

BASALT TAPAS MENU

Warmed Basalt olives	8
Grilled Casa Iberica Chorizo	8 (GF)
Bowl of fries and garlic aioli	9 (GF)
Seafood Chowder, sourdough bread	16 (GF)
Local Smoked Eel, pickled beetroot, horseradish on crustini (2pcs)	9
Spanish Anchovy, capsicum, salsa verde (2pcs)	6.5
Roasted Pumpkin, persian feta & dukkah bruschetta (2pcs)	9
Local smoked Buffalino cheese w Spanish bean dip	10 (GF)
Grilled Shaw River Buffalo Panir, apple & walnut salad	15 (GF)
Kataifi pastry wrapped-goat cheese balls, local honey (2pcs)	9
Artisan cheese board w quince paste & fruit bread	29
Slow braised local Venison taco (2pcs)	15 (GF)
Basalt Empanada of the day (2pcs)	9
Slow cooked lamb rib & slaw sliders (2pcs)	14
Duck and foie gras rillettes, cornichons, petit salad	25
Cured meats and salami	17 (GF)

Chef's selection menu from \$35 p/p, essential for 10 or more

Sunday & public holiday surcharge 12%

BASALT WINE BY THE GLASS

SPARKLING & CHAMPAGNE

Julia and Navines Cava, Spain. "Crisp & dry"	10/39
Canard- Duchene " Grower Champagne " Reims France	125

WHITES

2016 Basalt Riesling - 94 points James Halliday	12/39
2015 Basalt Riesling - Winner of a Gold medal & two trophies - best Riesling in show at the western Victoria wine show 2015	49
2015 Basalt Chardonnay " its so worth a try"	12/39

ROSE

2017 West Cape Howe Tempranillo Rose	10/39
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REDS

2016 Basalt "Great Ocean Road" Pinot noir	14/49
2011 Batista Pinot Noir Manjimup WA	59
2008 Overflo by Basalt "Bannockburn" Shiraz	12/39

CELLAR RELEASE WINES VIA CORAVIN

2015 Basalt "Great ocean road" Pinot noir - Runner up best in Australia at the 2016 Royal Melbourne wine show- 95 points	16/64
2015 Basalt "The bream king" Tempranillo	15/60
2005 Balnaves of Coonawarra Cabernet Sauvignon	18/72

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