



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

Feed Me Menu	Let us feed you with a selection of our most loved dishes	50 pp
	Dessert included	75 pp
Lunch Menu	Mt Zero Olives	10
	House-made Potato Focaccia, Green Olive Butter	10
	Fries, Chipotle Aioli	12
	Tower Hill Carrots, Almond Cream	14
	Merri River Tomatoes, Macadamia, Sesame Crumb	15
	White Anchovies, Crostini, Capsicum Butter	9 ea
	Spanish Mussels in Galician Sauce	20
	Fresh Local Fish, Salad, Fries	mp
	Skipton Smoked Eel, Beetroot, Macadamia Cream	30
	Salt Kitchen Salami	26
	Pork Terrine, Pickled Veg	26
	Kataifi Pastry Wrapped Goat's Cheese, Basalt Honey	10 ea
	Cheese Selection Served with Fruit Bread, Basalt Honey	30
Dessert	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