

## 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 - Scotch whiskey     | 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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## Snacks

|  |    |
|--|----|
| Garlic bread   | 8  |
| Lime and szechuan salted squid, aioli (df, gf)               | 13 |
| Korean popcorn chicken, peanuts, sesame green onion (df, gf) | 15 |
| House-cut fries, rosemary salt, aioli, ketchup (df, gf)      | 9  |
| Crispy fried pork hock, sweet sour sauce (df, gf)            | 13 |
| Fetta, Rokewood olives and charred sourdough                 | 10 |

## Plates

|   |                      |
|---|----------------------|
| Steamed prawn dumplings, nuoc cham, bean shoots, coriander  | 21                   |
| Heirloom tomatoes, burrata, almonds, crustini (v, gf)   | 18                   |
| Lentil and potato cake, potato and onion bhaji charred courgette, tomato chutney (vegan, gf)                    | small 18<br>large 34 |
| Slow cooked crispy pork belly cauliflower, beetroot and apple jam, prune jus (gf)                               | small 19<br>large 35 |
| Persian spiced chicken, almonds, spiced rice, onion + coriander (gf)  | small 19<br>large 35 |
| Pressed lamb shoulder, rosemary roasted sweet potato, feta, mint oil, plum puree (gf)                           | 19                   |
| Blue swimmer crab and king prawn spaghetti - homemade pasta, heirloom tomatoes, capers chilli, shellfish butter | small 23<br>large 39 |
| Char-grilled pumpkin, brown butter, smoked yoghurt, toasted pepitas, harissa (v, gf)                            | 16                   |
| Grilled corn cakes, charred corn puree mojo verde, manchego (v, gf)   | 16                   |
| Tempura battered WA snapper fillet, green salad, house-cut chips, aioli (df)                                    | small 19<br>large 35 |
| Flaky pastry pie potato mash, steamed greens  | 28                   |

|  |    |
|--|----|
| Lamb Bhuna biryani rice, pickled veg (gf)  | 35 |
| Fish of the day - Vasse Valley hemp crumb gnocchi, peas, asparagus, chive butter   | MP |
| Stirling Ranges beef sirloin chunky chips, green salad, red wine jus (df, gf)  | 35 |
| Sous vide chicken breast, potato rosti, Zucchini, tomato and olive sauce (gf)  | 35 |
| 12 hour slow roasted scotch fillet mustard and Vasse Valley hemp seed crust, champ potatoes, charred asparagus + broccolini, garlic jus          | 41 |
| Basalt Seafood Board snapper bites, Szechuan squid, chermoula marinated king prawns, cured salmon, sesame prawn toasts, chilli jam, wakame salad | 39 |

## Decadent Desserts

|  |    |
|--|----|
| Burnt basque cheesecake, passionfruit ice-cream 'brown sugar shortbread, orange marmalade (gf)                           | 17 |
| Strawberry pannacotta, cornflake mousse, cornflake ice-cream, dehydrated strawberries, caramelized cornflake crunch (gf) | 17 |
| Bitter chocolate tart, caramelized oranges, chocolate crackling, cognac and orange ice-cream                             | 17 |
| Tiramisu, coffee mousse, mascarpone, sponge espresso gel, almond and Vasse Valley hemp ice-cream                         | 17 |

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

|   |    |
|---|----|
| Toffee fondant pudding, marshmallow ice-cream salted caramel, nougatine | 17 |
| Triple chocolate cookies, choice of ice-cream (3 cookies per serve)     | 9  |

|   |              |
|---|--------------|
| Farmhouse cheese board, accompaniments, flat breads |              |
|   | 1 cheese 15  |
|   | 2 cheeses 20 |
|   | 3 cheeses 24 |

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 gf gluten free

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

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