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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
COLD SMOKED SZECHUAN CHICKEN WITH CRANBERRY CHUTNEY ON A CUCUMBER AND ALMOND SALAD (GF)	15
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	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

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## THE FINISHING TOUCH

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ESPRESSO COFFEE	4/5
TEA	5
LIQUEUR COFFEE WITH FRESH CREAM	12

BAILEYS, CONTREAU, KAHLUA, TIA MARIA, AMARETTO, JAMESONS, FRANGELICO  
PLEASE ASK OUR FRIENDLY STAFF FOR OTHER REQUESTS, WE HAVE QUITE THE SELECTION.

## PORT

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CRAIGMOOR RUMMY FORTIFIED WINE	8
GALWAY PIPE GRAND TAWNY PORT 12Y/0	8
PENFOLD'S CLUB TAWNY	10
PENFOLD'S "GRANDFATHER" RARE TAWNY PORT 20Y/0	16

## COGNAC

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HENNESSY V.S.O.P (FRANCE)	15
COURVOISIER V.S.O.P (FRANCE)	15
D.O.M BENEDICTINE (FRANCE)	16
GRAND MARNIER (FRANCE)	16

## DESSERT WINE

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CRAIGMOOR BORTYTIS SAUVIGNON BLANC SEMILLON	9/47
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## BRANDY

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PLEASE SEE STAFF FOR BRANDY SELECTION	9.5
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## SPARKLING, PROSECCO & CHAMPAGNE

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CRAIGMOOR SPARKLING CUVÉE BRUT, MUDGEE, NSW	8/28
VEUVE TAILHAN BLANC DE BLANCS, LIORE VALLEY, FRANCE	38
LA GIOIOSA PROSECCO, VENETO, ITALY	45
PIPER – HEIDSIECK BRUT, FRANCE	85

## WHITE & MOSCATO

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YOUNG POETS WHITE MOSCATO, MUDGEE, NSW	7.5/30
YOUNG POETS PINOT GRIGIO, MUDGEE	7.5/28
CHAIN OF FIRE CHARDONNAY, SOUTH EASTERN AUSTRALIA	7/27
TAMBURLAINE ORGANIC SAUVIGNON BLANC SEMILLON, ORANGE	8/28.5
ARA SINGLE ESTATE SAUVIGNON BLANC, - MARLBOROUGH	8.5/30
TYRRELL'S OLD WINERY VERDELHO, HUNTER VALLEY, NSW	8/32
GEISEN ESTATE RIESLING, MALBOROUGH NZ	9/38
TYRRELL'S HUNTER VALLEY SEMILLON, HUNTER VALLEY, NSW	40

## ROSE

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WILD OATS ROSE, MUDGEE	8.5/38
TAMBURLAINE 'WINE LOVERS' ROSE, ORANGE, NSW	8/28

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## RED

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TYRRELL'S OLD WINERY PINOT NOIR, HUNTER VALLEY, NSW	8/32
THE YEARLING SHIRAZ, COONAWARRA	8/32
CHAIN OF FIRE SHIRAZ CABERNET, SOUTH EASTERN AUSTRALIA	7/27
TAMBURLAINE CABERNET MERLOT, ORANGE, NSW	8/28.5
THE YEARLING CABERNET SAUVIGNON, COONAWARRA, SA	8/32
WILD OATS MERLOT, MUDGEES, NSW	8.5/38
ARGENTO CLASSIC MALBEC, ARGENTINA	8.5/38
ROBERT OATLEY SIGNATURE GRENACHE, MCLAREN VALE, SA	40
JOSEPH DROUHIN BEAUJOLAIS VILLAGES, FRANCE	58.5

## BEERS

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<b>STANDARD</b> TOOHEYS NEW TOOHEYS OLD TOOHEYS EXTRA DRY VICTORIA BITTER	7
<b>LIGHT/MID</b> GREAT NORTHERN 3.5 CASCADE LIGHT XXXX GOLD	6.5
<b>PREMIUM</b> CROWN LAGER 150 LASHES (JAMES SQUIRE'S) PURE BLONDE LITTLE CREATURES PALE ALE JAMES BOAGS COOPERS PALE ALE HAHN SUPER DRY	8
<b>IMPORTED</b> CORONA PERONI	9
<b>CIDER</b> 5 SEEDS CRISP APPLE CIDER STRONGBOW CLASSIC PEAR CIDER	8



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## VODKA

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ABSOLUTE	8
SMIRNOFF	8
BELVEDRE	10
GREY GOOSE	10

## GIN

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BEEFEATER	8
TANQUERAY NO.10	9
BOMBAY	9
HENDRICKS	10

## RUM

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BUNDABERG UP	8
BACARDI	8
CORUBA	8.5
MALIBU	8.5
SALIOR JERRYSPICED	9
BUNDERBURG OP	10

## WHISKEY

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SOUTHERN COMFORT	8
JIM BEAM	8
JACK DANIELS	8
JAMESONS	9

## BOURBON WHISKY

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CANADIAN CLUB	8
MARKERS MARK	10

## SCOTCH WHISKY

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JOHNNIE WALKER RED	8
JOHNNIE WALKER BLACK	9
CHIVAS REGAL	10
DRAMBUIE	10
GLENMORANGIE	11
GLENFIDDICH	12
LAGAVULIN	12

PLEASE ASK OUR FRIENDLY STAFF FOR ANY OTHER  
SPIRITS/LIQUER REQUESTS AS WE HOLD AN  
EXTENSIVE RANGE

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## COCKTAILS

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**COSMOPOLITAN** 18  
PREMIUM VODKA, COINTREAU,  
CRANBERRY JUICE AND LIME  
SHAKEN OVER ICE

**MARGARITA** 18  
AN ICEY COMBINATION OF TEQUILA,  
COINTREAU, SUGAR AND CITRUS  
WITH A ZESTY SALT RIM

**FRENCH MARTINI** 18  
FOR A CLASSY SWEET TOOTH WE  
CAN COMBINE PREMIUM VODKA,  
CHAMBORD AND PINEAPPLE JUICE  
FOR A FROTHY REFRESHMENT

**CLASSIC MARTINI** 18  
TWO PARTS PREMIUM GIN, ONE  
PART CINZANZO VERMOUTH.  
SHAKEN OR STIRRED WITH YOUR  
CHOICE OF A CITRUS TWIST.

**MOJITO** 18  
COMBINING LIME WITH MINT AND A  
DOUBLE HIT OF RUM (WHITE AND  
DARK) WITH A TOUCH OF  
SWEETNESS

**LONG ISLAND ICED TEA** 19  
THIS COCKTAIL HAS IT ALL.  
LITERALLY! 5 WHITE SPIRITS  
COMBINED WITH YOUR CHOICE OF  
CITRUS AND MIXER (COLA OR  
LEMONADE) WILL SURELY GET  
YOUR NIGHT STARTED ON THE  
RIGHT FOOT

**ESPRESSO MARTINI** 18  
A WELL NEEDED PICK-ME-UP WITH  
KAHLUA, VODKA, FRESH GROUND  
COFFEE WITH YOUR CHOICE OF  
CARAMEL, VANILLA OR HAZELNUT  
SWEETENER

**BRANDY ALEXANDER** 18  
A GREAT DESSERT COCKTAIL WITH  
MARTELL VSOP COGNAC,  
CHOCOLATE LIQUEUR AND FRESH  
CREAM

**CHOCOLATE MARTINI** 18  
BAILEYS, VODKA AND CHOCOLATE  
LIQUEUR, SAY NO MORE.

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## COCKTAILS

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**CHOCOLATE TOBLERONE** 18  
CHOCOLATE LOVERS UNITE!  
FRANGELICO, KAHLUA, BAILEY'S  
AND CHOCOLATE SYRUP MIXED  
TOGETHER MAKE FOR A  
COMPLETELY INDULGENT RESULT.

**WHITE/BLACK RUSSIAN** 18  
A CLASSIC COMBINATION OF  
PREMIUM VODKA AND KAHLUA,  
TOPPED WITH COLA (BLACK) OR  
MILK/CREAM (WHITE).

**WOO WOO** 18  
VODKA, PEACH AND CRANBERRY  
COMBINED, MAKING FOR ONE  
REFRESHING YET SOPHISTICATED  
BEVERAGE.

**CAPRIOSKA** 18  
THIS ONE IS FOR THE VODKA  
LOVER! PREMIUM BELVEDERE  
VODKA MIXED WITH LIME,  
SWEETENED SLIGHTLY AND SERVED  
OVER CRUSHED ICE.

**TAKE ME HOME** 18  
THINK TROPICAL HEAVEN AND  
THAT'S WHAT YOU WILL RECEIVE. A  
MIXTURE OF PINEAPPLE JUICE,  
MIXED BERRY LIQUEUR, LYCHEE  
LIQUEUR SERVED TALL FOR  
MAXIMUM REFRESHMENT.

**LIQUID ECSTASY** 18  
DON'T LET THE NAME FOOL YOU.  
THIS IS 100% LEGAL AND  
REFRESHING. SUITED TOWARDS  
THE SWEET TOOTH, LET THE  
COLOUR AND TASTE SURPRISE YOU  
AS WE BLEND BACARDI, MIDORI  
AND PINEAPPLE TOGETHER FOR A  
FLAVOUR EXPLOSION.

**BLOODY MARY** 18  
A GREAT 'WAKE ME UP' DRINK!  
VODKA, TOMATO JUICE, TABASCO,  
WORCHESTER AND A DASH OF  
PEPPER AND CITRUS.

**OLD FASHIONED** 18  
AFTER A LONG DAY, SET YOURSELF  
UP WITH TWO PARTS PREMIUM  
BOURBON AND ONE PART BITTERS,  
WITH CRUSHED SUGAR FOR  
BALANCE, INFUSED WITH ORANGE  
SKIN.

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## MOCKTAILS

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**STRAWBERRY LIME GINGER SPLASH** 12  
FRESH STRAWBERRIES AND LIME  
COMBINED WITH ICE AND TOPPED  
WITH REFRESHING GINGER BEER

**VIRGIN MOJITO** 12  
AN INNOCENT COMBINATION OF  
FRESH MINT, LIME AND SODA WITH  
A TOUCH OF SWEETNESS TO FINISH

**TROPICAL SUNRISE** 12  
PINEAPPLE, ORANGE AND APPLE  
JUICE OVER CRUSHED ICE WITH A  
TOUCH OF GRENADINE AND FRESH  
LIME TO FINISH

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