



Babbingtons.

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.

Items may change without notice & are subject to availability

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



BREADS

CHARGILLED SOURDOUGH (V) with confit garlic butter	12
CINNAMON MISO HONEY & PEPITA BAKED BRIE (V) with toasted sourdough	16
SELECTION OF BREAD & DIPS (V)	18
CHEESE & CHIVE CORNBREAD (GF) (V) with whipped jalapeno butter	13

ENTRÉE

SPINACH, RICOTTA & LEMON ARANCINI with lemon chervil aioli & rocket & pear salad	16
FIVE SPICED SESAME SEARED YELLOWFIN TUNA with wasabi aioli, fried noodles, chilli & sweet soy	22
SOUP OF THE DAY served with toasted ciabatta roll	15
MISO GLAZED PORK BELLY BITES (GF) served with coconut rice & cucumber salsa	18
SZECHUAN SOY PULLED LAMB BAO BUNS with cucumber, corn, & coriander salad & a sweet chilli & lime dressing	18
SPICED SEA SCALLOPS (GF) with parsnip puree, fried onions & XO sauce	20
TEMPURA FRIED BARRAMUNDI FISH TACOS with Mexican spices, cherry tomato & coriander salsa with guacamole	19



MAINS

TWICE COOKED CONFIT DUCK LEG (GF) served on a chorizo, roast pumpkin & watercress risotto & finished with a basil & fennel seed jus	39
300G 'BLACK ANGUS' SIRLOIN (GF) served with seasonal fresh vegetables, potato mash and your choice of sauce. <i>Babbingtons barbecue sauce (GF & DF), thyme & black pepper (GF & DF), honey-mustard jus (GF & DF), creamy peppercorn (GF)</i>	47
250G SCOTCH FILLET with roast garlic mash, buttered sweet corn & creamy peppercorn sauce	49
ROSEMARY BRAISED BEEF RAGOUT over house pappardelle with green olive, rich tomato sauce & parmesan	37
TOMATO BRAISED LAMB SHANK (GF) with creamy mashed potato, steamed vegetables & gravy	33
MARKET FISH OF THE DAY fresh fish, delivered daily & served with chef's choice of seasonal accompaniments	tba
BABBINGTONS BURGER (GF ON REQUEST) 250g Black Angus beef patty, maple bacon, cheddar cheese, caramelised onions, fresh salad, pickles & garlic aioli, served on crisp Turkish roll with Babbingtons barbecue sauce & crispy chips	30



MAINS CONTINUED

BABBINGTONS BARBECUE PORK RIBS (GF) (DF) glazed with house barbecue sauce, served with crispy chips & house salad	38
HOUSE CHICKEN SCHNITZEL with crispy chips & salad <i>WITH A TOPPER: Garlic Prawn or Boscaiola</i>	30 36
PUMPKIN, PARSNIP & CONGO POTATO, YELLOW THAI CURRY (V) with fresh vegetables, brown rice & garlic grilled roti bread	31

SIDES

Rosemary, lemon & garlic buttered roast potato (V) (GF)	13
Almond buttered broccolini (V) (GF)	14
Caramelised garlic Dutch carrots (GF) (VE)	13
House garden salad with lemon thyme dressing (GF) (VE) (DF)	11
Cauliflower popcorn, served with a tandoori aioli (V)	13
Crispy chips with house aioli (V)	10



DESSERTS

WARM PECAN PIE with butterscotch & toffee ice cream	13
HOT FRESH CINNAMON DONUTS with chocolate syrup & vanilla-bean ice cream	15
VANILLA-BEAN PANNACOTTA (GF) with raspberry coulis, coconut ice cream & white chocolate soil	15
SAFFRON POACHED PEAR (GF) (VE) (DF) with grilled grapes, mint & strawberry sorbet	14
TRIPLE CHOCOLATE FUDGE BROWNIE (GF) with buttered waffle crumble, pistachio gelato & blueberry jam	15
CHEESE BOARD (for 2) (GF ON REQUEST) a selection of local cheeses served with lavosh, quince paste, nuts & fresh & dried fruits	20
AFFOGATO OF VANILLA-BEAN ICE CREAM (GF ON REQUEST) with your choice of Tia Maria, 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