

# BASALT

## SPRING MENU

SEPTEMBER 2020

ARTISAN BREAD  
virgin butter & black garlic oil

### STARTERS

BEETROOT CURED SALMON  
beet puree, salmon roe, dill gel

CRISPY FRIED CALAMARI  
lemon and garlic aioli, squid ink mayo

HAND MADE BOCCOCINI (V)  
chargrilled broccoli & asparagus, toasted almonds, black garlic aioli

### MAINS

BEEF FILLET  
potato fondant, carrot puree, pan fried shimejis, onion petals, mustard beurre blanc,

PAN ROASTED LINE FISH  
cauli steak & curried cauli puree, coriander chutney, curry leaf burnt butter sauce

10-A-DAY RISOTTO (V)  
cauli florets, broccoli shavings, crispy kale, parmesan crisp

SLOW ROASTED DUCK BREAST  
teriyaki sweet potatoes, miso glazed pak choi, duck sauce

### DESSERTS

ROSE MERINGUE  
berry sorbet, dark chocolate & nut bark

MISO CARAMELISED APPLES  
pecan crumble & homemade vanilla ice cream

BELGIAN CHOC & ESPRESSO BROWNIE  
Amarula ice cream

R 445pp

\*Menu is subject to change/substitutions & will be confirmed two days prior

03.09.2020