



# Room Service

Dial Ext No. 503

*Available Monday to Saturday 12pm – 9pm & Sunday 6pm – 8.30pm*

*Public Holidays – Call Reception for Availability*

*\$4 delivery fee applies for all room service orders*



## MAIN SELECTION

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**Serve of Fries (GF/V) 7.50**

**Garlic & Herb Bread (V) 7.00**  
Add cheese **8.50**

**Sweet Potato Fries with Aioli 9.00**

**Salt & Pepper Squid (GF) 16.00**  
With a mixed Asian salad & aioli

**Grilled Chicken Wrap 18.00**  
With bacon & cheese, filled with fresh salad, aioli & served with crispy fries

**Chicken Wings 16.50**  
Chinese 5 spice dusted chicken wings finished in a Chinese barbeque sauce

**Babbingtons Beef Burger 19.00**  
Lettuce, smoked bacon, tasty cheese, caramelised onion & tomato relish, served with crispy fries

**Fried Chicken Burger 20.00**  
Ranch coleslaw, Swiss Cheese & chipotle mayo, served with crispy fries

**Slow Braised BBQ Beef Nachos (GF) 22.00**  
With sour cream & corn salsa

**300gm Sirlion Steak (GF) 34.00**  
With fries, salad & peppercorn jus

**Tempura Fish Fillets 22.00**  
With garden salad, fries, lemon & tartare sauce

**Chef's Vegetable Curry (GF/V) 18.00**  
With steamed rice & pappadam  
With chicken **23.00** with prawns **25.00**

**Tomato Braised Lamb Shank (GF) 23.00**  
With creamy mashed potato & steamed vegetables

**Chicken Pesto Penne 27.00**  
Pan seared chicken, cherry tomato, chilli & spinach in a creamy basil pesto sauce

**Thai Beef Salad 19.00**  
Mixed leaves, bean shoots, cucumber, sweet soy & ginger dressing & crisp egg noodles

**Babbingtons Caesar Salad 18.00**  
Cos lettuce, crisp bacon, croutons, shaved parmesan & house made dressing  
With chicken **23.00** with prawns **25.00**

## DESSERT & CHEESE SELECTION

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**Baked New York Cheesecake 12.00**  
Served with thick caramel fudge & cookie ice cream

**Chocolate Terrine (GF) 12.00**  
With coulis & ice cream

**Baked Apple & Cinnamon Pie 13.00**  
With vanilla bean ice cream

**Babbingtons Choc Fudge Sundae (GF) 11.00**  
With caramel sauce

**Cheese Plate 16.00**  
A selection of local & imported cheese served with lavoush, dried fruits, fresh pear & quince paste

## COFFEE TO GO

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**Large 6.00 Small 4.50**

## BEVERAGE SELECTION

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### Beer Selection

<b>Standard</b>	<b>7</b>	<b>Premium</b>	<b>8</b>	<b>Light</b>	<b>6.50</b>
Tooheys New		Crown Lager		Cascade light	
Tooheys Old		150 Lashes (James Squire's)			
Tooheys Extra Dry		James Boag's			
Victoria Bitter		Hahn Super Dry			
XXXX Gold		Coopers Pale Ale			
Pure Blonde					

<b>Imported</b>	<b>9</b>	<b>Spirits</b>		<b>Cider</b>	<b>8</b>
Corona		Standard	8	5 Seeds (Apple)	
Peroni		Premium	9	Pressman's (Apple)	

<b>Soft Drinks</b>	<b>4</b>	<b>Juice</b>	<b>4</b>	<b>Sparkling Water</b>	
Coke		Apple		Santa Vittoria 500ml	6
Diet Coke/Coke Zero		Orange		Santa Vittoria 1L	9
Lemonade / Lemon Squash		Pineapple			
Soda/Tonic Water		Tomato			
Dry Ginger Ale		Cranberry			
Lemon, Lime & Bitters					

*For current wine selections please refer to the room compendium  
Wines subject to availability*