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BABBINGTONS

— bar & grill —

**WINTER 2021 MENU CREATED BY
EXECUTIVE HEAD CHEF - SAM BEATTY**

Sam heads our culinary team at Babbingtons Bar & Grill and has done for almost 10 years he brings over 20 years experience in the hospitality industry.

Our cuisine is best described as whole-hearted abundant and nourishing combining inspiration from different cultures and traditions.

Babbingtons recipes have been developed over many years, others are created especially for each seasonal menu some have even been passed down for generations like Sam's Nanna's focaccia recipe which you'll find on our winter menu.

The Chefs are very accommodating to dietary needs if you have any special requirements please don't hesitate to let our staff know.

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

"Food has power. It can inspire, astonish, shock, excite, delight and impress." - Anthony Bourdain

Welcome to Babbingtons - Bon Appétit

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BREADS

CHAR-GRILLED SOURDOUGH SERVED WITH A CONFIT GARLIC BUTTER	8
TRIO OF HOUSE-MADE DIPS WITH A SELECTION OF TOASTED BREADS	14
HOUSE-MADE FOCACCIA WITH BUFFALO MOZZARELLA, HEIRLOOM TOMATOES WITH RASPBERRY GLAZE	15

ENTREES

SOUP OF THE DAY (SEE WAITSTAFF FOR TODAY'S CREATION)	12
TEMPURA BATTERED RICOTTA AND DUKKAH STUFFED ZUCCHINI FLOWERS WITH HEIRLOOM TOMATO SALSA	15
KINKAWOOKA BLACK MUSSELS IN A GARLIC AND CHILLI CREAM SAUCE WITH TOASTED RYE SOURDOUGH	16
SESAME-CRUSTED VEAL BACKSTRAP, CONFIT RADISHES AND OLIVE TAPENADE IN A BALSAMIC JUS (GF)	16
PAN ROASTED QUAIL BREAST ON A PUMPKIN PURÉE DRESSED WITH A RASPBERRY VINAIGRETTE (GF)	16
SEARED SEA SCALLOPS, SQUID-INK SPAGHETTINI, TOSSED IN A LEMON, CHILLI AND PARSLEY OIL	17

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MAINS

CHICKPEA, GREEN LENTIL AND SWEET-POTATO CURRY WITH VEGETABLE BHAJEES ON STEAMED FRAGRANT RICE (GF) (VE) (V)	25
MOZZARELLA AND SPINACH-STUFFED CHICKEN BREAST WITH A SUNDRIED TOMATO, BEETROOT AND ASPARAGUS SALAD WITH ROMESCO DRESSING (GF)	29
ROASTED OCEAN TROUT ON A BED OF SAUTÉED SWEET POTATOES, SWEET PEAS AND CAPER BUTTER (GF)	31
TWICE-COOKED SHREDDED DUCK RISOTTO WITH BOCCONCINI (GF)	31
LOUISIANA BEEF RIBS, JAMBALAYA AND STICKY PLUM GLAZE	31
CRISPY-SKIN PORK BELLY WITH CHARRED BROCCOLI STEAK IN AN ASIAN MASTER GLAZE (GF) (DF)	32
FISH OF THE DAY (SEE WAITSTAFF FOR TODAY'S CREATION)	MP

SIDES

SAUTÉED CHAT POTATOES (GF)	10
CRISPY FRIES WITH SEA-SALT (GF)	10
GREEN SALAD (GF)	11
ROASTED DUTCH CARROTS (GF)	11.5
ALMOND-BUTTERED BROCCOLINI (GF)	11.5
FOUR CHEESE MACARONI CROQUETTES WITH CHILLI JAM (V)	12

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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)

GRILLED PERI-PERI HALF CHICKEN	32
300G "BLACK ANGUS" SIRLOIN (SOUTH GIPPSLAND, GRASS-FED)	35
CHAR-SIU BBQ PORK RIBS	36
250G BEEF EYE-FILLET (INVERELL - NSW)	37

ACCOMPANIMENTS

(ALL GF)

PEPPERCORN AND BRANDY JUS
RED-WINE JUS
SALSA VERDE (V)
BABBINGTONS BBQ SAUCE
ROMESCO

POTATOES

(ALL GF & V)

CREAMY MASH POTATO
CRISPY FRIES WITH SEA-SALT
ROASTED CHAT POTATOES

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DESSERTS

SELECTION OF GELATO'S AND SORBETS (SEE WAITSTAFF FOR TODAY'S SELECTION)	9
VANILLA-BEAN ICE CREAM, WITH HOUSE-MADE HOT-CHOCOLATE SAUCE AND CANDIED PECANS (GF)	11
STICKY FIG PUDDING WITH BUTTERSCOTCH SAUCE AND VANILLA-BEAN ICE CREAM	12
HAZELNUT CHOCOLATE BROWNIE WITH FRANGELICO CREAM AND BISCUIT CRUMB (GF)	12
CITRON PANNA-COTTA WITH FRESH RASPBERRY SALAD (GF)	13
SALTED CARAMEL CHEESECAKE WITH BLUEBERRY COULIS AND PECAN ICE CREAM (GF)	14
AFFOGATO OF VANILLA-BEAN ICE CREAM AND YOUR CHOICE OF TIA MARIA, BAILEYS OR KAHLUA, WITH A SHOT OF ESPRESSO AND ALMOND BISCOTTI	16
CHEESE BOARD - A SELECTION OF LOCAL AND IMPORTED CHEESES SERVED WITH LAVOSH, DRIED FRUITS, FRESH PEAR, AND QUINCE PASTE	15/23

ONE BILL PER TABLE PLEASE,
NO BILL SPLITTING.
THANK YOU