



Babbingtons.

Autumn

LUNCH SPECIAL

\$34 main course ~ \$46 two course ~ \$58 three course

Entrée

THAI STYLE CRAB CAKE

with lemongrass roasted king prawn, vanilla beurre blanc & sesame seaweed salad

PULLED BEEF, OLIVE & SEMI-DRIED TOMATO ARANCINI

with pesto aioli, rocket, pear & parmesan salad

WHIPPED GOAT'S CHEESE (V)

with fried flatbread, shaved cauliflower, lime & cucumber

Main

HOT HONEY GLAZED CONFIT DUCK

with roast capsicum & mozzarella polenta & red pickled pesto

MOROCCAN SPICED GOLDBAND SNAPPER FILLET

on grilled asparagus & sweet pea salad, smoky yoghurt dressing & coriander

BABY PUMPKIN GNOCCHI (V)

with cumin roast broccoli, cranberries, pepita & turmeric brown butter

Dessert

WHITE CHOCOLATE AND RASPBERRY TART

with rose ice cream & toasted coconut

HOT FRESH DONUTS

with lemon sugar, maple syrup & strawberry ice cream

CARAMELISED BANANA & MANGO SPLIT (VE)

with toasted almonds, mango sorbet & lychee liqueur dressing

