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BABBINGTONS

— bar & grill —

Sam Beatty, Executive Head Chef – Babbingtons Bar & Grill,
BEST WESTERN PLUS Apollo International

Sam heads our culinary team at Babbingtons Bar and Grill, as the Executive Chef, with over 18 years' experience in the hospitality industry.

Our cuisine has a distinctive modern Australian focus with an affinity for balanced flavours, incorporating European techniques. Our recipes have been developed over many years and others are created, each season, especially for Babbingtons.

Our menus are planned to provide a culinary variety for those guests that stay multiple nights at the Apollo International. Executive chef Sam is sensitive to dietary needs that might include the avoidance of food allergens or animal products. If you have any special requirements, please do not hesitate to let your waiter know.

We aim to ensure that you can sit back, feel relaxed and enjoy your dining experiences in a quality venue providing natural bush-land views towards Newcastle.

“Good food is very often, even most often, simple food.”

Anthony Bourdain

Welcome to Babbingtons - Bon Appétit

(GF) = Gluten free

One bill per table please, no bill splitting.
Thank you

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BREADS

Char-grilled sourdough served with a confit garlic butter	8
Baked ciabatta rolls with Babbingtons dukkha and olive oil	8
Trio of house made dips with a selection of toasted breads	8

ENTREES

Seared sea scallops with blood orange, mint, salmon pearls and dill aioli	17
Sesame crusted tuna with watermelon, beetroot, crisp onions and chilli dressing	16
Chicken and pancetta terrine with rosemary, spicy peach relish and toasted sourdough	15
Ricotta gnocchi with sautéed prawns, lemon, roast capsicum ragout and crisp basil	16
Lemon and goats curd stuffed zucchini flowers with avocado puree and cherry tomato salad and raspberry vinaigrette	16
Grilled haloumi salad with Cajun chickpeas, roasted cherry tomatoes and spinach with a wholegrain mustard dressing	15

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MAINS

Slow-braised beef brisket with four cheese croquettes, ranch coleslaw and Babbingtons
BBQ sauce
29

Confit duck Maryland with a grilled peach and rocket salad with candied walnuts (GF)
31

Master stock pork belly with cauliflower puree wok tossed vegetables (GF)
29

Ricotta gnocchi with sautéed prawns, lemon, roast capsicum ragout and crisp basil
29

Salt-water barramundi in a Malaysian curry, brown rice and quinoa with steamed
bok choy (GF)
31

Grilled chicken breast stuffed with beetroot and goats curd, confit carrot puree,
sautéed bacon and sprouts (GF)
30

Spinach linguini with sautéed wild mushrooms in a creamy white wine sauce
25

Fish of the day (see wait staff for today's creation)
* Market Price

SIDES

Steamed Vegetables (GF) 8

Sautéed chat potatoes (GF) 7

Crispy fries with sea salt (GF) 7

Roasted Dutch carrots (GF) 7

Four cheeses croquettes (4) 8

Side Salad (GF) 7

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GRILLS

*All grills are cooked to your liking and served with
Dutch carrots, your choice of one potato and
one accompaniment (all gf)*

300g “Black Angus” Sirloin (South Gippsland, Grass-Fed)	34
250g “Black Angus” Scotch fillet (South Gippsland, Grass-Fed)	38
300g Lamb rump (Emerald Valley – Western Victoria)	34
250g Pork loin - (Campbell River – NSW)	30

Accompaniments *(all gf)*

Porcini mushroom cream
Peppercorn and brandy jus
Red wine jus
Salsa Verde
Babbingtons bbq

Potatoes *(all gf)*

Creamy mash potato
Crispy fries with sea salt
Roasted chat potatoes

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DESSERTS

Ricotta donuts with strawberry icecream caramel sauce	13
Trio of chocolate delight, choc icecream, mousse, terrine (GF)	13
Vanilla poached pear with a blackberry gel and blood orange granita (GF)	12
Banana panna cotta with buttered waffle crumbs and cinnamon icecream	13
Vanilla-bean ice-cream, with house-made hot chocolate sauce and candied pecans	11
Cheese Board - a selection of local and imported cheeses served with lavosh, dried fruits, fresh pear and quince paste	15/23
Selection of Gelato's and sorbets (See wait-staff for today's selection)	9
Affogato of vanilla-bean ice cream and your choice of Tia Maria, Baileys or Kahlua, with a shot of espresso and almond biscotti	16

The Finishing Touch...

Barista Coffee	Sml	4	Lge	5
Liqueur Coffee		12		
Selection of Teas		4		

Dessert Wine

Tempus Two Botrytis Semillon	9	Btl	47
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Port

Penfold's "Grandfather" Port	16
Galway Pipe Grand Tawny Port	8
Dow's Fine Ruby Port	7
Penfold's Club Tawny	7

Cognac

Courvoisier V.S.O.P	15
Hennessy V.S.O.P	11

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