



B
BABBINGTONS
bar & grill

Sam Beatty, Executive Head Chef – Babbingtons Bar & Grill,

BEST WESTERN PLUS Apollo International

Sam heads our culinary team at Babbingtons Bar and Grill, as the Executive Chef, with over 18 years' experience in the hospitality industry.

Our cuisine has a distinctive modern Australian focus with an affinity for balanced flavours, incorporating European techniques. Our recipes have been developed over many years and others are created, each season, especially for Babbingtons.

Our menus are planned to provide a culinary variety for those guests that stay multiple nights at the Apollo International. Executive chef Sam is sensitive to dietary needs that might include the avoidance of food allergens or animal products. If you have any special requirements, please do not hesitate to let your waiter know.

We aim to ensure that you can sit back, feel relaxed and enjoy your dining experiences in a quality venue providing natural bush-land views towards Newcastle.

“Good food is very often, even most often, simple food.”

Anthony Bourdain

Welcome to Babbingtons - Bon Appétit

(gf) = Gluten free available

One bill per table please, no bill splitting. Thank you
Credit Card Surcharge 1.5%

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BREADS

Char-grilled sourdough served with a confit garlic butter 8

Baked ciabatta rolls with Babbingtons dukkha and olive oil 8

Trio of house made dips with a selection of toasted breads 14

ENTREES

Seared sea scallops with blood orange, mint, salmon pearls
and dill aioli (GF) 17

Sesame crusted tuna with watermelon, beetroot, crisp onions
and chilli dressing (GF) 16

Chicken and pancetta terrine with rosemary, spicy peach relish
and toasted sourdough 15

Ricotta gnocchi with sautéed prawns, lemon, roast capsicum
ragout and crisp basil 16

Lemon and goats curd stuffed zucchini flowers with avocado
purée and cherry tomato salad and raspberry vinaigrette 16

Grilled haloumi salad with Cajun chickpeas, roasted cherry
tomatoes and spinach with a wholegrain mustard dressing (GF) 15

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MAINS

Slow-braised beef brisket with four cheese croquettes, ranch coleslaw and Babbingtons BBQ sauce 29

Confit duck Maryland with a grilled peach & rocket salad and candied walnuts (GF) 31

Master stock pork belly with cauliflower purée and wok tossed vegetables (GF) 29

Ricotta gnocchi with sautéed prawns, lemon, roast capsicum ragout and crisp basil 29

Salt-water barramundi in a Malaysian curry with brown rice & quinoa and steamed bok choy (GF) 31

Grilled chicken breast stuffed with beetroot and goats curd, confit carrot purée, sautéed bacon and sprouts (GF) 30

Spinach linguini with sautéed wild mushrooms in a creamy white wine sauce 25

Fish of the day (see wait staff for today's creation) MP

SIDES

Steamed vegetables (GF) 8

Sautéed chat potatoes (GF) 7

Crispy fries with sea salt (GF) 7

Roasted Dutch carrots (GF) 7

Four cheese croquettes (4) 8

Side salad (GF) 7

For vegetarian options, please ask our friendly wait staff for a menu.

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GRILLS

*All grills are cooked to your liking and served with
Dutch carrots, your choice of one potato and
one accompaniment (all gf)*

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|---|----|
| 300g “Black Angus” Sirloin (South Gippsland, Grass-Fed) | 34 |
| 250g “Black Angus” Scotch fillet (South Gippsland, Grass-Fed) | 38 |
| 300g Lamb rump (Emerald Valley – Western Victoria) | 34 |
| 250g Pork loin - (Campbell River – NSW) | 30 |

Accompaniments (all gf)

Porcini mushroom cream
Peppercorn and brandy jus
Red wine jus
Salsa Verde
Babbingtons BBQ

Potatoes (all gf)

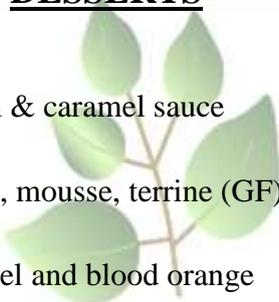
Creamy mash potato
Crispy fries with sea salt
Roasted chat potatoes

(gf) = Gluten free available

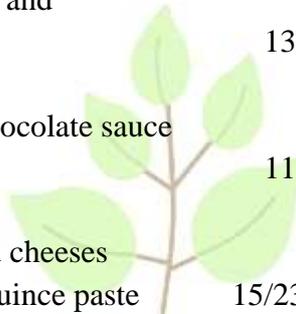
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DESSERTS



| | |
|---|-------|
| Ricotta donuts with strawberry ice-cream & caramel sauce | 13 |
| Trio of chocolate delight, choc ice-cream, mousse, terrine (GF) | 13 |
| Vanilla poached pear with a blackberry gel and blood orange granita (GF) | 12 |
| Banana panna cotta with buttered waffle crumbs and cinnamon ice-cream | 13 |
| Vanilla-bean ice-cream, with house-made hot chocolate sauce and candied pecans | 11 |
| Cheese Board - a selection of local and imported cheeses served with lavosh, dried fruits, fresh pear and quince paste | 15/23 |
| Selection of Gelato's and sorbets (See wait-staff for today's selection) | 9 |
| Affogato of vanilla-bean ice cream and your choice of Tia Maria, Baileys or Kahlua, with a shot of espresso and almond biscotti | 16 |



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Thank you