THE Basin DINING ROOM

The Basin 3-course group menu

Snacks

Olives- mixed Toolunka creek & Sicilian olives

Focaccia bread with rosemary & olive oil

Entrée *to share*

Stracciatella –cured ham, handmade cheese & basil

Salt & pepper calamari with lemon, shallots, chilli & citrus aioli (I)

Grilled local halloumi cheese, fermented honey, chilli & mint

Mains

Crab pasta – confit cherry tomatoes, rocket & chilli/kombu bisque (I)

Barramundi, Sri Lankan curry sauce, sweet potato, coconut sambal, crisp curry leaves (A)

Wagyu steak – Grain fed Scotch fillet, Entrecote sauce

Gnocchi Parisienne, whipped ricotta, rocket pesto, charred zucchini

Side salads & French fries for the table

Please note 10% applies on Sundays + 15% on public holidays

THE Basin DINING ROOM

4 course group menu $96

Snacks

Olives- mixed Toolunka creek & Sicilian

Focaccia bread with rosemary & olive oil

Entrées *to share*

Stracciatella –cured ham, handmade cheese & basil

Salt & pepper calamari with lemon, shallots, chilli & citrus aioli (I)

Grilled local halloumi cheese, fermented honey, chilli & mint

Mains

Crab pasta – confit cherry tomatoes, rocket & chilli/kombu bisque (I)

Barramundi, Sri Lankan curry sauce, sweet potato, coconut sambal, crisp curry leaves (A)

Wagyu steak – Grain fed Scotch fillet, Entrecote sauce

Gnocchi Parisienne, whipped ricotta, rocket pesto, charred zucchini

Side salads & French fries for the table

Desserts

Truffle Brie, pear chutney & lavosh

Basin chocolate tart, salted caramel & hazelnut

Affogato – espresso, vanilla ice cream (+ Frangelico $5)

Please note 10% applies on Sundays + 15% on public holidays

Group Booking Terms and Conditions

Group Reservations– We require a $50pp pre-authorisation when booking, no money is deducted from your card. All tables are allocated a 2.5hr dining time. If you require longer, please get in touch to request — this isn't always guaranteed. We recommend booking the later seating times for a longer stay.

Confirmation & Cancellation– Reservations must be confirmed 48hrs before your reservation. Changes are all good up until then — late cancellations within 48hrs will incur a $50pp fee.

Dietaries – Please notify us prior to your reservation with any requests and dietary requirements.

BYO cake – You are welcome to bring a cake for special celebrations. If you would like us to cut and serve the cake as dessert, we charge $5pp cakeage or $8pp served with ice cream.

Table decorations –You are welcome to decorate your table with balloons, flowers etc, our staff can assist you on the day to set up. Please no confetti or glitter.

Running late – We understand things happen, traffic, babysitters, parking etc, please contact the restaurant if you are running late for your reservation. Please note parking at the beach is limited during the summer and on weekends, please allow extra time for parking.

Additional charges – Please note a 10% gratuity is added to the final bill for groups of 10 or more guests, this goes directly to the staff. Surcharge on Sundays is 10% and Public Holiday is 15%.

Split payments - We're happy to split the bill, up to a maximum of 4 ways per table.

Responsible Service of Alcohol - The Basin Dining Room has a Responsible Service of Alcohol Policy and reserves the right to refuse service of alcohol to minors and any guest that is intoxicated. We are a fully licensed venue and do not accept BYO.