

# mantra

## BUNBURY LIGHTHOUSE



## **HOTEL** **DIRECTORY**

MANTRA BUNBURY LIGHTHOUSE  
2 MARLSTON DRIVE, BUNBURY, WA 6230  
(08) 9781 2700  
INFO@MANTRABUNBURY.COM.AU

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# ANYTHING YOU NEED, WE'VE GOT YOU.

Welcome to Mantra Bunbury Lighthouse Hotel, the perfect place to enjoy a weekend getaway, corporate get-together, special event, or an indulgent night away.

Our rooms and suites are fully equipped to provide you with everything you need to unwind, relax, or keep brilliant ideas flowing. Our restaurant and bar, 'Basalt', offers delicious cuisine and stunning ocean views, where guests and locals can relax and reconnect with family and friends. You can also take a dip in our indoor pool, which is heated year-round, or unwind in the spa after a long day.

Our region offers a captivating blend of stunning beaches, breathtaking nature reserves, abundant wildlife encounters, and a thriving food and wine scene, making it the perfect destination for a getaway.

We are situated in the heart of the city's vibrant dining, shopping, and entertainment precinct. Numerous popular attractions and landmarks in Bunbury are conveniently within walking distance, including the renowned Bunbury Lighthouse. The Entertainment Centre, Back Beach, Cappuccino Strip, and Dolphin Discovery Centre are just a brief stroll away.

On behalf of the Mantra Bunbury Lighthouse team, we look forward to meeting you and hope you enjoy everything the hotel and Bunbury offer. If you require assistance, please don't hesitate to contact our friendly reception staff. Dial 8 on your in-room phone, and a friendly voice will be on the line.

Unwind and enjoy our genuine hospitality and service.

Warm regards,

Mantra Bunbury Lighthouse Team



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BASALT BY THE SEA

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# DINING



## **BASALT BY THE SEA**

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

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.

### *OPENING HOURS*

Monday to Friday, 6:30 am – 9:00 am  
Saturday and Sunday from 7:30 am – 10:00 am  
Continental breakfast Monday and Tuesday  
Full hot buffet Wednesday to Sunday

### DINNER

Tuesday to Saturday, 5:30 pm - 8:30 pm.  
Please note the restaurant is closed for dinner Sunday and Monday.

We recommend making a reservation to guarantee a table. To contact the restaurant for a reservation, dial 5 from your in-room phone.



## **ROOM SERVICE**

Wednesday to Saturday, 6 pm to 8:30 pm.

To contact the restaurant for room service, dial 5 from your in-room phone.

[View Room Service Menus](#)

# GUEST INFORMATION

If you need to get in contact with us from your room, please dial **8** for reception or call us on **(08) 9781 2700**

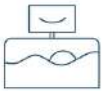


## WIFI ACCESS

Complimentary Wi-Fi is available for hotel guests.

Login: LBR

Password: bookdirectandsave



## RECEPTION

Monday to Thursday, 6.30 am - 9 pm

Friday, 6:30 am - 10 pm

Saturday, 7 am - 10 pm

Sunday, 7.30 am - 5 pm

*Public holiday hours may vary.*

For emergencies only, when reception is closed, please dial **8** and follow the prompts to speak to the Night Manager on site after hours. Alternatively, please ring 0401 628 591.

## ARRIVAL & DEPARTURE

### CHECK-IN

Check-in is from 2 pm. If you require an earlier check-in, please call our friendly team to organise. Early check-ins are subject to availability.

### CHECK OUT

Check-out is 10.00 am. If you require a late check-out, please contact our friendly team. There will be an additional charge, and it is subject to availability.

## EXPRESS CHECK-OUT

Please drop your key in the key return box. We will charge the card on file and forward your tax invoice by email.



## PARKING

Free parking is available on-site for our guests.



## SWIMMING POOL & SPA

The indoor Pool & Spa area is open daily from 8 am to 8 pm. Pool towels are available upon request at Reception. If you are staying over a number of days, please re-use the pool towels - a free clothes dryer is located in the guest laundry adjacent to the pool.

*Children under 16 MUST be supervised by a responsible adult at all times in the pool area.*

## KIOSK

Our kiosk located at reception is available to purchase coffee, snacks, soft drinks and a limited selection of beer and wine.



### **COMPLIMENTARY COFFEE AND TEA**

Coffee and tea are available in your room at no charge.

### **TOILETRIES**

Complimentary sustainable toiletries are located in the vanity area of your bathroom.

### **HOUSEKEEPING**

Rooms are serviced daily between the hours of 9 am - 2 pm. All rooms receive a mini-service every day (sheets pulled up, bathroom vanity wiped, towels and amenities replaced if necessary), with full service & Linen change every 4th & 5th day, depending on the length of stay. Please hang your 'Do not disturb' sign if you are not requiring a service.

Please note that there is no Housekeeping service on Sundays & Public Holidays.



### **LAUNDRY**

A complimentary self-service guest laundry is available on-site. Washing Powder sachets are available from Reception for \$2.50/sachet.



### **IN-ROOM APPLIANCES**

For your convenience, an electric kettle, toaster, hairdryer, iron and mini fridge and TV are provided in your room.



### **ADDITIONAL BEDDING**

Blankets and additional pillows are located in the wardrobe.

### **GUESTS IN ROOM**

Roll-away beds are offered at a \$40 charge per person.

### **MAINTENANCE**

Please contact reception if there is anything in your room that is not operational, and we will endeavour to rectify the situation immediately.

### **DAMAGES**

Damages will be assessed and charged to the credit card we have on file. All guests are liable for any damage caused due to the actions of themselves or their guests during their stay.

### **SMOKING/VAPING**



Smoking and vaping are NOT PERMITTED at the property in public areas and guest rooms. A fine of \$400 will be charged on evidence of smoking or vaping in the rooms.

### **LOST PROPERTY**

We will endeavour to return the lost property to you if it is found; please contact the hotel and organise a prepaid parcel to be sent to your corresponding address.



### **LUGGAGE**

Luggage storage is available. Please contact reception.



### **TAXI**

A Taxi can be booked with our reception team.

### **PET POLICY**

Certified assistance animals are welcome at the hotel. However, no pets are permitted on site.

### **FIRST AID**

A first aid kit is located at reception. Please let us know if we can be of assistance.

### **EMERGENCY EVACUATION PLAN**

Detailed emergency instructions are located on the back of your entrance door. Please familiarise yourself with the nearest fire exit and Assembly points.



- Ground Level / Reception
- Restaurant Level / First Floor
- Upper Level
- Accessibility Rooms

# TURN YOUR DREAMS INTO REWARD POINTS

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# Basalt

BY THE SEA



**MENU**



@basaltbythesea

PACIFIC

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*

## 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>

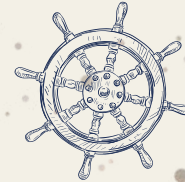
Thick-cut potato wedges served with chili jam and aioli for dipping.

### 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

**GF**-Gluten Friendly

**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.

# Basalt

BY THE SEA

## 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.

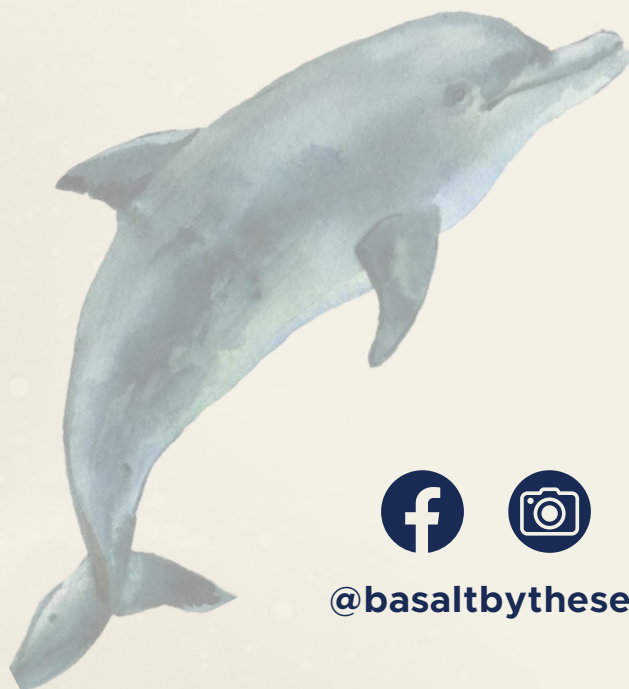
## DESSERTS

**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.



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