



Babbingtons.

# AUTUMN SPECIAL

**\$33 main course ~ \$44 two course ~ \$55 three course**

## Entrée

**HEIRLOOM TOMATO, BASIL & BOCCONCINI RISOTTO (V) (GF)**  
with Parmesan & parsley

**LEMON PEPPER TEMPURA SOFT SHELL CRAB**  
with sweet corn purée, cucumber salsa & beetroot aioli

**SWEET CHILLI MALIBU PRAWNS (GF)**  
with crisp coconut rice cakes, coriander & creamy coconut sauce

## Main

**PAN SEARED CRISPY SKIN BARRAMUNDI (GF)**  
with Congo potato dauphinois, heirloom carrots & brown butter hollandaise

**HONEY SESAME & SWEET SOY GLAZED BEEF SHORT RIB (DF)**  
with Singapore noodle & crisp cavolo nero

**HOT & SPICY FRIED CHICKEN SALAD**  
with cherry tomato, pickles, Parmesan, rocket, cucumber, ranch dressing & fresh fried chicken

## Dessert

**HOUSE-MADE BISCOFF BAKED CHEESECAKE**  
with white chocolate soil & rum & raisin ice cream

**HOT STEAMED QUINCE PUDDING (GF)**  
with butterscotch sauce & vanilla bean ice cream

**BANANA TARTE TATIN**  
with mango sorbet and lychee

**\*Meals cannot be substituted with items from the a la carte menu**

**Featured: Entrée  
Malibu Prawns**