

Basalt

RESTAURANT & BAR



@basaltbythesea

PACIFIC

STARTERS

Garlic Bread \$13

Cheesy & Bacon Garlic Bread \$15

Our signature garlic bread topped with melted shredded cheese and crispy smoked bacon.

Popcorn Chicken \$24 ^{DF}

Crispy golden chicken tossed in a sweet and spicy Korean glaze, finished with roasted peanuts, sesame and fresh spring onion.

FROM THE FIRE

Pork Loin Rack \$26/49 ^{GF}

Succulent pork loin rack served with a rich ham hock broth, confit potatoes and sweet garden peas.

Saltbush-Marinated Lamb Rump \$30/58 ^{GF}

Pan seared lamb rump with slow-braised mint lamb shoulder, roasted pumpkin, beetroot, and a red wine & confit garlic jus.

Charred 300g Sirloin Steak \$54 ^{DF, GF}

Premium sirloin grilled over an open flame, with chips, garden salad and red wine jus.

FROM THE GARDEN

Charred Mediterranean Vegetables \$26/38 ^{GF, DF, V, VG}

Seasonal Mediterranean vegetables, cooked over flame, with braised lentils, lemon myrtle and olive tapenade and basil oil.

House-Made Spinach Fettuccine \$28/48 ^V

Fresh spinach pasta tossed with smoked tomato and garlic sauce, mushrooms, asparagus, chilli, ricotta and crispy garlic crumbs.

Chilli & Lime Squid \$22 ^{I, GF, DF}

Tender squid lightly fried, with a charred pineapple and chilli salad, finished with fresh lemon.

Marinated Plate \$26 ^{GFO}

A generous selection of local Rokewood olives, marinated feta, house-made piccalilli, cured chorizo and toasted garlic croute.

Steak Sandwich \$36

Chargrilled steak layered with bacon, cheese, house-made tomato relish, beetroot, fried onions and mustard on toasted Turkish bread, with chips.

Master Stock Poached Chicken Breast \$49 ^{DF, GF}

Delicately poached chicken breast with bok choy, ginger, chilli and sesame sweet potato purée, miso fried rice and pickled cucumber salad.

Slow-Roasted Garlic & Herb Scotch Fillet \$60 ^{GF}

Crushed potatoes, charred greens, beetroot relish, caramelised shallot, red wine jus

*Please note that the scotch fillet is exempt from the Accor discount



NAVIGATING THE DIETARIES

GFO — Gluten Friendly Option

GF — Gluten Friendly

DFO — Dairy Free Option

DF — Dairy Friendly

VG — Vegan

VGO — Vegan Option

V — Vegetarian

Country of origin for seafood

A — Australian

I — Imported

M — Mixed



FROM THE SEA

Prawn, Clams & Snapper Ragù \$28/50 ^A

Local seafood simmered in a rich tomato sugo with pepper berry gnocchi, snow peas, confit garlic and parmesan.

Spiced Coconut Mussels \$26/48 ^{DF, GFO, A}

Fresh mussels served in a fragrant coconut broth infused with lemongrass, ginger, chilli and lime, accompanied by crusty bread.

Beer-Battered WA Snapper Fillet \$27/40 ^{DF, GFO, A}

Crisp golden snapper fillet, with chips, garden salad with lemon dressing and house-made tartare sauce.

Shark Bay Crab & Saffron Buckwheat Risotto \$26/49 ^{GF, A}

Creamy saffron-infused risotto finished with sweet Shark Bay crab, fresh herbs, peas and a parmesan crisp.

SIDES

Steamed Vegetables \$17 ^{GF, V, VGO, DFO}

Seasonal vegetables tossed with Vasse Valley hemp and pepper berry butter, finished with wattle seed dukkha.

Hand-Cut Chips \$16 ^{GF, DF, V, VGO}

Golden hand-cut chips served with aioli and house-made tomato sauce.

Orange & Thyme Roasted Carrots & Parsnips \$19 ^{GF, V, VGO, DFO}

Roasted root vegetables glazed with orange and thyme.

DESSERTS

Guinness & Chocolate Mousse Tart \$22 ^{GF}

Rich dark chocolate mousse tart with rhubarb compote, vanilla cream and rhubarb & white chocolate ice cream.

Banana Parfait \$20 ^{GF}

Silky banana parfait with Vasse Valley hemp and hazelnut crumb, salted caramel, scorched banana and crisp wattle seed tuile.

Honey-Spiced Pear \$20

Poached pear with honey mousse, crisp sweet and spiced filo pastry and elderflower yoghurt sorbet.

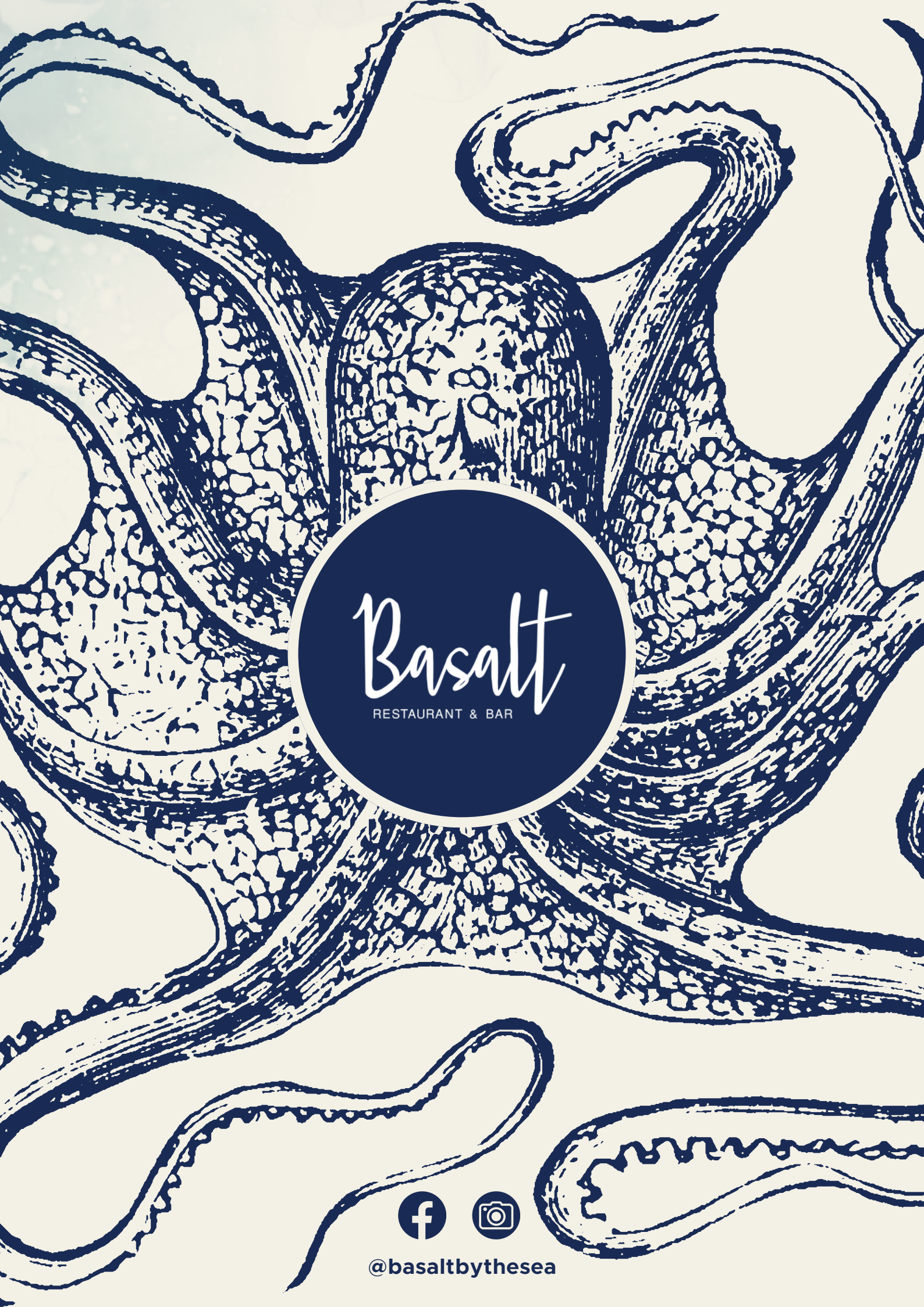
Basalt Affogato \$24

Vanilla bean ice cream with freshly brewed espresso and served with biscotti. Add your favourite liqueur for the perfect finish.
– Baileys, Frangelico, Kahlua, Licor 43 or Tia Maria



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*Dial 5 for room service and is provided exclusively by Basalt By The Sea



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