

Cheesy Garlic Pizza Bread 17.5 V/NGO WITH caramelised onion & feta 19.5

### Grilled Flatbread 8.0 v

+ whipped feta, roasted beetroot, mint salsa verde, toasted almonds 14.5

Smoked Fish Pâté pickled cucumber, fennel, chardonnay vinegar, brioche wafers 23.5

Cured Trevally cucumber carpaccio, white gazpacho, citrus oil 22.9

Prawn Cocktail bloody mary mayo, lettuce, parmesan, lemon 23.5 NGO/DFO

Pork Belly Bites Korean chilli BBQ, sesame seeds 21.5 NGA

Lamb Kibbeh tabbouleh, garlic & chilli yoghurt 22.9

Buttermilk Fried Chicken chilli jam 21.9

Spice-Roast Cauliflower smoky eggplant, seeds, labneh 20.5 V/NGA

Salt & Pepper Squid sesame & chilli salt, aioli 21.5 NGA

### **BIG BASALT PLATTER**

salt & pepper squid, buttermilk fried chicken, smoked fish pâté, pork belly bites, cos cups, grilled flatbread 68.9



No gluten added base +3.0ADD chicken, anchovies **OR** prawns +3.5

Margherita cherry tomato, basil 26.5 v

Pulled Brisket jalapeños, pickled onions, BBQ sauce 28.0

Meat Lovers bacon, salami, chicken, lamb, BBQ sauce 29.9

Chicken & Brie cranberry sauce 29.9

Chilli Pork Belly Bites salami, chilli, red onion 29.5

Potato & Rosemary confit garlic, cream, olive oil 26.9 v

V vegetarian | VG vegan | VGO vegan optional | DF dairy free | DFO dairy free optional | NGA no gluten added | NGO no gluten optional | We try our absolute best but our kitchen is not a gluten-free zone, so please chat to our team if you have any questions. +2% surcharge on all credit card payments.

## MAINS

Pan-Roasted Salmon cauliflower tabbouleh, pickled cucumber, salsa verde 39.0

Pressed Pork Belly wongbok, kale, capsicum, snow pea shoots, chilli cider dressing 35.0

300g Sirloin Steak triple-cooked potatoes, asparagus, jus 46.9 NGO/DFO

350g Southern Pork Ribs Carolina BBQ sauce, fries, greens 35.5 NGA/DF

Harissa Potato & Eggplant Campari tomatoes, chimichurri 31.0 vG

Fried Chicken Burger bacon, pickles, ranch dressing, fries 29.9 SWAP halloumi **OR** no gluten added bun +2.5

Smashed Wagyu Burger wagyu beef patty, American cheese, mayo, bread & butter pickles 30.5 NGO/DFO SWAP halloumi **or** no gluten added bun +2.5

Classic Caesar Salad cos lettuce, croutons, bacon, soft-boiled egg, parmesan 23.9 NGO ADD grilled chicken **or** salt & pepper squid +7.0

Quinoa & Beetroot Bowl green apple, roast cauliflower, toasted hazelnuts, vegan feta 27.9 VG/NGA **ADD** grilled chicken **OR** salt & pepper squid +7.0

Famous #6 Fettuccine chicken, bacon, mushroom, onions, cream sauce 27.9

Fish 'n Chips beer battered, slaw, fries, tartare 30.0

### SIDES

Fries aioli 11.0 V/NGA/DF

Crispy Onion Rings secret sauce 13.0 v

Mixed Green Leaves parmesan, beet, feta 11.0 V/VGO/NGA



Dolce Vita hazelnut ice cream, chocolate sponge, almond brittle 15.9 v

Chocolate Brownie Slice chocolate ice cream, caramel 14.9 V/NGA

Yuzu Strawberries vanilla sponge, sesame praline, lemon curd 15.0 V





### **MI**<sup>⊾</sup>IS

Fried Chicken fries, dipping sauce 15.9

Fish & Chips tartare sauce 15.0

**Cheeseburger** beef patty, cheese, fries, tomato sauce 15.9 NGO

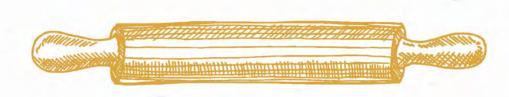
Chicken Fettuccine bacon, cream sauce 15.5

Grilled Chicken & Veges jus 17.5 NGA

### TREATS

Chocolate Brownie ice cream, chocolate sauce 9.0 V/NGA

Ice Cream Sundae vanilla ice cream, sprinkles, flakes, chocolate sauce 8.0 v



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# COCK TAIS

### COSMOPOLITAN

Finlandia lime vodka, De Kuyper triple sec, lime, cranberry juice 18.0

### **CLASSIC MARGARITA**

El Jimador Blanco tequila, De Kuyper triple sec, lime, sugar syrup 18.0

DARK & STORMY Black Magic spiced rum, ginger beer, bitters, lime 18.0

**ESPRESSO MARTINI** Finlandia vodka, Kahlúa, espresso, sugar syrup 18.0

### LONG ISLAND ICED TEA

Finlandia vodka, City of London gin, El Jimador Reposado tequila, Flor de Caña 4yo rum, De Kuyper triple sec, sugar syrup, Coke, lemon 18.0

MOJITO Flor de Caña 4yo rum, lime, sugar syrup, soda, mint 18.0

### **PIÑA COLADA**

Flor de Caña 4yo rum, Malibu, coconut syrup, lime, pineapple juice, cream 18.0

### LYCHEE BOMB

Lychee liqueur, raspberry vodka, berry syrup, peach syrup, lime, soda 18.0

### FRUJU

Absolut Peach vodka, pomegranate syrup, apple juice, lime, Red Bull 18.0

### **PASSIONFRUIT CAPRIOSKA**

Absolut Passionfruit vodka, passionfruit purée, lime 18.0

BEER Heineken 0.0% Export Gold 0.0%

### **RTDS & SELTZER**

Lyre's Classico 0% Lyre's Amalfi Spritz 0% Lyre's Gin & Tonic 0% Lyre's American Malt & Cola 0% Lyre's Dark N' Spicy 0%

WATER 500ML 7.0 | 1L 11.5 San Pellegrino sparkling Acqua Panna still

JUICE Apple | Pineapple | Orange | Cranberry | Tomato

THIRST SMOOTHIES Tropical | Berry | Mango

### SOFT DRINKS Coke | Coke Zero Sugar |

Lemonade | Ginger Ale | L&P | Lift | Fanta | Tonic | Soda | Lemon, Lime & Bitters Schweppes Ginger Beer

**RED BULL** Original | Sugar Free | Watermelon Brandy, amaretto **PEACH ICED TEA** 

### **ZERO-ALCOHOL** COCKTAILS

LYRE'S COSMOPOLITAN Lyre's London dry. Lyre's orange sec, cranberry, lime 16.0

### LYRE'S CLASSIC MARGARITA

Lyre's agave blanco, Lyre's orange sec, sugar syrup, lime 16.0

LYRE'S MOJITO Lyre's spiced cane spirit, lime, sugar syrup, soda water, mint 16.0

### COFFEE + TEA Coffee | Tea | Hot Chocolate |

Chai Latte | Iced Coffee | Iced Chocolate

MILK ALTERNATIVES Soy | Coconut | Almond

### SPECIAL COFFEE 13.5ea

**CARAMEL IRISH COFFEE** Jameson's Irish whiskey, butterscotch

**BOOZY COFFEE** Brandy OR Kahlua OR Cointreau

### **BAILEYS COFFEE**

WINTER WONDERLAND





CH	HAMPAGNE & SPAR	KLING	FLUTE	PIC	BTL	
Ми	mm Grand Cordon	Reims			105.0	3
Bro	ncott Estate Brut Cuvée	NZ		14.0	44.0	
Det	utz Cuvée	Marlborough		23.0	69.0	
Da	Luca Prosecco	Veneto	12.0		58.0	
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### **SAUVIGNON BLANC**

Montana Festival Block	Marlborough	11.0	17.5	47.0	
Four Bandits	Marlborough	11.5	18.5	49.0	
Babydol!	Marlborough	12.0	19.5	51.0	
Oyster Bay	Marlborough	12.5	20.5	60.0	10
Allan Scott Estate	Marlborough	13.5	21.5	62.0	

REG

LRG BTL

### CHARDONNAY

Montana Festival Block	East Coast	11.0 17	.5 47.0
Four Bandits	Marlborough	11.5 18	.5 49.0
Babydoll	Hawke's Bay	12.0 19	.5 51.0
Coopers Creek	Gisborne	12.5 20	.5 60.0
Lake Chalice The Falcon	Marlborough	13.5 21	.5 62.0

### **PINOT GRIS**

Montana Festival Block	Waipara	11.0	17.5	47.0	
Rongopai	Marlborough	11.5	18.5	49.0	
Babydoll	Marlborough	12.0	19.5	51.0	
Torea	Nelson	12.5	20.5	60.0	
Cable Bay	Awatere Valley	14.0	23.5	68.0	

### ROSÉ

Montana	East Coast	11.0	17.5	47.0
Four Bandits	East Coast	11.5	18.5	49.0
Babydoll	Marlborough	12.0	19.5	51.0
Graham Norton's Own	NZ	12.5	20.5	60.0
Rosabel	Southern France	13.5	21.5	62.0

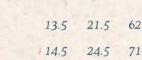
PINOT NOIR	1 X	REG	LRG	BTL
Montana Festival Block	Waipara	11.0	17.5	47.0
Lake Chalice The Nest	Marlborough	12.5	20.5	49.0
Babydoll	Central Otago	13.5	21.5	61.0
Jackson Estate Homestead	Marlborough	15.0	25.5	74.0
Rabbit Ranch	Central Otago	16.0	26.5	77.0

### **MERLOT / CABERNET**

Montana Festival Block Merlot Cabernet	Hawke's Bay	11.0	17.5	47.0
Four Bandits Merlot	Hawke's Bay	11.5	18.5	49.0
Uprising Cabernet Sauvignon	Riverina	12.5	20.5	60.0

### SHIRAZ / SYRAH

Brookfields Back Block Syrah	Hawke's Bay	13.5	21.5	62.0
Barossa Valley Estate GSM	Barossa Valley	114.5	24.5	71.0





Orchard Thieves Apple Rekorderlig Passionfruit Rekorderlig Strawberry

### AFTER DINNER TIPPES Port 12.5GL

Dow's Fine Tawny Port 10.0GL Dow's 10YO

## BEER & CIDER

### TAP

Heineken Light 2.5% Tiger Crystal Ultra Low Carb Tuatara Hazy Pale Ale Export Gold

### MONTEITH'S

Golden Lager Original Ale Crushed Apple Cider

### BOTTLED

Heineken Light 2.5% Heineken 0.0%

Ultra Low Carb

### NOT BEER

### CIDER

### RTDS

Good & Great Vodka, Pear & Peach Passionfruit & Pineapple

### SELTZER

Lyre's Classico 0% Lyre's Gin & Tonic 0% & Cola 0% Lyre's Dark N' Spicy 0%





### YOUR CHOICE OF ONE OF THE BELOW PER PERSON

CHORIZO MISH-MASH crushed potato, caramelised onion, spinach, poached eggs

EGGS BENNY toasted muffin split, spinach, streaky bacon, poached free range eggs, hollandaise

BASALT CORN FRITTERS garden salad, crispy bacon, sour cream, tomato relish

BREAKFAST TACO scrambled eggs, chipotle aioli, avocado, green onions

CHAI SPICED FRENCH TOAST grilled bobby banana, maple syrup

Vegetarian options available

### BOTTOMLESS

Cranberry, Apple & Pineapple Juice Mocktail

Mimosas, Prosecco, Peach Bellini, Bloody Mary

### ADD

Tea & Coffee from 4.0 Bacon, Hash Browns, Mushrooms 4.0 Beer-Battered Fries, Fries 7.9

### **BASALT SPECIALS**

Only available during your bottomless brunch booking

4 x Heineken 28.0

Espresso Martini 15.0



### TERMS & CONDITIONS

- Bookings are essential.
- 2 hour package begins at 12pm and ends at 2pm (late arrivals do not incur late start time). Package applies to all guests at the table non-alcoholic beverages are served as part of the package.
- Basalt complies with the Sale and Supply of Alcohol Act 2012 and therefore enforce the responsible consumption of alcohol by all our guests. Guests will not be served more than one beverage at a time as part of the bottomless brunch package.
- We offer non-alcoholic beverages and food at all times and will stop service to any intoxicated persons.