

BREADS

Char-grilled sourdough served with a confit garlic butter	8
Baked ciabatta rolls with Babbingtons dukkah and olive oil	8
Trio of house made dips with a selection of toasted breads	14

ENTRÉE'S

Steamed vegetable gyoza's on a crisp Asian salad accompanied with ponzu	14
Shredded BBQ beef, crispy tortilla with a tomato corn salsa and guacamole (GF)	16
House-smoked chicken with a chickpea, heirloom tomato salad and baba ganoush (GF)	16
Beer-battered soft-shell crab on a cucumber salad with chilli-jam	16
Seared sea scallops with chorizo, crumbed parmesan cauliflower on a minted pea purée	17
House-made turmeric linguini sauteed with exotic mushrooms pecorino and crispy basil (V)	15/25

MAINS

24hr Garlic braised beef cheek with parsnip purée, butter-roasted mushrooms and rosemary jus (GF)	31
Twice-cooked duck Maryland on ginger rice with bok-choy and lemongrass curry (GF) (DF)	31
Crispy-skin pork belly, caramelised polenta, zucchini and capsicum coulis (GF)	32
Roasted salmon fillet with ricotta gnocchi, heirloom carrots and saffron velouté	31
Pan-roasted Moroccan chicken breast, saffron potatoes, butter-poached green beans and harissa sauce	29
House-made pasta – refer to entrée's above (V)	25
Fish of the day (see waitstaff for today's creation)	MP

SIDES (Serves 2) (V)

Almond-battered 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
Parmesan crumbed cauliflower and chilli-jam	11.5

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)	37
250g Pork loin (Campbell River)	31

Accompaniments (all GF)

Babbingtons BBQ
Peppercorn and brandy jus
Red-wine jus
Salsa verde (V)

Potatoes (all GF & V)

Creamy mash potato
Crispy fries with sea-salt
Roasted chat potatoes

DESSERTS

Baked New York cheesecake with passionfruit curd and raspberry sorbet	13
Macadamia chocolate brownie, caramel popcorn and vanilla-bean ice cream (GF)	13
Kirch baked soufflé, cherry compote and rock-salt caramel ice cream	13
Coconut donuts coated with peanut praline served with vanilla mascarpone	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 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