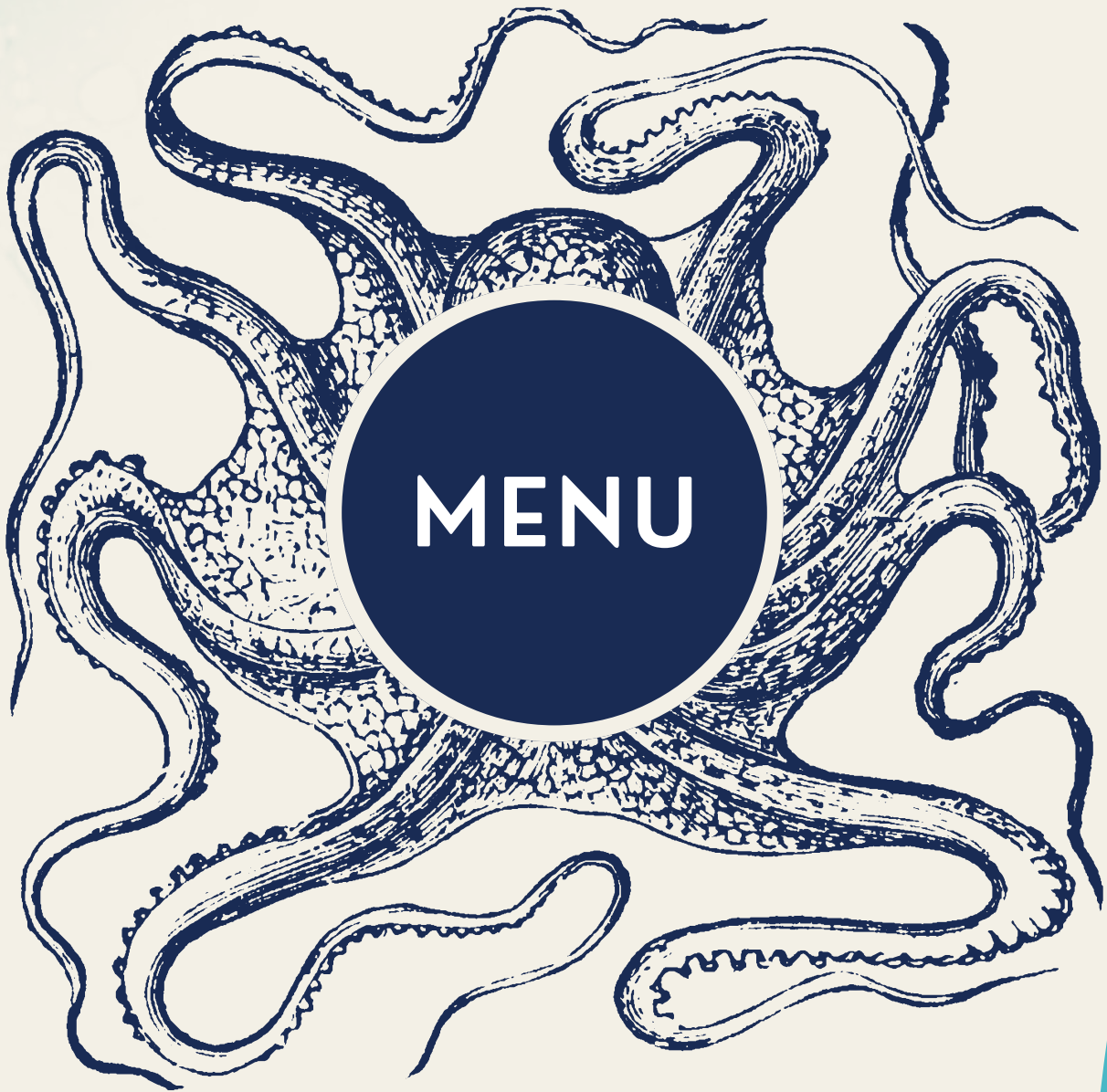


Basalt

BY THE SEA



@basaltbythesea

PACIFIC

STARTERS

Garlic Bread \$12

Cheesy & Bacon Garlic Bread \$14

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

Chilli & Lime Squid \$20 ^{DF, GF}

Tender squid from Western Australia's pristine waters, served with slaw salad, nuoc cham dressing.

Beetroot & Finger Lime Cured Salmon \$28 ^{DF, GF}

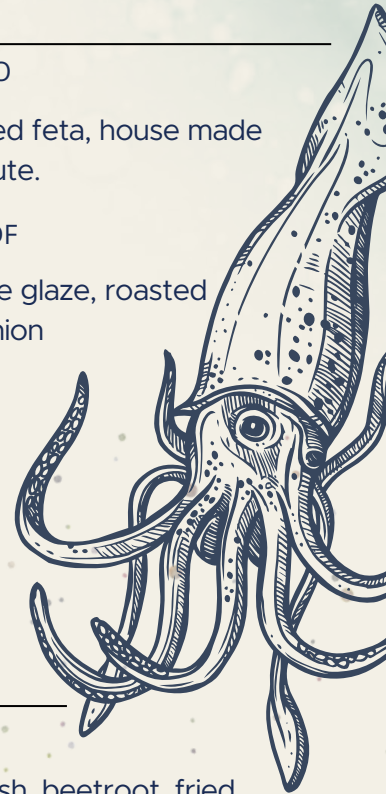
Sparkling shiraz gel, fennel & beet salad.

Marinated Plate \$26 ^{GFO}

Rokewood olives, marinated feta, house made piccalilli, chorizo, garlic croute.

Popcorn Chicken \$23 ^{DF}

Sweet & spicy Korean style glaze, roasted peanuts, sesame, spring onion



FROM THE FIRE

Pepper Berry Braised Lamb Shoulder \$26/52 ^{GF}

Lamb shoulder cutlet, wattle seed, potato puree, baby carrots, basil & olive jus.

Slow Roasted Scotch Fillet | \$58 ^{GF}

Crushed potatoes, beetroot relish, charred greens, garlic jus.

Charred Sirloin Steak \$50 ^{DF, GF}

Chips, salad, red wine jus.

Steak Sandwich \$34

Bacon, cheese, tomato relish, beetroot, fried onions, mustard, chips.

Saltbush & Hemp Chicken Breast \$49 ^{GF}

Wild mushrooms, baby leeks, cauliflower cheese puree, roasted cauli florets, pomme anna potato.

Spiced Pork Belly \$26/40 ^{DF, GF}

Roasted sweet potato, capsicum & chipotle sauce, cucumber & corn salsa.

FROM THE GARDEN

Black Garlic Gnocchi \$28/48 ^V

Roasted pumpkin velouté, asparagus, broccoli, cherry tomato, spring onion.

Charred Miso Baby Eggplant \$26/38 ^{GF, DF, V, VG}

Sesame & miso tofu, bok choy, soy caramel.

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 the Slow Roasted Scotch Fillet is exempt from the ACCOR discount card.



FROM THE SEA

Prawn & Clams \$28

Chorizo, onion, cherry tomatoes, chilli, white wine.

Beer Battered Snapper Fillet \$26/39^{DF, GFO}

chips, salad, tartare sauce, lemon dressing.

Crab Linguine \$28/48

Spinach, chilli, onion, sugar snaps, lemon myrtle butter.

Seafood Tom Yum \$28/50^{GF}

Mussels, snapper, squid, bean shoots, rice noodles, chilli, prawn & lemongrass rice paper dumpling.

Fish Of The Day – market price

Chef's daily selection. Ask our team for today's catch.

SIDES

Steamed Vegetables \$16^{V, GF, DFO}

Hemp & pepper berry butter, wattle seed dukkha.

Roasted Root Vegetables \$19^{V, GF, DF}

Honey & mustard glaze.

DESSERTS

Taste Of The Tropics \$20^{GF}

Mango parfait, coconut panna cotta, strawberry 'daiquiri' gel, lime & rum caramel, charred pineapple salad.

Pistachio & Olive Oil Cake \$20^{GF}

Roasted almond dukkha, pumpkin gel, ginger & orange ice cream, pistachio emulsion.

Double Chocolate Mille Feuille \$22

White & dark chocolate mousse, layers of crisp puff pastry, strawberry gel, white chocolate & raspberry ripple ice cream & pepper berry cookie crumb.

Basalt Affogato \$24

Espresso, vanilla bean ice cream, biscotti with a choice of Baileys, Frangelico, Kahlua, Licor 43 or Tia Maria.



@BASALTBYTHESEA

*Room service is provided exclusively by Basalt By The Sea

*Please note Basalt By The Sea unfortunately does not accept cash

A detailed black and white line drawing of an octopus, viewed from above. The octopus's head is in the center, with its eight tentacles extending outwards in various directions. The tentacles are covered in small, dark spots, giving them a textured appearance. In the center of the octopus's head, there is a dark blue circular logo with a white border. Inside the logo, the word "Basalt" is written in a white, cursive script font, and below it, the words "BY THE SEA" are written in a smaller, white, sans-serif font.

Basalt

BY THE SEA



@basaltbythesea