

Basalt

BY THE SEA



MENU



@basaltbythesea

ENTREE

Garlic Bread	8
freshly baked bread infused with aromatic garlic	
with Cheese & Bacon	10
melted cheese and crispy bacon elevate this classic	
Local Rokewood Olives ^{vo}	19
paired with marinated feta, chorizo & charred sourdough	
Szechuan Squid ^{gf, df}	18
tender squid, kissed by Szechuan spices, sesame & chilli jam, garnished with spring onions	
Bunbury's Best Popcorn Chicken ^{df}	18
crispy bites of chicken glazed in Korean-style sauce, sprinkled with peanuts & sesame seeds	
Smoked Kangaroo Fillet ^{gf, df}	25
delicately smoked kangaroo fillet coated in wattle seed dukkah, charred baby gem lettuce & a raspberry vinaigrette	
Roasted Vegetable & Buckwheat Salad ^{v, gf, vgo}	17
another classic Basalt dish with roquette, goat's cheese, lemon, & Victoria's herb dressing	

SOMETHING ON THE SIDE

Hand-cut Chips ^{v, gf, df}	12
crispy, hand-cut potato chips with tangy tomato sauce & creamy aioli	
Steamed Fresh Seasonal Vegetables ^{df, gf, vgo}	14
assorted seasonal vegetables, finished with roasted almonds & herb-infused butter	

BASALT'S MAIN DISHES ARE INSPIRED BY THE EARTH, FIRE, AND WATER.

FROM THE EARTH

	small	large
Lemon & Herb Lamb Shoulder ^{gf}	22	45
tender, herb-infused lamb shoulder accompanied by blistered tomato puree, quinoa tabbouleh, creamy feta, finished with black garlic dressing		
Bourbon Glazed Pork Belly ^{gf, df}	21	38
crispy pork belly glazed with bourbon, charred corn salsa, spiced chipotle sauce, black bean puree, with homemade slaw		
Charred Local Sirloin of Beef ^{gf, df}		42
locally sourced Western Australian sirloin alongside chips, fresh salad & a savoury red wine jus		
Slow Roasted Scotch Fillet ^{gf}		48
tender Scotch fillet, slow-roasted for 12 hours, finished on the grill, with creamy potato mash, tangy beetroot relish, and a rich red wine jus		
Gourmet Steak Sandwich		27
a classic steak sandwich layered with tomato relish, caramelised onion, crispy bacon, cheese, and barbecue sauce, alongside Glenn's toasted Turkish bun & chips		
Sous Vide Pepperberry Chicken Breast ^{gf}		38
tender chicken breast, cooked sous vide, with dauphinoise potato, buttered savoy cabbage, onion puree, hemp salsa & confit garlic jus		



BASALT'S MAIN DISHES ARE INSPIRED BY THE EARTH, FIRE, AND WATER.

FROM THE FIRE

	small	large
Homemade Potato Gnocchi <small>v</small>	19	35
handcrafted potato gnocchi tossed with balsamic mushrooms, confit cherry tomatoes, garlic, zucchini, eggplant & a rich three-cheese sauce		
Classic Spaghetti Bolognese		26
traditional spaghetti entangled with a rich, flavourful bolognese sauce and shaved parmesan		
Beetroot & Potato Fritter <small>vg, df, gf</small>	18	29
a delightful combination of beetroot & potato, with beet puree, cauliflower couscous & roasted capsicum couli		

CRAVING A SWEET FINALE THAT'S BEYOND ORDINARY?

Ask for our exceptional homemade dessert menu curated by the culinary virtuoso, Chef Victoria!

Indulge in a symphony of flavours, each crafted with love and expertise. It's not just a dessert; it's a delicious masterpiece that you will remember.

FROM THE WATER

	small	large
WA Tempura Snapper <small>df, gfo</small>	21	38
crispy tempura snapper accompanied by a garden salad, chunky chips & house-made tartare sauce		
Bouillabaisse Linguini		42
a flavourful linguini dish featuring snapper, prawns, mussels, chilli, confit garlic, spinach, & a delicate parmesan crisp		
Prawn & Crab Tortellini	21	38
delicate tortellini filled with prawn and crab, accompanied with saffron sauce, zucchini ribbons & chorizo crumb		
The Basalt Seafood Platter for Two		120
our famous seafood platter is a sumptuous ensemble of ocean delights crafted to tantalise your taste buds. This bountiful dish features an array of hot & cold seafood, grilled & fried, hot & spicy, and buttery delights. An assortment of sauces / condiments will bring it all together along with a refreshing salad or add a bowl of hand-cut chips		
Chef's Fish of the Day		40
a culinary ode to the freshest catch available, ensuring a delightful surprise for seafood enthusiasts. Our chef meticulously sources the finest fish.		



WELCOME TO
Basalt
BY THE SEA

At Basalt By The Sea, we celebrate the essence of an exceptional dining experience—an ode to those who relish the magic of a night unfolding in the heart of Western Australia's coastal charm.

Our culinary philosophy is rooted in the freshest produce, particularly seafood that inspires our chefs to craft exquisite dishes. From freshly filleted fish to hand-cut steaks and carefully curated salads, every detail embodies our commitment to quality and flavour. We take pride in elevating the familiar dressing of our entrées with a touch of XO sauce or savouring the simplicity of homemade tomato sauce on freshly cut chips

Desserts are a labour of love, each creation homemade to complement your dining journey while the Indian Ocean provides a scenic backdrop, adding a touch of serenity to your experience.

Allow us at Basalt By The Sea to present our passion on your plate, inviting you to savour the culmination of culinary artistry against the backdrop of breathtaking coastal views.

Welcome to a symphony of flavours at Basalt By The Sea.

Sincerely,

Chef Victoria Austin

