



# Basalt

BY THE SEA



**MENU**



@basaltbythesea

PACIFIC

## STARTERS

### Garlic Bread | \$12

Freshly baked bread infused with aromatic garlic butter. Its perfectly crisp exterior and soft, flavorful interior make this number one, just like Western Australia!

### Cheesy & Bacon Garlic Bread | \$13

Our signature garlic bread topped with a decadent layer of melted cheese and crispy bacon pieces.

### Bunbury's Best Popcorn Chicken | \$22 <sup>DF</sup>

Crispy, bite-sized chicken pieces coated in a sweet and spicy Korean-style sauce, garnished with crushed peanuts and sesame seeds for added texture. Developed by Chef Victoria over 11 years, this dish is a staple in her repertoire and a local favorite.

### Saltbush & Pepper Berry Squid | \$20 <sup>GF,DF</sup>

Tender squid from Western Australia's pristine waters, lightly dusted and seasoned with native saltbush and pepper berry. A popular dish from our previous Atlantic Menu, now making its return to celebrate the flavors of the region (served with aioli).

### Antipasto Plate | \$26 <sup>GFO, DFO</sup>

A curated selection of locally sourced olives, marinated feta, chorizo, and house-made piccalilli, served with garlic croutes. Ideal for sharing over a glass of wine while soaking in the stunning ocean views.

### Crispy Prawn Wontons | \$26 <sup>DF</sup>

Golden fried wontons stuffed with succulent prawn filling, paired with a vibrant slaw salad and drizzled with a sweet and spicy chili jam. Finished with a hint of spiced mango dressing for an exotic touch. Quickly becoming a fan favorite!

## SIDES

### House-made Wedges | \$18 <sup>GF,DF</sup>

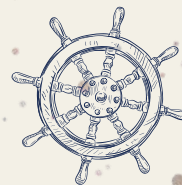
Thick-cut potato wedges served with chili jam and aioli for dipping.

### Fresh Vegetables | \$18 <sup>GF,DFO</sup>

Assorted seasonal vegetables, finished with hemp & herb butter.

### Roasted Fennel & Pumpkin Salad | \$22 <sup>VG,GF,DF</sup>

Roasted fennel and pumpkin with wattle seed dukkah, adding texture and flavor.



#### Navigating the Dietaries

**GFO**-Gluten Friendly Option

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**DFO**-Dairy Free Option

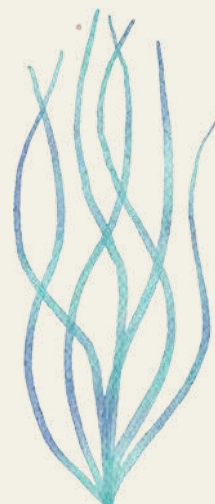
**DF** -Dairy Friendly

**VG**- Vegan

**V**-Vegetarian

**WA**- The #1 State in Australia

\*Please note that the West Coast Rock 'n' Roll Seafood Platter & Slow Roasted Scotch Fillet are exempt from the Accor discount card.



## FROM THE EARTH

### Spaghetti Bolognese | \$30<sup>GFO, DFO</sup>

A traditional Italian dish featuring freshly prepared pasta tossed in a rich, slow-cooked Bolognese sauce. The addition of soffritto and ground meat creates a velvety texture that captures the essence of true Bologna cuisine.

### Sweet Potato 'Bubble & Squeak' | \$22/36<sup>V, GF</sup>

A creative twist on the classic, featuring smoked tofu purée, sautéed mushrooms, and native basil, finished with crispy onion rings and a savory tomato sugo. Available as a small or large plate, it's perfect for vegetarians or anyone seeking bold flavors.

### Roasted Pumpkin | \$22/36<sup>VG, GF, DF</sup>

Hearty roasted pumpkin served atop a silky coconut cauliflower velouté, garnished with confit tomato and broccolini.

## FROM THE FIRE

### Shredded Lemon Myrtle Braised Lamb Shoulder | \$24/48<sup>GF</sup>

Tender lamb shoulder, slow-braised in a fragrant lemon myrtle sauce, served alongside roasted beets, charred zucchini, yogurt, and eggplant. Proudly sourced from Western Australia's finest pastures.

### Slow Roasted Scotch Fillet | \$52<sup>GF</sup>

Scotch fillet slow-roasted with a hint of red merlot and rosemary, served with creamy mashed potatoes, confit tomato, greens, jus, and a tangy beetroot relish. A sophisticated take on a classic steak dish, highlighting the exceptional quality of WA beef.

### Sirloin | \$48<sup>GF, DF</sup>

Grilled to perfection, our sirloin is seasoned with a signature blend of herbs, jus, and spices, served with fresh salad and chips.

### Chili & Miso Braised Pork Belly | \$23/38<sup>GF, DF</sup>

Tender pork belly, slow-braised in a savory chili and miso marinade, accompanied by sesame-roasted pumpkin, rice noodles, and bok choy. Each bite offers a delightful contrast of flavors and textures.

### Cajun Spiced Chicken Breast | \$42<sup>GF</sup>

Succulent chicken breast marinated in a zesty blend of Cajun spices, served with chorizo jambalaya, charred corn salsa, and spiced capsicum dressing. A dish that brings together bold flavors for a satisfying meal.

### "The Hawthorn" Gourmet Steak Sandwich | \$30

A premium steak sandwich with tomato relish and onion jam, providing an elevated comfort food experience at its finest.

GF

### Wattle Seed & Hemp Kangaroo Fillet | \$49

Delicately seasoned kangaroo fillet with native wattle seed and Vasse Valley hemp, paired with confit kipfler potatoes, seared Brussels sprouts, and crispy prosciutto. Finished with a vibrant raspberry glaze to balance the rich, gamey flavors.



## FROM THE WATER

**Western Australian Snapper | \$24/38** <sup>GFO, DF</sup>  
Beer-battered snapper served with chips, salad, and homemade tartare sauce.

**Prawn & Mussel Pappardelle | \$45**  
Pappardelle pasta tossed in a creamy basil sauce with confit garlic, tomatoes, olives, and chorizo. Finished with succulent prawns, mussels, and shaved parmesan.

**Crab & Potato Gnocchi | \$26/48** <sup>GF</sup>  
Pillowy potato gnocchi with tender crab meat, seared scallops, and finger lime, in a delicate caper butter sauce.

**Fish of the Day – Market Price**  
A culinary ode to the freshest catch available, ensuring a delightful surprise for seafood enthusiasts. Our chef meticulously sources the finest fish.

**West Coast Rock 'n' Roll Seafood Platter**  
**For 1 - \$75 | For 2 - \$125**  
Our legendary West Coast Rock 'n' Roll Seafood Platter, a favorite of bands like Mötley Crüe and Australian icons Skyhooks, celebrates the best of WA's ocean bounty. 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.

## DESSERTS

**Aromatic Chocolate Torte | \$22** <sup>GF</sup>  
Rich and velvety chocolate torte topped with maple and chili roasted hazelnuts, served with saffron ice cream.

**Pepper Berry & Raspberry Bavaois | \$19** <sup>GF</sup>  
A creamy raspberry bavaois with a crunchy rice bubble crumb and a unique pink peppercorn ice cream.

**Boyanup Blueberry Frangipane Tart | \$19**  
A light and fruity tart filled with with blueberry frangipane, served with smoked local dardanup honey, banana ice cream, lavender and vodka-poached strawberries.

**Basalt Affogato | \$21**  
Espresso coffee, vanilla bean ice-cream, biscotti and choice of Baileys, Frangelico, Kahlua, Liquor 43 or Tia Maria.



@basaltbythesea

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*