



BASALT

# LUNCH *menu*

Locally sourced ingredients, house made in our on-site kitchen  
Our Mediterranean menu is designed to share and be expertly complimented by our wines

<b>Feed Me Menu</b>	Let us feed you with a selection of our most loved dishes	50 pp
	Dessert included	75 pp
<b>Lunch Menu</b>	Mt Zero Olives	12
	House-made Potato Focaccia, Green Olive Butter	9
	Fries, Chipotle Aioli	12
	White Anchovies, Crostini, Capsicum Butter	8 ea
	Kataifi Pastry Wrapped Goat's Cheese, Basalt Honey	9 ea
	Tower Hill Carrots, Almond Cream	14
	Merri River Asparagus, Curd, Sesame Crumb	19
	Spanish Mussels in Galician Sauce	20
	Skipton Smoked Eel, Beetroot, Macadamia Cream	30
	Fish of The Day	mp
	Pork Terrine, Pickled Veg	30
	Salt Kitchen Smallgoods	24
	Cheese Selection Served with Fruit Bread, Basalt Honey	30
<b>Dessert</b>	Balagio's Tiramisu	15
	Chocolate Mousse, Honeycomb	15

Ask one of our friendly team if you have any questions. Please notify us of any dietaries.  
15% Public Holiday surcharge applies.

Enjoy a wine tasting experience at \$15 per person