenders. Served with pap and relish	R595
MEGA WING BUCKET 16 Battered and crumbed chicken wings tossed in either BBQ, Smokey Teriyaki or Porto sauce. Served in a bucket and accompanied with your choice of sauce and fries	R275

Crisp Creations

GREEK  Tomato, cucumber, mixed lettuce, feta cheese, green pepper, olives and red onions and a Greek vinaigrette dressing	R115
TERIYAKI CHICKEN Teriyaki chicken strips, mixed lettuce, tomatoes, fried onions, avocado, rocket and grilled corn	R148



Poultry Classics

HEALTH BREASTS

Grilled chicken breasts with a side salad of tomato, cucumber and avocado

R110

CHICKEN TRINCHADO

200g grilled chicken strips prepared in a creamy peri-peri sauce with olives served with a small focaccia. A malt favourite!

R135

CHICKEN ESPETADA

Deboned chicken thighs, Peppadew® and pineapple on a skewer and basted in sweet chili sauce. Served with fries

R155

CHICKEN SCHNITZEL

Crumbed chicken breasts with a mushroom or cheese sauce. Served with fries

R145

CHICKEN CURRY

Deboned chicken thighs in a creamy coconut curry sauce. Served with jasmine rice, a poppadom and salsa

R145

PORTUGUESE BABY CHICKEN (30-40 MINUTES PREP TIME)

A spatchcock spring chicken basted in a choice of secret Porto sauce, peri-peri or lemon and herb grilled in true Portuguese tradition. Served with fries

FULL R179

HALF R110

From the Sea

MUSSELS

10 Black mussels in a creamy lemon butter sauce. Served with a small focaccia

R99

GRILLED KINGKLIP

Pan fried 300g kingklip with a rich lemon butter sauce. Served with jasmine rice

R275

PRAWN ESPETADA

6 Queen Prawns on a skewer with lemon butter, Porto or peri-peri sauce. Served with Jasmin rice

R285

CALAMARI

Falkland calamari lightly battered, deep fried or grilled with Porto or lemon butter sauce. Served with jasmine rice

R210

HAKE

Lightly battered, grilled or fried. Served with lemon mayo and fries

R155

PRAWN CURRY

Coconut cream prawn curry. Served with jasmine rice, a poppadom and salsa

R185

Wood - Fired

FOCACCIA

Plain with olive oil, garlic and herbs
Mozzarella and herbs

R46
R85

Our authentic Italian thin based pizza with a tomato base and mozzarella

CLASSIC MARGHERITA [Ⓟ]

Mozzarella on a Tomato base

R99

HAWAIIAN

Hickory ham and fresh pineapple

R129

REGINA

Hickory ham and mushrooms

R129

SEXY HAWAIIAN

Candied bacon and caramelized pineapple

R129

PEPPERONI

Salami, peppers, chili and garlic

R129

PORKY'S

Bacon, avocado and feta cheese

R142

CARNE

Salami, ham and bacon with feta or gorgonzola cheese

R169

SWEET AND SPICY

Pulled pork, bacon, pineapple, jalapeños and cheddar cheese

R155

VEGETARIAN [Ⓟ]

Mushrooms, olives, roasted peppers, Peppadew®, fried onions, garlic and feta

R149

CHILLI CHICKEN BACON PESTO

Sundried tomato pesto, grilled spicy chicken, bacon, garlic and chili

R175

TERIYAKI CHICKEN

Teriyaki basted chicken, cheddar, avocado, fried onion with Teriyaki sauce

R165

MEXICANA

Spicy chicken, Malt spicy salsa, jalapeños, grilled corn, cheddar and guacamole

R165

On the Flame

All our steaks are wet aged for a minimum of 24 days, prepared with a house or Mediterranean basting and optional sides of your choice

RUMP

200g
300g

R148
R198

FILLET

250g

R260

SIRLOIN

250g

R179

T-BONE

500g

R285

RIB EYE ON THE BONE

600g

R365

PORK SPARE RIBS

600g

R305

*All our grills are served without sides

SIDES

Fries	R36	Pap and Relish	R35
Potato Wedges	R42	Stir fried Vegetables	R38
Jasmine Rice	R32	Greek Village Salad	R48
Mashed Potatoes	R37	Creamed Spinach and Mushrooms	R36
Onion Rings	R35		

SAUCES

Porto, pepper, cheese, mushroom,	R39
blue cheese, sweet chilli, peri-peri, creamy garlic,	
Malt hot sauce	

Signature Plates

RUMP TRINCHADO

180g Rump strips prepared in a creamy peri-peri sauce with olives served with a small focaccia. A malt favourite!

MALT MEATY TRIO

A meat lovers delight of 3 skewers (200g each)

- Deboned chicken thighs, pineapple, Peppadew® and sweet chili sauce
- Succulent marinated pork belly and red onions
- Tender Mediterranean basted rump with green peppers and onions, served with potato wedges

EISBEIN

1kg Eisbein is cooked and served crispy in authentic German style on a bed of sauerkraut. Served with mashed potatoes

SKINNY LAMB CHOPS

Thinly cut lamb chops grilled with Mediterranean spices and lemon. Served with potato wedges

R165

TERIYAKI BEEF AND AVO STACK

Layers of teriyaki basted sirloin steak, jasmine rice and avocado slices

R245

PORK CHOPS

400g pork chops on a bed of mash, served with cooked sweet, sliced apples and our signature honey mustard sauce

R170

R295

SIRLOIN KEBABS

Mediterranean basted 250g Sirloin kebabs on a small focaccia, served with tzatziki, lemon wedges and a Greek salad

R220

ROASTED PORK BELLY

Slow roasted pork belly served on a bed of mashed potato and served with our signature honey mustard sauce

R205

R260

RUMP PICANHA

A savory and tender 450g premium cut of beef grilled to perfection. Seasoned with coarse salt and accompanied by chimichurri sauce and served with your choice of side. A must try for meat lovers!

R295

R245

Temptations

CRÈME BRÛLÉE

Rich vanilla custard topped with a caramelized sugar crust

R59

CHOCOLATE VOLCANO

A rich chocolate soufflé made with fine chocolate. Served with Ice cream or cream

R85

MALVA PUDDING

Served with warm caramel sauce and ice cream

R85

BELGIAN CHOCOLATE MOUSSE

Rich, thick and dark homemade chocolate mousse topped with flake

R75

ICE CREAM AND BAR ONE SAUCE

Vanilla ice cream served in a wafer basket with Bar One chocolate or salty caramel sauce

R59

WAFFLES

Make your own

Build your own light and fluffy Belgian waffle served with ice cream or fresh cream

R45

TOPPINGS

Maple Syrup	R12
Milky Bar Sauce	R19
Bar One Sauce	R20
Nutella	R32
Toasted Marshmallows	R16
Rich Salted Caramel	R19
Banana	R17
Belgian Chocolate	R22
Strawberries	R20

The Shake Bar

CLASSICS

Medium - R49 | Mega - R59

Vanilla / chocolate / strawberry / banana / lime / bubblegum

DELICIOUS AND DELECTABLE

R69

Oreo® / Bar One / Milky Bar / Peppermint Crisp / peanut butter / banoffee

Chill Bar

FRUIT JUICE

R39

Cranberry, mango, orange

FRESHLY SQUEEZED

R64

Apple, beetroot, carrot, orange, pineapple

Add ginger R16

ICED TEAS

R39

Lemon or peach

TISERS

R49

Apple or red grape

MINERAL WATER

Still or sparkling

Valpré 350ml - R34 | Valpré 750ml - R58

Brew Bar

* Can be ordered Decaffeinated

* Almond Milk R10

ESPRESSO

R28

Single shot

DOUBLE ESPRESSO

R45

Double shot

CAFÉ LATTE

R46

Single shot in a tall glass of steamed milk

AMERICANO

R36

Single shot with hot water, served with milk

CAPPUCCINO

R40

Single shot with steamed milk

DOUBLE CAPPUCCINO

R52

Double shot with steamed milk in a mug

CAFÉ MOCHA

R49

Single shot, chocolate and steamed milk

MALTS

Hot Chocolate, Milo® R39

Authentic Belgian Hot Chocolate R49

(Made with real Belgian chocolate)

TEAS

Five Roses, rooibos R29

Earl Grey, green, chamomile R36

Sushi

CLASSIC

SASHIMI

	3 PIECE	5 PIECE	8 PIECE
SALMON	R115	R170	R255

ROSES

	3 PIECE	5 PIECE
SALMON	R90	R140

CALIFORNIA ROLLS

	4 PIECE	8 PIECE
AVOCADO & CUCUMBER (V)	R60	R95
PRAWN	R70	R105
SALMON	R75	R115

RAINBOW ROLLS

	4 PIECE	8 PIECE
SALMON & AVOCADO (V)	R85	R150

FASHION SANDWICH

	8 PIECE
AVOCADO & CUCUMBER	R120
PRAWN	R135
SALMON	R140

CRISPY RICE

	3 PIECE
AVOCADO & CUCUMBER (V)	R65
PRAWN	R75
SALMON	R80

Sushi

POKÉ BOWLS

SEARED STEAK R230

Seared teriyaki rump strips topped with spring onion & sesame seeds, edamame beans, cocktail tomatoes, avocado, cucumber and corn all on a bed of sushi rice

TEMPURA CHICKEN R170

Tempura chicken strips lightly drizzled with sweet chilli sauce & black sesame seeds, edamame beans, seared pineapple, avocado and julienne carrots all on a bed of sushi rice

SALMON R230

Salmon Sashimi & black sesame seeds, edamame beans, julienne carrots, cucumber, avocado & ginger all on a bed of sushi rice

PLATTERS

SALMON R440

8 Salmon California Rolls
4 Salmon Sashimi
4 Salmon Fashion Sandwich
2 Salmon Nigiri
3 Salmon Roses

4WAY R310

4 Crunch Roll
4 Rock Roll
4 Crispy Salmon Fashion Sandwiches
4 Tempura Prawn

VIP R460

3 Deluxe Salmon Roses
4 Volcano Roll
4 Rock Roll
4 Sashimi Salmon
4 Rainbow Reloaded

MALT SIGNATURE SUSHI

THE ROCK & ROLL (8 PIECE) R160

Prawn, avocado, tempura prawn & avalanche sauce

RAINBOW RELOADED (8 PIECE) R145

Salmon, spicy mayo, teriyaki sauce, spring onion & sesame seeds

PHILADELPHIA ROLL (8 PIECE) R165

Cream cheese, salmon, avocado, cucumber & strawberry

DELUXE ROSES (2 PIECE) R85

Salmon roses, topped with spicy mayo, spring onion, sesame seeds, tempura crumbs & caviar

BAMBOO ROLL (4 PIECE) R90

Cucumber roll with tempura prawn & avocado, topped with mayo & caviar

CRUNCHY ROLL (6 PIECE) R160

Deep fried salmon, prawn & avocado rolls with sweet chilli mayo & spring onion

VOLCANO ROLL (8 PIECE) R175

Crispy California rolls with salmon, cream cheese, chilli & mayo

CHICKEN TEMPURA SUSHI ROLL (8 PIECE) R160

A fusion of crispy tempura chicken, avocado and cucumber, topped tempura crumbs, sesame seeds, spring onion with sweet teriyaki sauce & spicy mayo

DORITOS ROLL (6 PIECE) R160

Salmon, cream cheese & avocado rolls, topped with Doritos, jalapeños & teriyaki sauce

TIGER ROLL (8 PIECE) R195

Crispy tempura queen prawns wrapped in seasoned sushi rice & layered with creamy avocado & cucumber, topped with salmon and drizzled with teriyaki sauce & spicy mayo

TEMPURA PRAWN ROLL (6 PIECE) R175

Crispy tempura queen prawns on top of salmon California & dressed with spicy mayo

CRISPY FILLET ROLL (6 PIECE) R165

A California roll filled with cream cheese, avocado, grilled fillet & peppadew. Topped with tempura crumbs, spring onion & drizzled with sweet teriyaki sauce & spicy mayo

Signature Selections

PRIME CUTS

TOMAHAWK STEAK

R610

A 900g showstopping rib-eye on the bone expertly flame grilled for maximum flavour. Perfect for sharing or for the true steak lover. Served with a side of your choice

THE GRAND T

R590

An impressive 1kg cut full of flavour. A refined choice, ideal for sharing or as a centerpiece for the true steak connoisseur. Served with a side of your choice

FILLET ON THE BONE

R430

A 600g premium cut of tender beef fillet left on the bone for enhanced depth and flavour. Expertly grilled to your liking. Finished with coarse sea salt, cracked pepper and a herb-infused butter. Served with a side of your choice

OCEANS CROWN

THE PRAWN COLLECTION

R695

A delicious prawn platter consisting of 6 king prawns and 12 queen prawns masterfully grilled and served with jasmine rice, fries and two choices of either lemon butter, Porto or per-peri sauces

CALAMARI DUO

R395

The best of both worlds: tender calamari tubes lightly battered and grilled, paired with crispy calamari dusted in flour and fried. Served with jasmine rice, fries, lemon butter and Porto sauce. Ideal for sharing or indecision



SCAN THE CODE
AND SEE ALL IN-STORE PROMOTIONS



MALT BARREL & FIRE STORES

MONTECASINO PIAZZA

011 465 1625

info@maltmonte.co.za

SILVER OAKS CROSSING SHOPPING CENTRE

012 809 3330

info@mymalt.co.za

QUEENS CORNER SHOPPING CENTRE

078 151 7059

qc@mymalt.co.za

WATERFALL WALK RETAIL CENTRE

011 594 7947

info@maltmidrand.co.za