

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



A surcharge of 10% applies on all Public Holidays

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Garlic bread	8
Crisp flatbread, dip, Vasse Valley hemp dukkah	12
Lime and szechuan salted squid, aioli (df, gf)	13
House-cut fries, rosemary salt, aioli, ketchup (df, gf)	9
Fetta, olives and charred sourdough	10
Korean style popcorn chicken, peanuts, green onion (df, gf)	15
Croquettes - sweet onion, pancetta + manchego, romesco	8
Gnudi, forest mushrooms, spinach brown butter, parmesan (v)	small 18 large 32
Field mushroom 'pizza' tomato, charred capsicum basil, bocconcini, roquette (v, gf)	small 18 large 32
Fried crab rice paper rolls, Asian herb salad, sriracha mayo (df)	19
Rare beef tataki, green papaya + mango, hot pickled cucumber (df, gf)	18
Pork and cider meatballs, potato galette smoky tomato sauce (gf)	18
Cured salmon, fennel remoulade, parmesan churros truffle mayo	19
Tempura battered WA snapper fillet, green salad, house-cut chips, aioli (df)	small 18 large 32
Sweet and sour prawns, kimchi fried rice, choy sum (df, gf)	small 21 large 38
'Chicken salad', pickled mushrooms, asparagus + quinoa, tarragon aioli (df, gf)	small 18 large 32
Seafood spaghetti, prawns, squid, smoked chorizo, Spinach, confit tomatoes, parmesan	small 22 large 39
BBQ chipotle pork belly, charred corn and jalapeno Relish, corn puree, slaw (gf)	small 18 large 32
Flaky pastry pie potato mash, steamed greens	28

Buttermilk brined lamb shoulder, pumpkin hummus harissa, zucchini + pea salad (gf)	35
Fish of the day - pan fried Crisp prosciutto + anchovy crushed gourmet potatoes olive crumb, basil oil (gf)	MP
Stirling Ranges beef sirloin Chunky chips, green salad, red wine jus (df, gf)	34
Saltbush marinated chicken breast, sweet potato, charred onions + eggplant, red wine jus (gf)	34
12 hour slow roasted mustard and Vasse Valley hemp seed encrusted Scotch Fillet, champ potatoes, asparagus, garlic jus (gf)	39
Basalt Seafood Board snapper bites, Szechuan squid, cured salmon, paella balls, sesame prawn toasts, chilli jam	38

Decadent Desserts

Blackberry pannacotta, smoked honey, crisp wafer, 'eton mess' ice cream (gf)	15
Nougat, salted peanut caramel and chocolate tart, peanut crumble, banana parfait	15
Ricotta polenta cake, lemon gnocchi, lemon and Rosemary syrup, meringue, lemon curd ice-cream	15
'Cereal + Milk' chocolate ganache cake, caramelized rice bubbles	15

Freshly baked.....(allow 20 minutes)

Toffee Fondant Pudding, butterscotch sauce, Cacao nibs, praline ice-cream	15
Triple chocolate cookies, choice of ice-cream (3 cookies per serve)	9
Traditional Madeleine, Z Karamel ganache (1 madeleine per serve)	4

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

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