

BASALT

BEEF & PASTA BAR

SUNDAY MENU

(v) vegetarian
(voa) vegetarian option available
★ gluten free option available

STARTERS

All starters are designed to share

*SWEET CORN RIBS (v)
Parmesan Fondue
6.95

*PIL PIL PRAWNS
Portavogie Prawns, Garlic &
Tomato Sauce, Garlic Bread
10.95

*SALT & CHILLI
PRAWNS
8.95

*IRISH BURRATA
Organic Tomato, Basil, Extra Virgin
Olive Oil, Bacon Jam Sour Dough
7.95

BEEF SCHWARMA TACOS (voa)
Chipotle Mayo, Pickles
8.95

*BASALT CHILLI BEEF NACHOS
Salsa, Sour Cream, Guacamole
7.95

SELECTION OF
TOASTED BREADS (v)
Goats Cheese & Honey, Blue Cheese,
Pear & Walnut, Tomato & Basil
7.95

*CRISPY SQUID
Black Pepper & Lemon
Crispy Squid, Aioli
7.95



SUNDAY ROASTS

HALF ROAST CHICKEN
Sage & Onion Stuffing / Steamed Greens / Carrots /
Cauliflower Mornay / Mash & Roast Potatoes / Gravy /
Cranberry

17.95

CRISPY PORK PORCHETTA
Sage & Onion Stuffing / Steamed Greens / Carrots /
Cauliflower Mornay / Mash & Roast Potatoes /
Gravy / Apple Sauce

9.95

BASALT MIXED ROAST for Two
Pork Prochetta / 24 hour Braised Beef / Chargrilled Chicken /
Ham / Sage & Onion Stuffing / Steamed Greens / Carrots /
Cauliflower Mornay / Mash & Roast Potatoes / Gravy /
Cranberry / Horse Radish / Apple Sauce

36.95

24 HR BRAISED WAGU BEEF
Steamed Greens / Carrots / Cauliflower Mornay /
Mash & Roast Potatoes / Yorkshire Pudding /
Horse Radish / Gravy

22.95

TOMAHAWK for Two 24oz
Steamed Greens / Carrots / Cauliflower Mornay /
Mash & Roast Potatoes / Yorkshire Pudding /
Horse Radish / Gravy

63.95



PASTA

*PEPPERED SIRLOIN
PAPPARDELLE
Sliced Sirloin (served medium),
Button Mushrooms, Pepper Cream,
Tobacco Onions

19.95

*CHILLI
CHICKEN PENNE
Pepper Cream

17.95

*FRIED EGG CARBONARA (voa)

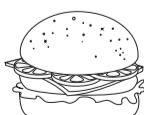
13.95



SEAFOOD

*GRILLED SEABASS
Green Minestrone Lobster Sauce,
Portavogie Prawns

24.95



BURGER

*BASALT BURGER (voa)
Cheese, Pickles, Bacon Jam,
Salad, Burger Sauce

10.95



GRILLED

All meats supplied by J.D. HART & SONS

*RUMP STEAK
20.95

*CENTRE CUT FILLET
30.95

*SIRLOIN
25.95

*WHOLE ROAST CAULIFLOWER (v)
9.95

*CHICKEN BREAST
14.95

*SUGAR PIT PORK CHOP
16.95

All served with choice of sauce



CHOICE OF SAUCE

Extra Sauce **2.50**

PEPPER CREAM
FOIE GRAS BUTTER
MUSHROOM
BEEF GRAVY
BERNAISE

GARLIC BUTTER
CAFE DE PARIS BUTTER
CHORIZO CREAM
CHIMI CHURI
BASALT SAUCE



SIDES

Homemade Chips **3.50**

Garlic & Parmesan Bread **3.50**

Mash **3.50**

Champ **3.50**

Parmesan & Truffle Fries **3.95**

Mac & Cheese **3.95**



VEGETABLES

Onion Rings **3.50**

Garlic Mushrooms **3.50**

Crispy Goat's Cheese
Olives **3.50**

Caesar Salad **3.95**

WINES

HOUSE WINES

WHITE



	125ml	250ml	75cl
PLEYADES Macebeo Chardonnay, Spain	4.25	7.50	19.95
URMENETA Sauvignon Blanc, Chile	4.25	7.50	19.95
PALMENTO Pinot Grigio, Italy	4.25	7.50	19.95
ESK VALLEY Marlborough Sauvignon Blanc, New Zealand	4.95	8.95	25.95

ROSÉ



URMENETA Rosé, Chile	4.25	6.95	19.95
E&J GALLO White Zinfandel, USA	4.25	7.50	21.95
MIRAVAL Côtes de Provence, France			37.95

RED



PALMENTO Shiraz, Spain	4.25	7.50	19.95
URMENETA Merlot, Chile	4.25	7.50	19.95
ALTIVO Malbec, Argentina	4.25	7.50	19.95
ERRAZURIZ Pinot Noir, Chile	4.95	8.95	25.95

SPARKLING



PROSECCO BOLLA Italy	5.95		26.95
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WHITE WINES



DOUGLAS GREEN Chenin Blanc, South Africa			21.95
HELMSMAN Chardonnay Robert Oatley, Australia			24.95
VILLA MARIA Pinot Grigio, New Zealand			27.95
ALBARINO , Castell de Raimat, Spain			26.95
MACON BLANC VILLAGES Louis Jadot, France			37.95
GAVI DI GAVI Villa Lanata, Italy			39.95

RED WINES



DOUGLAS GREEN Pinotage, South Africa			21.95
TORRES ALTOS Ibericos Rioja, Spain			23.95
CÔTES DU RHONE Louis Bernard, France			25.95
FRANSCHHOEK "Old Museum" Merlot, South Africa			23.75
BVE Cabernet Sauvignon, Barossa Valley, Australia			25.95
PORTIA Ribera del Duero, Spain			29.95
CATENA Malbec, Mendoza, Argentina			31.95
RAVENSWOOD Lodi Zinfandel, California			39.95

PREMIER RED WINES



PETIT SENEJAC Haut Medoc, Bordeaux, France			43.95
CROZES HERMITAGE Chapoutier, France			52.95
CHATEAUNEUF DU PAPE , Terres des Pontiffs, France			55.95
AMARONE DELLA VALPOLICELLA , Italy			59.95
RESONANCE PINOT NOIR , Willamette Valley, Oregon, USA			63.95
BRUNELLO DI MONTALCINO DOCG , Melini, Toscana, Italy			83.95
GEVERY CHAMBERTIN , Louis Jadot, 2014, France			99.95
TORRES MAS LA PLANA , Cabernet Sauvignon, Penedès, Spain			125.00
TIGNANELLO , Antinori, 2019, Italy			250.00
CHATEAU DUCRU BEAUCAILLOU 1996 , 2ème Cru Classé Saint Julien, Bordeaux, France			395.00
CHATEAU LEOVILLE-LAS-CASES 1996 , 2ème Cru Classé Saint Julien, Bordeaux, France			550.00

CHAMPAGNE



TAITTINGER Brut Réserve N.V.			75.00
TAITTINGER Prestige Rosé N.V.			95.00
LAURENT PERRIER "La Cuvee" Brut N.V.			99.95
LAURENT PERRIER Rosé N.V.			159.95
DOM PERIGNON V. 2012, France			350.00