



*Welcome to Babbingtons
Proudly serving diners for over 40 years.*

As we celebrate four decades of memorable meals and warm hospitality, we're excited to continue evolving while staying true to what makes Babbingtons special. You'll find a relaxed, welcoming atmosphere paired with the same exceptional service our guests have come to know and love. Dine with us against the backdrop of tranquil bushland views and enjoy a truly local dining experience here in beautiful Newcastle.

Chef Will Collins, remains dedicated to sourcing the finest fresh local produce — ensuring every dish is of the highest quality while supporting sustainability. Our menu brings together beloved classics that have stood the test of time and new, more casual dishes inspired by the way we love to dine today. It's all about flavour, creativity and celebrating the best of every season.

Our attentive team is here to make your visit exceptional and are happy to assist with any dietary requirements or special requests. Please don't hesitate to ask.

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

Items may change without notice & are subject to availability

Please note, a 10% surcharge applies on Sundays and a 15% surcharge applies on public holidays



BREADS

CAMEMBERT ON TOAST toasted sourdough with melted camembert, caramelised pear, toasted pecan & cinnamon pepper honey	18
SELECTION OF BREAD & DIPS (V)	19
CHEESY CHIVE CORNBREAD (GF) (V) with whipped jalapeno butter	13
GRILLED SOURDOUGH with house dukkah, olive oil & pesto	15

ENTRÉE

CURRY TEMPURA SOFT SHELL CRAB with pickled watermelon, mint, fetta & a sesame soy dressing	22
ROASTED KING PRAWNS with chilli, lime & chervil, wild rice, mango salsa & smoked tomato	25
HOISIN SEARED SEA SCALLOPS served with charred corn puree, edamame & lemongrass butter	25
MOJITO CURED SALMON with coconut milk, pickled beetroot, fried onion & coriander	25
CHICKEN, BACON & BRUSSELS SPROUTS LINGUINE in a sage brown butter, tossed with fresh linguine, parsley & parmesan	18
GRILLED HALOUMI (V) with heirloom tomato salsa, maple balsamic & spiced pepita	24
<i>Babbingtons Signature Dish</i> MISO GLAZED PORK BELLY BITES (GF) with coconut rice & cucumber salsa	19



MAINS

THAI RED CURRY CHICKEN served with satay pumpkin risotto & coriander raita	38
TWICE COOKED CONFIT DUCK (GF) with a grilled peach & radicchio salad, candied walnut, fig & verjuice dressing	45
CRISP ROAST PORK BELLY with miso carrot caramel, chickpeas, chorizo & a maple jus	40
PAN SEARED ETTY BAY BARRAMUNDI (GF) with crisp lemon jalapeno potato smash & garlic butter pipis	45
BABBINGTONS BARBECUE BRAISED BEEF CHEEKS (GF) with ginger sweet potato, apple slaw & a barbecue glaze	42
TANDOORI ROAST PUMPKIN (V) whipped tahini, cucumber, flatbread & turmeric yoghurt	36
MARKET FISH OF THE DAY fresh fish, delivered daily & served with chefs choice of seasonal accompaniment	tba
HOUSE CHICKEN SCHNITZEL with crispy chips & salad, or mash & seasonal vegetables with your choice of sauce	32
WITH A TOPPER: Garlic Prawn or Boscaiola	39
CHICKEN, BACON & BRUSSELS SPROUTS LINGUINE in a sage brown butter, tossed with fresh linguine, parsley & parmesan	30



Babbingtons.

MAINS CONTINUED

300G "BLACK ANGUS" SIRLOIN (GF) 49
served with seasonal vegetables & potato mash with a
sauce of your choice

300G "BLACK ANGUS" RUMP STEAK (GF) 42
served with seasonal vegetables & potato mash
with a sauce of your choice

Babbingtons Signature Dish

TOMATO BRAISED LAMB SHANK (GF) 36
with creamy mashed potato, seasonal vegetables &
gravy

BABBINGTONS BURGER (gf on request) 30
with 250g black angus beef patty, maple bacon,
cheddar cheese, caramelised onions, fresh salad,
pickles & garlic aioli served on a crisp Turkish roll with
Babbingtons barbecue sauce & crispy fries

SAUCES

Creamy Peppercorn
Babbingtons Barbecue Sauce
Thyme & Black Pepper Jus
Maple Jus
Traditional Gravy

SIDES (FOR 2)

Rosemary, lemon & garlic buttered roast potatoes 14
(V) (GF)

Almond buttered broccolini (V) (GF) 15

Caramelised garlic Dutch carrots (GF) (VE) 14

House garden salad with lemon thyme dressing (GF) 12
(VE) (DF)

Dukkah roasted cauliflower, served with a tandoori 14
aioli (V)

Crispy chips with house aioli (V) 11



DESSERTS

PINEAPPLE CARPACCIO (GF) (DF) (VE) 14
with coconut rum syrup, pink peppercorn, mint & blood orange gelato

CHERRY RIPE CRUMBLE 15
with candied cherry, dark chocolate crumble & malted milk ice cream

HONEY VANILLA PANNA COTTA (GF) 16
with passionfruit gel, lychee & strawberry sorbet

Babbingtons Signature Dish
BABBINGTONS TRIPLE CHOCOLATE BROWNIE 16
with warm butterscotch sauce, honeycomb butter & clotted cream

BABBINGTONS DESSERT PLATE (FOR 2) 33
freshly made cinnamon donuts with hot chocolate syrup, Babbingtons signature chocolate brownie with berry jam & vanilla bean ice cream, mocha creme brulee & licorice ice cream

CHEESE BOARD FOR 2 (gf on request) 20
a selection of local cheeses, served with lavosh, quince paste, nuts & fresh & dried fruits

AFFOGATO OF VANILLA BEAN ICE CREAM 17
(gf on request)
with your choice of Tia Maria, Baileys or Kahlua, with a shot of espresso

COFFEE

Espresso coffee 5 | 6.5
Add flavoured syrup 0.5
Milk alternative 0.5

Tea 4

Liqueur coffee 15