

EXAMPLE MENU

STARTERS

Fries, House Made Aioli 12

Warmed Basalt Olives 12

Spanish White Anchovies, 15
Basalt Cultured Butter,
Jane Dough Baguette

Roma Tomato, Pesto, 18
Childers Cove Goats Cheese
Tart

Pumpkin Soup, Labna 18

TO SHARE

Warm Roasted Pumpkin, 14
Hummus, Seeds

Merri Banks Duck Fat Chats 14

Jane Dough Baguette, 10
Basalt Cultured Butter

MAINS

Slow Cooked Local Lamb, 38
Braised Lentils, Cauliflower
Purée, Salsa Verde

Grilled L'Artisan Dairy Organic
Halloumi, Basalt Honey, 34
Egyptian Dukkah, Freekeh
Salad

Pan Fried Port Fairy Flake, 34
Chips, Salad

DESSERTS

Baked Almond Cheesecake, 15
Roasted Rhubarb

Selection of Local Cheeses 33

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Groups 10+ 75

Chefs Selection Menu
3 Courses

Cellar Door Open

Wed & Thur. Bar Snacks. Tastings. Wine Sales

Fri, Sat & Sun. Lunch. Tastings. Wine Sales

SNACKS AT BASALT

Warmed Basalt Olives	12
Spanish White Anchovies, Basalt Cultured Butter, Jane Dough Baguette	15
Roma Tomato, Pesto, Childers Cove Goats Cheese Tart	18
Pumpkin Soup, Labna	18
Selection of Local Cheeses	33
Charcuterie Platter	29



Basalt Wines

Beers

Whiskey

Port

Sherry

Cognac

GIFT VOUCHERS AVAILABLE

ASK SHANE FOR SOME TAKE HOME WINE IDEAS