

Liquid Desserts

Basalt Affogato

Two Fat Cows vanilla ice-cream, espresso, biscotti, Kahlua, Liqueur 43 or Ratu Signature 8 year rum liqueur

16

Lighthouse Regional Whisky Flight

Aberlour 12 year old - Speyside Region (20mls)
Oban 14 year old - Highland Region (20mls)
Talisker 10 year old - Island Region (20mls)

24

Don Pedro

A South African dessert cocktail -
Vanilla bean ice-cream blended with one of the following:
Jameson, Johnny Walker Red, Kahlua or Frangelico

17

Coffee

| | | | |
|---------------|-----|--------------------------------------|------|
| Espresso | 4 | Irish Coffee - Jamesons Irish Whisky | 12.5 |
| Long Black | 4 | Jamaican Coffee - Tia Maria | 12.5 |
| Cappuccino | 4 | Mexican Coffee - Kahlua | 12.5 |
| Flat White | 4 | Kentucky Coffee - Wild Turkey | 12.5 |
| Cafe Latte | 4.5 | Romano Coffee - White Sambucca | 12.5 |
| Chai Latte | 4.5 | Scottish Coffee - Lochan Ora | 12.5 |
| Mocha | 4.5 | Frangelico Mochaccino | 12.5 |
| Hot Chocolate | 4.5 | | |

All liqueur coffees are made with espresso & cream

Tea Selection

Choose from English Breakfast, Earl Grey, Chamomile, Green Tea or Peppermint 4

Fortified Wine

| | |
|---|------|
| Sittella Liqueur Verdelho, Swan Valley | 7.5 |
| Sittella Swan Valley Tawny | 7 |
| Liqueur Tokay - Please ask for current selection | 7.5 |
| Liqueur Muscat - Please ask for current selection | 7.5 |
| De Bortoli 21 Year Old Boys Tawny Port | 8.5 |
| Galway Pipe Port | 8.5 |
| Penfolds Grandfather Port | 16.5 |

Basalt

RESTAURANT & BAR



Basalt

RESTAURANT & BAR

| | |
|---|----------------------|
| Garlic bread | 8 |
| Warm Rokewood olives + charred bread | 7 |
| Local River Valley feta + charred bread | 7 |
| Shredded beef, burnt leek & cheddar croquettes, horseradish mayo | 12 |
| House-cut fries, aioli, ketchup <i>(df)</i> | 9 |
| Fish tostadas, crispy market fish, avocado, coriander, charred corn, chilli | 13 |
| Szechuan salted squid, sesame, spring onion, lime aioli <i>(gf)</i> | 13 |
| Seafood Board | 38 |
| Snapper bites, S&P squid, garlic butter fried prawns vodka and lime cured salmon, salmon croquette marinated occy, crab arancini, seaweed salad | |
| Bruschetta - roasted heritage tomatoes, roquette, grilled peppers, local feta, grated parmesan <i>(v)</i> | 17 |
| Seared scallops + confit duck ravioli, butternut veloute chorizo crumb | 22 |
| Chilli tomato and king prawn pasta, capers, parsley lemon pangrattato, EVOO, parmesan | 21 |
| Barbequed king prawns, lime and sesame cous cous, cherry tomatoes, citrus + chilli emulsion <i>(df)</i> | 21 |
| Marinated heirloom tomatoes, goats cheese, pumpkin seeds, tapenade, balsamic <i>(v, gf)</i> | small 18 large 32 |
| BBQ oregano lamb cutlets - potato puree, roasted beets, black garlic, capsicum couli <i>(gf)</i> | small 21 large 38 |
| Slow cooked Blackwood Valley beef brisket, Asian flavours, rice, broccoli, sesame, chilli <i>(df)</i> | small 18 large 32 |
| Tempura battered North West snapper, green salad, house-cut chips, dill aioli <i>(df)</i> | small 18 large 32 |
| Crispy pork belly, chilli, apple + fennel salad smoked apple puree <i>(df, gf)</i> | small 18 large 32 |
| Chipotle spiced chicken, Mexican green rice charred lime, coriander, fermented hot chilli sauce <i>(df, gf, lf)</i> | small 18 large 32 |

| | |
|---|------|
| Fish of the day - pan fried pumpkin, red quinoa + roasted Vasse Valley hemp seed, pickled shallot & baby kale salad, black pepper vinaigrette <i>(gf)</i> | MP |
| Flaky pastry pie chunky fries, seasonal greens | 28 |
| Tasmanian salmon, wild rice + nori crust, cucumber, mint, sweet potato, soy and ginger dressing <i>(gf)</i> | 34 |
| Parma ham wrapped chicken breast Warm potato salad, grape tomatoes, lemon, sage <i>(gf)</i> | 34 |
| 12 hour slow roasted scotch fillet aligot potato mash, parsnip puree, charred onions + broccolini, chimichurri butter <i>(gf)</i> | 39.5 |
| Black Angus Sirloin green salad, steak fries, mustard, red wine jus <i>(gf, df)</i> | 34 |

Decadent Desserts

| | |
|--|--------------|
| Tropical Passion mango mousse, coconut and lime curd, pineapple, mango and pineapple ice-cream <i>(gf)</i> | 15 |
| Baked plums, licorice pannacotta, ginger crumb gingerbread ice-cream <i>(gf)</i> | 15 |
| Bitter Chocolate Marquise roasted Vasse Valley hemp + oat crumble, peppermint ice-cream | 15 |
| Raspberry Vanilla Semi Freddo jammy dodger, vanilla mousse, macadamia crumb | 15 |
| Banana Cake Peanut brittle, salted caramel, peanut butter ice-cream | 15 |
| Farmhouse cheese board, accompaniments, flat breads | |
| | 1 cheese 15 |
| | 2 cheeses 19 |
| | 3 cheeses 23 |

Please make your waiter aware if you have any dietary requirements.

We will endeavour to cater for these to our best ability, however we cannot guarantee trace elements will not be found

v vegetarian df dairy free lf low fat gf gluten free

We apologise for any inconvenience but there is strictly no individual billing