

— B —
BABBINGTONS
— bar & grill —

This seasonal menu has been created by Babbingtons' head chef, Will Collins, and his talented culinary team, to captivate and delight your senses. Although the flavours are inspired by cultures from around the globe, chef Will strives to source as much local produce as possible to ensure freshness and quality, and to assist in environmental sustainability. Some of Babbingtons' recipes have been developed and fine-tuned over many years while others are created specifically for each new season. Head chef Will and his team, work together to continually explore new flavours and techniques to keep the menu exciting and fresh. The fine food is complimented by the relaxed atmosphere in Babbingtons with stunning views of the natural bushland surrounding the beautiful city of Newcastle. Our efficient team is here to help make your experience as comfortable as possible by accommodating any dietary requirements you may have, so please don't hesitate to ask for their assistance.

"One cannot think well, love well, sleep well if one has not dined well." - M.F.K. Fisher

GF = Gluten Free, DF = Dairy Free, V= Vegetarian, Ve= Vegan

— B —
BABBINGTONS
— bar & grill —

BREADS

| | |
|--|----|
| STONE-BAKED SOURDOUGH char-grilled with house confit garlic butter | 11 |
| TRIO OF HOUSE-MADE DIPS with a selection of seasonal breads | 16 |
| INDIVIDUALLY BAKED BRIE with chilli cinnamon honey and toasted pumpkin seed served with a toasted charcoal brioche | 16 |

ENTRÉE

| | |
|--|----|
| CHAR-GRILLED KING PRAWNS with a sweet chilli relish on a petite fennel, lemon and coriander salad (GF) (DF) | 21 |
| CURRIED AND SEARED SEA SCALLOPS with cauliflower purée, charred asparagus and sun-dried tomato pesto (GF) | 19 |
| WOK-TOSSED OCTOPUS SALAD with candied carrot, Persian fetta, green olives and, cucumber, served with apple and maple balsamic (GF) | 17 |
| 90G BEEF EYE FILLET MEDALLION served with a spiced beetroot aioli on a sweet corn, cherry tomato and rocket salad (GF) (DF) | 23 |
| PUMPKIN, PINE NUT AND ROSEMARY RAVIOLI with red currants, rocket, parmesan and a sage brown butter (V) | 14 |
| PARMESAN CRUMBED BEEF BRISKET CROQUETTES with a grilled tomato compoté, house basil pesto and rocket dressed in a beef jus vinaigrette | 14 |
| FRESH SWORDFISH CEVICHE with heirloom tomato, toasted almond and a lemon honey sambuca vinaigrette (GF) (DF) | 17 |

— *B* —

*B*ABBINGTONS

— bar & grill —

MAINS

| | |
|--|----|
| 18-HOUR BRAISED LAMB RUMP butternut pumpkin purée, duck-fat brussels sprouts with a thyme and black pepper jus (GF) | 38 |
| TANDOORI ROASTED BARRAMUNDI FILLET with spiced grilled eggplant, herb and turmeric roast potatoes and yellow curry yoghurt dressing | 36 |
| PAN-SEARED CHICKEN SUPREME stuffed with Spanish chorizo and basil, served with broccolini, fried haloumi and garlic creamed spinach | 37 |
| FRESH TEMPURA ZUCCHINI FLOWERS stuffed with herbed ricotta, served on a Moroccan cous cous salad and grilled zucchini (V) | 33 |
| 200G BEEF EYE FILLET cooked to your liking, with a white truffle potato mash, roasted mushrooms, asparagus and a honey-mustard jus (GF) | 49 |
| FRESH SEAFOOD PAPPARDELLE with black mussels, prawns, squid, and seasonal fresh fish, sautéed in garlic, white wine, chilli and a rich seafood broth (DF) | 35 |
| CONFIT CHICKEN LEG on portobello mushrooms, Danish blue cheese and leek risotto, with fresh peas in a rich chicken jus (GF) | 32 |
| TWICE-COOKED PORK BELLY with a coconut sugar and pineapple glaze, cavolo nero, wild rice and broccolini (GF) (DF) | 37 |

— *B* —

BABBINGTONS

— bar & grill —

MAINS CONTINUED

MARKET FISH OF THE DAY tba
fresh fish delivered daily and served with chefs choice
of seasonal sides

250G BLACK ANGUS SIRLOIN 43
served with seasonal fresh vegetables, potato mash and
your choice of sauce (GF)

SIDES

Caramelised and garlic Dutch carrots (V) (GF) 13

Cauliflower popcorn with smoked yogurt (V) (GF) 13

Turmeric, coriander and sea salt roast chat potatoes
(V) (GF) 11

Garden salad with pomegranate dressing
(Ve) (DF) (GF) 11

Candied sweet potato, cranberry, cashew and rocket
(Ve) (GF) 13

Fries with house aioli (V) 10

Almond buttered broccolini (V) (GF) 13

SAUCES

Babbingtons barbecue sauce (GF)(DF)

Thyme and black pepper (GF) (DF)

Honey-mustard jus (GF) (DF)

Creamy peppercorn (GF)

— *B* —

BABBINGTONS

— bar & grill —

DESSERTS

| | |
|--|----|
| TRADITIONAL VANILLA BEAN PANNA COTTA with shortbread crumble, raspberry gel and fresh mint | 13 |
| TRIPLE-CHOCOLATE TERRINE orange mascarpone, white chocolate soil and strawberries (GF) | 14 |
| PASSIONFRUIT CRÉME BRULEE with mango sorbet and coconut macaroons (GF) | 15 |
| SPICED PINEAPPLE TARTE TATIN with a creamy coconut ice cream | 14 |
| SELECTION OF SORBETS OR GELATO (3 scoops) | 12 |
| CHEESE BOARD (for 2) a selection of local and imported cheeses served with lavosh, dried fruits, fresh pear and quince paste | 21 |
| AFFOGATTO OF VANILLA-BEAN ICE CREAM and your choice of Tia Maria, Baileys or Kahlua, with a shot of espresso and almond biscotti | 16 |

| | |
|--------------------------------|-------|
| Espresso coffee | 4.5/6 |
| (add flavoured syrup for 0.50) | |
| Tea | 4 |
| Liquor coffee with fresh cream | 12 |

Baileys, Cointreau, Kahlua, Tia Maria, Amaretto,
Jameson, Frangelico

Please ask our friendly staff for other requests, we have
quite the selection

— *B* —

BABBINGTONS

— bar & grill —

PORT

| | |
|--|----|
| Craigmoor Rummy fortified wine | 8 |
| Galway Pipe grand tawny port, 12 Y/ 0 | 8 |
| Penfold's club tawny | 10 |
| Penfold's "Grandfather" rare tawny port, 20 Y/O | 16 |

COGNAC

| | |
|----------------------------------|----|
| Hennessy V. S. O. P (FRANCE) | 15 |
| Courvoisier V. S. O. P (FRANCE) | 15 |
| D. O. M Benedectine(FRANCE) | 16 |
| Grand Marnier (FRANCE) | 16 |

DESSERT WINE

GL | BTL

| | |
|---|--------|
| Craigmoor botrytis sauvignon blanc semillon | 9 47 |
|---|--------|

LIMONCELLO

| | |
|---|---|
| Earp Distilling Co. Summertime Limencello | 9 |
|---|---|

BRANDY

ASK STAFF FOR BRANDY SELECTION

— *B* —

BABBINGTONS

— bar & grill —

WINE LIST

CHAMPAGNE, PROSECCO & SPARKLING

GL | BTL

| | |
|--|--------|
| Henkell piccolo sparkling rosé (200ML) | 13 |
| Craigmoor sparkling cuvée brut, Mudgee, NSW | 9 36 |
| Wildflower brut cuvée, Western Australia | 49 |
| Il Fiore prosecco, Italy | 65 |
| Piper Heidsieck brut, France | 120 |

WHITE AND MOSCATO

| | |
|--|---------|
| Young Poets white moscato, Mudgee, NSW | 8 33 |
| Young Poets pinot grigio, Mudgee, NSW | 8 33 |
| Chain of Fire chardonnay, South Eastern Australia | 8 33 |
| Tyrrells Old Winery, Hunter Valley Verdelho, Hunter Valley, NSW | 9 37 |
| Tamburlaine organic sauvignon blanc semillon, Orange, NSW | 10 39 |
| Ara single estate sauvignon blanc, Marlborough, NZ | 13 52 |
| Tyrrells Hunter Valley semillon, Hunter Valley, NSW | 58 |
| Geisen Estate riesling, Marlborough, NZ | 14 56 |
| Robert Oatley signature chardonnay, Margaret River, WA | 62 |

— *B* —
BABBINGTONS
— bar & grill —

ROSE WINE

GL | BTL

| | |
|--|---------|
| Wild Oats rose, Mudgee, NSW | 12 49 |
| Tamburlaine 'Wine Lovers' rose, Orange, NSW | 10 39 |

RED WINE

| | |
|---|---------|
| Chain of Fire caberet shiraz, South Eastern Australia | 8 33 |
| Tyrrells' Old Winery pinot noir, Hunter Valley, NSW | 9 37 |
| Tamburlaine cabernet merlot, Orange NSW | 10 39 |
| The Yearling shiraz, Coonawarra, SA | 11 44 |
| The Yearling cabernet sauvignon, Coonawarra, SA | 11 44 |
| Wild Oats merlot, Mudgee, NSW | 12 49 |
| Bremerton Tamblyn cabernet shiraz malbec merlot, Langhorne Creek, SA | 13 52 |
| Robert Oatley GSM, McLaren Vale, SA | 62 |
| Selezionato Da Gordon Ramsay Intenso Rosso | 13 52 |

— *B* —

BABBINGTONS

— bar & grill —

BEER & CIDER

Heineken 0.0 7.5

STANDARD 8

Tooheys New

Tooheys Old

Tooheys Extra Dry

Victoria Bitter

LIGHT/MID 7.5

Great Northern 3.5

Cascade Light

XXXX Gold

PREMIUM 8.5

Crown Lager

150 Lashes (James Squire)

Pure Blonde

Little Creatures Pale Ale

James Boag's

Cooper's Pale Ale

Hahn Super Dry

IMPORTED 9.5

Corona

Peroni

CIDER 8

Somersby Crisp Apple Cider

Somersby Pear Cider

— *B* —

BABBINGTONS

— bar & grill —

SPIRITS

VODKA

| | |
|--------------------------------|----|
| Absolut | 9 |
| Smirnoff | 9 |
| Belvedere | 9 |
| Grey Goose | 10 |
| Earp Distilling Co. Vodka Pure | 10 |

GIN

| | |
|----------------------------------|----|
| Gordons | 9 |
| Tanqueray No. 10 | 9 |
| Bombay Sapphire | 9 |
| Hendricks | 10 |
| Earp Distilling Co. Just Juniper | 10 |

RUM

| | |
|----------------------------------|----|
| Bundaberg UP | 9 |
| Bacardi | 9 |
| Malibu | 9 |
| Sailor Jerry Spiced | 9 |
| Bundaberg OP | 10 |
| Earp Distilling Co. Curated Cask | 14 |

WHISKY

| | |
|------------------|----|
| Southern Comfort | 9 |
| Canadian Club | 9 |
| Jack Daniels | 9 |
| Jameson | 10 |

BOURBON WHISKY

| | |
|-------------|----|
| Jim Beam | 9 |
| Makers Mark | 10 |

SCOTCH WHISKY

| | |
|---------------------|----|
| Johnny Walker Red | 9 |
| Johnny Walker Black | 10 |
| Chivas Regal | 10 |
| Drambuie | 10 |
| Glenmorangie | 11 |
| Glenfiddich | 12 |
| Lagavulin | 12 |

— *B* —

BABBINGTONS

— bar & grill —

COCKTAILS

Gls|Jug

COSMOPOLITAN

Premium vodka, Cointreau, cranberry juice and lime shaken over ice

18|36

LIMONCELLO COLLINS

This creation comes from local distillery, Earp Distillery Co. With their Juniper Gin, Limoncello, lemon juice, honey & soda water it's the perfect summertime refreshment.

19|38

TAKE ME HOME

Think tropical heaven and that's what you will receive. A mixture of pineapple juice, berry liqueur and lychee liqueur served tall for maximum refreshment.

18|36

MOSCOW MULE

A belly-warming combination of vodka, ginger beer and lime juice, garnished with a slice or wedge of lime and a sprig of mint.

18|36

MARGARITA

An icy combination of tequila, Cointreau, sugar and citrus with a zesty salt rim

18|36

FRENCH MARTINI

Premium vodka, Chambord and pineapple juice makes a frothy refreshment for a classy sweet tooth.

18|36

LONG ISLAND ICED TEA

This cocktail has it all, literally! 5 white spirits combined with your choice of citrus and either cola or lemonade

19|38

— *B* —

BABBINGTONS

— bar & grill —

| | |
|---|----|
| CHOCOLATE TOBLERONE Chocolate lovers unite! Frangelico, Kahlua, Bailey's and chocolate syrup mixed together make an indulgent treat. | 18 |
| PEACH WHISKY SOUR Your choice of whisky or bourbon, peach liqueur, lemon juice and angostura bitters. | 18 |
| CLASSIC MARTINI Two parts premium gin, one part Cinzano vermouth, shaken or stirred with your choice of a citrus twist. | 18 |
| OLD FASHIONED Traditional cocktail with two parts premium bourbon and one part bitters, with crushed sugar for balance and infused with orange skin. | 18 |
| MOJITO Combining lime with mint and a double hit of rum (white and dark) and a touch of sweetness | 18 |
| ESPRESSO MARTINI A well needed pick-me-up with Kahlua, vodka, fresh ground coffee with your choice of caramel, vanilla or hazelnut sweetener | 18 |
| NEGRONI Simple & delicious, made with gin, Campari, and sweet vermouth and a twist of fresh orange | 18 |
| BLOODY MARY A great 'wake me up' drink! Vodka, tomato juice, tabasco, Worcestershire and a dash pepper and citrus. | 18 |