



Welcome to the new, refreshed, and relaxed Babbingtons.

This menu reflects the recent refurbishment of our restaurant. While you may notice a more relaxed atmosphere, our service remains exceptional, ensuring your experience will be noteworthy.

Chef Will prioritises sourcing fresh, local produce to ensure superior quality while contributing to environmental sustainability. Our menu features a blend of time-honoured recipes, refined over the years, alongside some more casual eats to reflect our new space. We're dedicated to constantly exploring new flavours and techniques, keeping our offerings exciting and fresh.

Enjoy your meal in our modern restaurant, enhanced by the stunning views of the natural bushland surrounding the beautiful city of Newcastle.

Our attentive staff are here to ensure your experience is exceptional, accommodating any dietary needs you may have. Please feel free to ask for their assistance.

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



BREADS

TOASTED CIABATTA ROLLS (V) with house-made Dukkah and extra virgin olive oil	11
MAPLE, BACON & WALNUT BAKED BRIE with toasted sourdough	16
SELECTION OF BREADS & DIPS (V)	16
CHEESE AND CHIVE CORNBREAD (GF) (V) with whipped jalapeno butter	13

ENTRÉE

BAKED HOUSE RICOTTA GNOCCHI (V) in smoky tomato sauce with parmesan and toasted sourdough	15
BEEF BRISKET MAC & CHEESE CROQUETTES with sweet capsicum relish and rocket	16
SOUP OF THE DAY served with toasted ciabatta roll	14
MISO GLAZED PORK BELLY BITES (GF) served with coconut rice and cucumber salsa	16
PEKING DUCK BAO BUNS with sesame aioli and green apple coleslaw, with a plum and ginger dressing	18
SPICED SEA SCALLOPS (GF) baked in the shell, with cauliflower puree and XO sauce	19
GRILLED SNAPPER SOFT TACOS with Mexican spices, cherry tomato and coriander salsa with guacamole	17



MAINS

CHICKEN BREAST WITH LEMON ROSEMARY STUFFING served with hasselback potato, roast cauliflower and herb butter sauce	35
300G 'BLACK ANGUS' SIRLOIN (GF) served with seasonal fresh vegetables, potato mash and your choice of sauce. <i>Babbingtons barbeque sauce (GF & DF), thyme & black pepper (GF & DF), honey-mustard jus (GF & DF), creamy peppercorn (GF)</i>	45
250G SCOTCH FILLET with roast garlic mash, buttered sweet corn and creamy peppercorn sauce	46
ROSEMARY BRAISED BEEF RAGOUT over house pappardelle with green olive, rich tomato sauce and parmesan	37
TOMATO BRAISED LAMB SHANK with creamy mashed potato, steamed vegetables and gravy	27
MARKET FISH OF THE DAY fresh fish, delivered daily and served with chefs choice of seasonal accompaniments	tba
BABBINGTONS BURGER (GF ON REQUEST) 250g Black Angus beef patty, maple bacon, cheddar cheese, caramelised onions, fresh salad, pickles and garlic aioli, served on crisp Turkish roll with Babbingtons barbeque sauce and crispy fries	29
BABBINGTONS BARBEQUE PORK RIBS (GF) (DF) glazed with house barbeque sauce, served with crispy fries and house salad	37



MAINS CONTINUED

HOUSE CHICKEN SCHNITZEL 30
with crispy chips and salad or mash and vegetables.

ADD A TOPPER: Garlic, Prawn or Boscaiola 5

SMOKED EGGPLANT, PERSIAN FETTA & CARAMELISED 32
ONION PIZZA (V)
with basil pesto and rocket

PUMPKIN, PARSNIP & CONGO POTATO, YELLOW THAI 28
CURRY (V)
with fresh vegetables, brown rice and quinoa with
garlic grilled roti bread

SIDES

Rosemary and sea salt buttered roast potato and 13
sweet potato (V) (GF)

Almond buttered broccolini (V) (GF) 13

Dukkah roasted cauliflower (GF) (VE) 12

Caramelised garlic Dutch carrots (GF) (VE) 13

House garden salad with lemon thyme dressing 9
(GF) (VE) (DF)

Fries with house aioli (V) 10



DESSERTS

WARM PECAN PIE with butterscotch and banana ice cream	13
HOT FRESH CINNAMON DONUTS with chocolate syrup and vanilla-bean ice cream	15
HOUSE BAKED BISCOFF CHEESECAKE with cookie crumble and chocolate gelato	14
PINOT POACHED PEAR (GF) (VE) (DF) with blood orange gelato and stewed blackberries	13
TRIPLE CHOCOLATE FUDGE BROWNIE (GF) with fresh vanilla mousse, candied orange and blood orange gelato	15
CHEESE BOARD (for 2) (GF ON REQUEST) a selection of local cheeses served with lavosh, quince paste, nuts and fresh and dried fruits	20
AFFOGATO OF VANILLA-BEAN ICE CREAM (GF ON REQUEST) with your choice of Frangelico, Baileys or Kahlua, with a shot of espresso	17

COFFEE

Espresso coffee	4.5		6
<i>Add flavoured syrup</i>			0.5
<i>Milk alternative</i>			0.5
Tea			4
Liqueur coffee			15