

TAPAS MENU

Where possible we source local, sustainably grown, organic & delicious produce
All dishes are designed to be shared

STARTERS

Soup of the day with sourdough	12
Seasonal salad of the day	12
Authentic Chilean Empanada of the day	10
Grilled Casa iberica chorizo	8
Warmed Basalt olives	8
Spiced mixed nuts	8
Bowl of fries	7

VEGO & CHEESY OPTIONS

Char-grilled sweet corn, smoky aioli, Annie Baxter cheese	(2pcs) 10	-extras +5ea
Shaw River Panir with an apple, walnut & pomegranate molasses salad	(2pcs) 10	-extras +5ea
Avocado, Persian feta & dukkah bruschetta	(2pcs) 9	-extras +4.5ea
Kataifi pastry wrapped goats cheese balls	(2pcs) 9	-extras +4.5ea

WANT MORE?.....

15% Sunday & public holiday surcharge

...MORE TAPAS

SEAFOOD

Spanish mussels cooked in Galician sauce with sourdough	14
Scallops in half shell, carrot puree, pancetta	(2pcs) 10 -extras +5 ea
Local smoked Eel, crustini, pickled beetroot, horse radish	(2pcs) 9 -extras +4.5 ea
Spanish Anchovy, roasted red capsicum & salsa verde on crustini	(2pcs) 6.5 -extras +3.25ea
Salt cod croquettes with Romesco sauce	(2pcs) 9 - extras +4.5
Port Fairy Abalone, with wasabi mayo	20

MEATY BITS

Bowl of Bannockburn chicken wings marinated with lemon, parsley & garlic	(4pcs) 14
Charcuterie, a selection of artisan cured meats & salami	19
Potted Duck rilette w foie gras, cornichons & Petit salad	25
Brioche slider of smoky lamb ribs & coleslaw	(2pcs) 14 -extras +7ea
Basalt Beef/lamb lollipops, babaganoush, pine nuts, mint	(2pcs) 10 -extras +5ea

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ARTISAN CHEESE

Three of Australia's finest cheeses.....

Heidi Gruyere - Tasmania

Tarago River "Shadows of Blue" - Gippsland

Shaw River buffalo cheeses - Yambuk

served with Quince Paste

150 Gm

29

A GLASS FULL WINE



Sparkling Julia & Navines Cava – Spain 10/39
Fresh, vibrant and well weighted to our bar snacks menu

2016 Basalt Great Ocean Road Riesling 10/39
Apple blossom, lime skin & white flowers on the nose, clean varietal flavours with refreshing natural acid on the palate, ideal with cheese

2015 “Basalt Great Ocean Road” Riesling 12/45
Winner of a Gold medal & two trophies at the western vic wine show. 94 points James Halliday. Ripe lime juice on the palate, dry & a joy to drink at this age.

2015 Basalt “Gtown” Chardonnay 10/39
Modern aussie Chardonnay, clean lean & mineral focused, lovely nose of white peach & nectarine. The palate is on the same line but with added flesh from the subtle French oak

2016 La Linea Tempranillo Rose’ Adelaide hills 10/39
This is summer in a glass, cheery cola & spice on the nose with a fruity juicy palate

2015 The story “Port Campbell” Pinot noir 14/56
Wonderful local Pinot grown just down the road

2015 Basalt “The Bream King” Tempranillo 12/45
New release

2007 Overflo by Basalt “Bannockburn” Shiraz 10/39
Soft scents of middle eastern spices & dark chocolate. Silky & delicious