

# Basil's Bar Menu

Available between 12-3 pm (Last orders 2.45 pm)  
6-10 pm (Last orders 9.45 pm)

## Snacks & Starters

- Bread basket, olive oil, balsamic - \$6.5
- Lobster fritters, tartar sauce - \$13
- Roasted pumpkin soup, coconut, chilli oil, pepito - \$11
- Basils charcuterie board, pickled vegetables, chutney, blue cheese, toasted bread - \$20
- Crispy jerk wings, coriander - \$13
- Squash & coconut arancini, rocket pesto - \$10
- Basils hummus, paprika chips - \$9
- Rib eye taco, spicy pico de gallo, cabbage slaw - \$19
- Jerk chicken taco, mango chutney, red onion slaw - \$17
- Tuna tartar taco, sesame, soy, red onion slaw - \$17
- Fries - \$9

## Chef's Specials

- Lobster linguini, chilli & garlic, bisque reduction, Spring farms arugula - \$36
- Chicken breast, crispy cajun potatoes, white bean, balsamic glaze - \$ 28
- Local catch, polenta crisps, vincy ratatouille - \$ 32
- Grilled lobster tail, garlic butter, fries, salad - \$45
- Dingley Dell pork T-bone, pineapple, chilli, rum, arugula - \$28
- Mahi, pickled courgette, braised cabbage, coconut, basil oil-\$32
- 10oz USDA Rib eye steak, mash, grilled veg, peppercorn sauce - \$50
  
- Chana & black bean, shado beni, coconut milk, roti skin - \$18
- Add any of the following
- Lamb cutlets - \$18      Grilled fish - \$12      Grilled lobster - \$27

## Salads

- Garden salad, local leaves, balsamic vinaigrette - \$10
- Cumin roasted beetroot, chili, feta, Malbec vinaigrette - \$14
- Pickled carrot, quinoa, radish & spiced pine nuts- \$14
- Spiced couscous, earl grey raisins, pickled onion, radish, mint- \$14

*Add seared tuna or poached chicken breast to any salad - \$10*

All prices quoted in \$USD, includes 16% Vat. A service charge of 10% will be added to final bill

## Burgers & fries

- Basil's ¼ pounder w/ cheese - \$20
- Lettuce, tomato, gherkin, Basil's special sauce*
- Crispy chicken burger - \$25
- Bbq sauce, spicy slaw*
- Beyond Meat® Burger(vegan) - \$25
- Lettuce, tomato, red onion, pickles
- Basils dirty burger - \$25
- Bacon, mozzarella , pickled onion, jalapeno, cabbage slaw*
- Grilled chicken breast burger - \$20
- Red onion slaw, tomato, red jerk sauce*
- Grilled fish burger - \$20
- Spring farms arugula, tartar sauce, tomato*
- Basils Lobster Roll - \$25
- Marie rose, Spring farms arugula, tomato, paprika*

## Stone baked flatbreads

- Margherita - \$16.5
- Pepperoni - \$16.5
- Roasted squash, bacon, onion, Spring farms arugula - \$18
- Dingley Dell Cumberland sausage, baby spinach, tomato, mozzarella - \$26
- Bbq chicken, onion, peppers, jerk aioli - \$22

## Desserts

- Cinnamon & Banana "donuts"- \$13
- Pannacotta, passion fruit gel, coconut crisp - \$12
- 'Vincy' chocolate lava cup, vanilla ice cream- \$15
- Selection of home made ice creams & sorbets -\$4.5 (per scoop)

**Ask About our vegan menu**

**All fruit & vegetables sourced from local St. Vincent farms Fish is line caught & sustainably fished**

**Kid's Corner - \$16**  
Ages 10 & under  
Beef burger & fries  
Chicken fingers & fries  
Ham & cheese pizza  
Tomato linguini  
Free scoop of ice cream with kids meals