

Basalt

BY THE SEA



MENU



@basaltbythesea

ATLANTIC

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

ENTREE

Garlic Bread	10
freshly baked bread infused with aromatic garlic	
<i>with Cheese & Bacon</i>	12
melted cheese and crispy bacon elevate this classic to a masterpiece	
Antipasto Plate <small>gfo</small>	21
local rokewood olives, marinated feta, piccalilli, chorizo, garlic croute	
Salt & Pepper Squid <small>gf, df</small>	18
served with chilli jam - one of Chef Victoria's newest editions!	
Bunbury's Best Popcorn Chicken <small>df</small>	19
crispy bites of chicken glazed in Korean-style sauce, sprinkled with peanuts & sesame seeds	
Seared Scallop <small>gf</small>	26
rice cake, finger lime cream sauce, lemon myrtle oil	

FROM THE EARTH

Potato & Chickpea Cake <small>gf, df, vg</small>	<small>small</small> 19	<small>large</small> 35
tomato kasundi, tikka masala sauce, chilli, coriander		
Crispy Eggplant <small>gf, v</small>	19	35
roasted vegetables, creamed polenta, feta, harissa sauce, spring onion oil		
Classic Spaghetti Bolognese	29	
traditional spaghetti entangled with a rich, flavourful bolognese sauce and shaved parmesan		

FROM THE FIRE

Hemp & Wattleseed Braised Lamb <small>gf, dfo</small>	<small>small</small> 23	<small>large</small> 45
char grilled pumpkin, roasted parsnip, goats cheese, red wine sauce		
Native Basil & Rosemary Kangaroo Fillet <small>gf</small>		45
potato rosti, wilted greens, port & chocolate reduction		
Jerk Seasoned Pork Belly <small>df, gf</small>	23	38
beans & rice, pineapple & chilli relish - this melody of flavours is only found at Basalt!		
Charred Local Sirloin of Beef <small>gf</small>		45
Western Australian beef, chips, salad, red wine jus		
Slow Roasted Scotch Fillet <small>gf</small>		49
creamy mash potato, greens, field mushroom, confit garlic jus, beetroot relish - this is Basalt's signature dish!		
Gourmet Steak Sandwich		28
tomato relish, caramalised onion, bacon, cheese, Turkish bun, chips		
Chicken, Mushroom & Prosciutto Ballantine <small>gf</small>		39
pepper berry gnocchi, roasted baby carrots, red wine jus		



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

FROM THE WATER

	small	large
WA Beer Battered Snapper df, gfo crispy tempura snapper accompanied by a garden salad, chunky chips & house-made tartare sauce	23	38
Hot & Sour Seafood Broth df, gf fish pieces, prawns, mussels, squid, rice noodles, Asian greens, chili, beanshoots	25	45
Prawn & Crab Fettucine dfo cherry tomatoes, chilli, spinach, confit garlic, parmesan & herb oil		42
Fish Of The Day a culinary ode to the freshest catch available, ensuring a delightful surprise for seafood enthusiasts. Our chef meticulously sources the finest fish		42
The Basalt Seafood Platter 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	for one: 70	for two: 120

SOMETHING ON THE SIDE

Hand-cut Chips v, gf, df crispy, hand-cut potato chips with tangy tomato sauce & creamy aioli	13
Steamed Fresh Seasonal Vegetables dfo, gf, v assorted seasonal vegetables, finished with hemp & herb butter	16

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.

**Please note the seafood platter & scotch fillet are exempt from the Accor discount card.*



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

