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**BABBINGTONS**  
— bar & grill —

**SUMMER 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 summer 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

"A recipe has no soul. You, as the cook, must bring soul to the recipe."  
- Thomas Keller

We aim to provide soul to every one of our dishes  
Welcome to Babbingtons - Bon Appétit!

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## BREADS

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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

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SPICY MANGO-BAKED TEMPEH WITH BLACK BEANS, CORIANDER, AVOCADO AND TOASTED PEANUTS (GF) (VE)	14
PEKING DUCK WINGS ON A HOT AND SOUR SALAD (GF)	16
CHAR-GRILLED VEAL BACKSTRAP ON A MINTED PEA-PURÉE, PICKLED RADISH AND CRISPY ENOKI MUSHROOMS	16
CHARRED KING PRAWNS WITH A SAMBAL CHILLI JAM, AND CUCUMBER SALSA (GF)	16.50
FIVE-SPICED BALMAIN BUG WONTONS, GREEN PAPAYA AND CAPSICUM, WITH A PONZU BROTH	16.50
SEARED SEA SCALLOPS ON SQUID- INK SPAGHETTINI TOSSED IN HOUSE-MADE PESTO	17

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## MAINS

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SWEET CORN AND HALOUMI FALAFEL ON A MOROCCAN CAULIFLOWER COUS COUS WITH CUMIN YOGHURT (GF) (VE) (V)	25
SEMI-DRIED TOMATO AND FETA STUFFED CHICKEN BREAST ON CONFIT POTATOES, BUTTERED BEANS WITH A RED WINE JUS (GF)	29
CONFIT DUCK MARYLAND A L'ORANGE WITH ROASTED SWEET POTATO, POMEGRANATE, AND SUNFLOWER KERNELS (GF)	31
BRAISED BEEF CHEEK ON A PARMESAN AND SAGE POLENTA, STEAMED BROCCOLINI AND ROSEMARY JUS (GF)	31
CAJUN SWORDFISH, ASPARAGUS, SAFFRON ZUCCHINI, ROASTED CHERRY TOMATOES AND YELLOW CURRY YOGHURT (GF)	31
TWICE-COOKED PORK BELLY WITH TALLOW POTATOES, SAUTÉED BROAD BEANS AND SPROUTS WITH SAGE JUS (GF)	31
PAN-ROASTED LAMB RUMP WITH PARMESAN CRUSTED CAULIFLOWER, SMOKED TOMATO COULIS AND RED WINE JUS (GF)	33
FISH OF THE DAY (SEE WAITSTAFF FOR TODAY'S CREATION)	MP

## SIDES

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

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## GRILLS

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ALL GRILLS ARE COOKED TO YOUR  
LIKING AND SERVED WITH  
DUTCH CARROTS, YOUR CHOICE OF  
ONE POTATO AND  
ONE ACCOMPANIMENT  
(ALL GF)

GRILLED LEMON AND HERB 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)

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

## POTATOES

(ALL GF & V)

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

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## DESSERTS

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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
RASPBERRY AND DARK CHOCOLATE BROWNIE WITH A LEMON MASCARPONE AND ALMOND PRALINE (GF)	12
IRISH CREAM PANNA COTTA WITH SHAVED CHOCOLATE AND SUMMER BERRY COMPOTE (GF)	13
COCONUT PEACH PIE WITH PASSION FRUIT CURD AND VANILLA-BEAN ICE CREAM	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	16 / 24

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