



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 19 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. The Chefs are 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.

"Eating is one of the most important aspects of living. I like indulging. I like to eat one food at a time, to savor each individual thing."

Marco Pierre White - 3 Michelin star chef

Welcome to Babbingtons - Bon Appétit

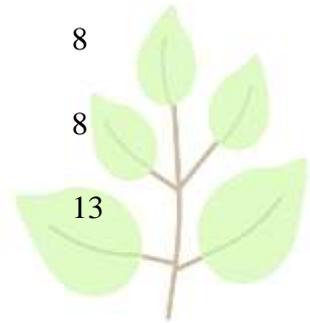
(GF) = Gluten free available
(V) = Vegetarian
(Ve) = Vegan

One bill per table please, no bill splitting.
Thank you



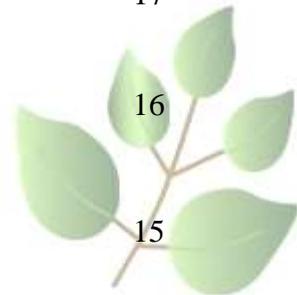
BREADS

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	13



ENTREES

Seared sea scallops with a pomegranate, fennel, orange and pine-nut salad (GF)	17
Dill and juniper cured salmon on a buckwheat blini with avocado salsa (GF)	16
Charcoal-coated prawns with a chilli aioli and black sesame Asian	15
Pan-roasted spatchcock breast on a beetroot terrine with goat's curd (GF)	16
Pan-seared vegetable gyoza in a soy broth and edamame beans (GF, Ve)	14
Tempura-battered pumpkin and chilli ricotta-stuffed zucchini flowers with ratatouille (V)	15
House-made turmeric linguini tossed through a roasted red pepper sauce and heirloom tomatoes (Ve)	13

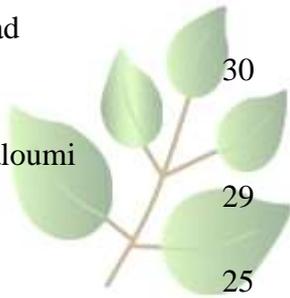
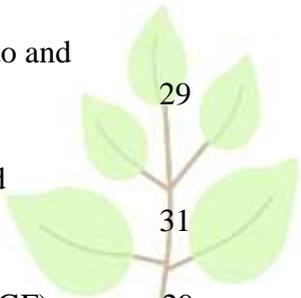


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MAINS

Smoked beef short rib with charred witlof, crispy sweet potato and Babbington’s special BBQ sauce (GF)	29
Confit duck Maryland with a roasted cauliflower, almond and couscous salad dressed with a harissa yogurt	31
Sweet cured sticky pork belly on sautéed corn and wild rice (GF)	29
Slow-braised lamb shoulder with a celeriac puree, complemented by char-grilled baby squash and mint jus (GF)	31
Roasted barramundi fillet with a beetroot and fennel salad and black olive and caper sauce (GF)	30
Pan-roasted chicken breast accompanied by a sauteed haloumi and kipfler salad, cherry tomatoes and salsa verde (GF)	29
House-made pasta – see entrée on previous page (V)	25
Fish of the day (see waitstaff for today’s creation)	MP



SIDES

Almond buttered broccolini (GF)	8
Sautéed chat potatoes (GF)	7
Crispy fries with sea-salt (GF)	7
Roasted Dutch carrots (GF)	7
Green 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)*

300g “Black Angus” Sirloin (South Gippsland, Grass-Fed)

34

250g Beef Eye-Fillet

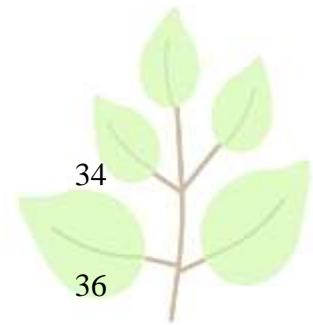
36

250g Roasted Half-Chicken

32

250g Pork Loin (Campbell River – NSW)

31



Accompaniments *(all GF)*

Porcini mushroom cream (V)

Peppercorn and brandy jus

Red wine jus

Salsa Verde (V)

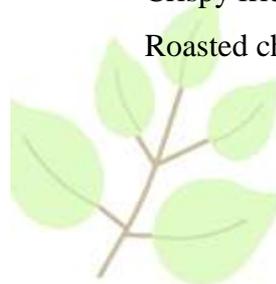
Babbingtons BBQ

Potatoes *(all GF & V)*

Creamy mash potato

Crispy fries with sea-salt

Roasted chat potatoes



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DESSERTS

Babbingtons cinnamon donuts with a Nutella whipped-cream and raspberry coulis 13

Chocolate terrine with house-made pistachio nougat and vanilla-bean ice cream (GF) 13

Lemon panna-cotta with mixed-berry compote and blood-orange sorbet (GF) 13

Babbington's Kahlua and dark-chocolate tiramisu 12

Vanilla-bean ice cream, with house-made hot chocolate sauce and candied pecans (GF) 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 waitstaff 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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