

Basalt

BY THE SEA

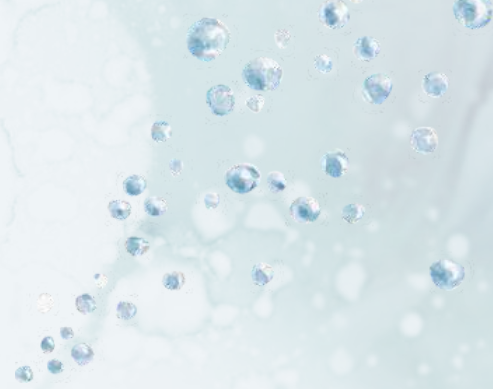


MENU

Arctic

Basalt

BY THE SEA



STARTERS

Garlic Bread | \$12

Freshly baked bread infused with aromatic garlic butter. Crisp outside, soft inside — just like WA.

Cheesy & Bacon Garlic Bread | \$14

Our signature garlic bread topped with golden cheese and crispy bacon.

Popcorn Chicken | \$22 ^{DF}

Bite-sized chicken with sweet and spicy Korean-style glaze, crushed peanuts and sesame.

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

Flash-fried squid served with crisp slaw, house-made chilli jam.

Antipasto Plate | \$26 ^{GFO, DFO}

Marinated feta, warm Rokewood olives, house-made piccalilli, bruschetta mix, garlic croutes.

Saltbush Crusted Kangaroo | \$28 ^{GF, DFO}

Pepper berry braised red cabbage, parsnip crisps, raspberry glaze.

FROM THE FIRE

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

Grilled to your liking, served with fresh salad, chips, and a rich red wine jus.

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

Mustard, garlic & herb crust, olive oil crushed potatoes, charred greens, beetroot relish, red wine-mushroom jus.

Hyderabadi Lamb Shank | \$50 ^{GF}

Slow-cooked lamb with fragrant rice, broccolini and garlic-coriander flatbread.

Crispy Pork Belly | \$24/\$39 ^{GF}

Caramelised parsnip purée, roasted fennel, green apple chutney.

Hemp & Herb Marinated Chicken | \$49 ^{GF}

Semi-dried tomatoes, basil, prosciutto, black olive gel, tomato coulis, duck fat potatoes.

Gourmet Steak Sandwich | \$32

Tomato relish, onion rings, bacon and cheese with BBQ sauce on toasted Turkish bread with a fresh salad and chips.

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.



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FROM THE WATER

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

Served with chips, garden salad, house-made tartare, and lemon dressing.

Seafood Gnocchi | \$28/\$50

Saltbush gnocchi pan fried with prawns, crab, and snapper, with capsicum, onion, garlic, spinach, pomodoro sauce, parmesan, and finished with a spring onion oil.

Market Fish of the Day | Market Price

Chef's daily selection — ask our team for today's fresh catch.

DESSERTS

Chocolate & Marshmallow Cake | \$20

Wattle seed & hemp ganache, with blood orange sorbet.

Baked Lemon Myrtle Cheesecake | \$20^{GF}

Raspberry & finger lime ice cream, with a sherbet crumb.

Roasted Rhubarb Panna Cotta | \$20^{GF}

Rum-poached pear earl grey ice cream.

Basalt Affogato* | \$24

Espresso, vanilla bean ice cream, biscotti with a choice of Baileys, Frangelico, Kahlua, Liquor 45 or Tia Maria.

FROM THE EARTH

Lentil Stuffed Zucchini | \$24/\$38^{GF, DF}

Roasted shallot, zucchini purée, baby carrots, cauliflower velouté & chermoula.

Fresh Vegetables | \$15^{GF, DFO, V}

Assorted seasonal vegetables tossed in hemp butter, with wattle seed dukkah (contains nuts).

Roasted Potatoes | \$18^{GF, DF, V}

Crispy roasted potatoes served with a smoky mojo sauce.



@basaltbythesea

*Room service is provided exclusively by Basalt By The Sea

Please note Basalt By The Sea unfortunately does not accept cash

*Please note the Basalt Affogato is exempt from the ACCOR discount card.



WELCOME TO

Basalt

BY THE SEA

At Basalt By The Sea, we celebrate the essence of an exceptional dining experience—an ode to those who relish the magic of a night unfolding in the heart of Western Australia's coastal charm.

Our culinary philosophy is rooted in the freshest produce, particularly seafood that inspires our chefs to craft exquisite dishes. From freshly filleted fish to hand-cut steaks and carefully curated salads, every detail embodies our commitment to quality and flavour. We take pride in elevating the familiar dressing of our entrées with a touch of XO sauce or savouring the simplicity of homemade tomato sauce on freshly cut chips

Desserts are a labour of love, each creation homemade to complement your dining journey while the Indian Ocean provides a scenic backdrop, adding a touch of serenity to your experience.

Allow us at Basalt By The Sea to present our passion on your plate, inviting you to savour the culmination of culinary artistry against the backdrop of breathtaking coastal views.

Welcome to a symphony of flavours at Basalt By The Sea.

Sincerely,

Chef Victoria Austin