



## 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 butternut pumpkin two ways topped with oregano pangritata	17
White anchovy brandade croquettes with saffron aioli, cucumber and mint	16
Peri-peri quail breasts with pepperonata, and radish (GF)	16
Kinkawooka black mussels with chorizo, smoked tomato, basil and toasted sourdough	17
House-made Babbingtons soup of the day with a herb roll	13
Tempura-battered pumpkin and pine nut-stuffed zucchini flowers on a charred-corn-salad and romesco (VE)	16
House-made spaghetti tossed in a pea velouté, with sautéed wild-mushrooms finished with toasted pine nuts (V) (Served as an entrée or main course)	15 / 25

## MAINS

Black pepper braised beef with grilled corn and green beans, with a creamy mash and crispy bacon (GF)	29
Confit duck Maryland on a pearl-barley risotto with Jerusalem artichoke, rosemary and white chorizo (GF)	31
Crispy-skin pork belly with a winter-vegetable dauphinoise on a pea purée with rosemary jus (GF)	30
Slow-braised lamb rump with butternut puree, honey-toasted parsnip and sage jus (GF)	33
Crispy-skin salmon on smoky eggplant puree, black olive, fetta, dill and asparagus salad with merlot dressing (GF)	31
Crispy-skin chicken breast with ginger-roasted sweet potato, spiced chick peas, broccolini and house-made labna (GF)	29
House-made pasta – see entrée on above (V)	25
Fish of the day (see wait staff for today's creation)	MP

*Room service delivery charge of \$4.00 applies per order*

(GF) = Gluten free available

(V) = Vegetarian

(Ve) = Vegan

## **SIDES (v)**

Steamed vegetables (GF)	8
Sautéed chat potatoes (GF)	7
Crispy fries with sea salt (GF)	7
Roasted Dutch carrots (GF)	7
Side Salad (GF)	7

## **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 - VIC, grass-fed)	34
250g Beef Eye-Fillet (Inverell, Grain-Fed)	36
250g Roasted Half-Chicken (Grain-Fed)	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

## **DESSERTS**

Gingerbread crème brûlée with honey-poached figs and rock-salt caramel ice cream (GF)	13
Chocolate terrine with Dolce de Leche, clotted cream and a set blueberry (GF)	13
Coconut and carrot cake with lemon sorbet and strawberries (Ve)	12
Redskin Pannacotta with mint, white-chocolate soil and apple sorbet (GF)	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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