

— B —

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 19 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. The Chefs are 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.

“Kitchens should be designed around what's truly important—fun, food, and life.” - Daniel Boulud

Welcome to Babbingtons - Bon Appétit

(GF) = Gluten free available
(V) = Vegetarian
(Ve) = Vegan

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

14

ENTREES

Seared sea scallops on a minted pea velouté and lemon crème fraiche (GF)

17

Babbingtons soup with house-made focaccia

13

Chicken pistachio and cranberry terrine, beetroot and horseradish chutney and melba toast

16

Smoked tomato and grilled eggplant, spinach linguini with shaved parmesan (V)

15

Garlic baked slipper lobster with a coriander, lemon and sweetcorn salsa (GF)

16

Twice-baked cheese soufflé, roasted capsicum coulis and parmesan wafer (V)

16

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MAINS

Pepper-braised beef brisket, dauphinoise sweet potatoes, radicchio and red wine jus (GF)

31

Char-Siu sticky duck Maryland, buckwheat noodles and candied walnuts

31

Crispy-skin pork belly, maple carrot puree, roasted celeriac and mustard jus (GF)

32

Herbed lamb porchetta, caponata and mint jus (GF)

33

Roasted barramundi fillet, smoked kohlrabi, charred leek and romesco (GF)

31

Pan-roasted chicken breast, twice cooked potatoes, herb roasted sprouts and soubise sauce

29

House-made pasta – see entrée on previous page (V)

25

Fish of the day (see waitstaff for today's creation) MP

SIDES (serves 2)

Almond-buttered broccolini (GF) 11.5

Sautéed chat potatoes (GF) 10

Crispy fries with sea-salt (GF) 10

Roasted Dutch carrots (GF) 11.5

Green salad (GF) 11

For vegetarian options, please ask our friendly wait staff for a menu.

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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) 35

250g Beef Eye-Fillet (Inverell – Grain-Fed NSW) 37

250g Pork Loin (Campbell River – NSW) 31

Accompaniments (all GF)

Peppercorn and brandy jus

Red wine jus

Salsa Verde (V)

Babbingtons BBQ

Romesco

Potatoes (all GF & V)

Creamy mash potato

Crispy fries with sea-salt

Roasted chat potatoes

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DESSERTS

Malted Milk Panna cotta with Oreo ice cream and biscuit-crumb

13

Macadamia chocolate brownie, maple anglaise and Vienna-coffee ice cream (GF)

13

Rhubarb crème brulee, vanilla-bean ice cream and toasted coconut

13

Steamed ginger pudding, butterscotch sauce and crystallised ginger ice cream

12

Vanilla-bean ice cream, with house-made hot-chocolate sauce and candied pecans (GF)

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 waitstaff 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

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