

CHEESE FONDUE

beer & aged cheddar cheese fondue -
fresh sourdough  
small \$16/large \$34

vegan three cheese fondue - cashew cheese,
smoked cheddar, mozzarella, fresh sourdough
small \$16/large \$34   

four cheese fondue - mozzarella, smoked havarti,
aged cheddar, parmesan, fresh sourdough
small \$16/large \$34  

add vegetable batons small \$4/large \$7
add smoked chorizo small \$6/large \$13

small = serves 1-2 / large = serves 3+

SMALL PLATES

from 4pm

crispy turmeric-spiced cauliflower,
cumin seeds, harissa aioli \$12.5    

sweet corn poppers,    
guacamole, lime \$13

vegan peking 'duck' pancakes   
red cabbage, orange segments, spiced plum sauce,
spring onions \$13

salt & szechuan pepper calamari,  
sriracha mayonnaise \$14

dukkah-crust ed halloumi fries, 
beetroot puree, lemon \$14.5

butter milk fried **popcorn chicken**, 
sriracha aioli \$14.5

soup of the day, toasted sourdough \$15

nachos, corn chips, black beans,   
cheese, tomato salsa, guacamole,
coriander, sour cream \$16

vegan nachos corn chips, black beans,   
vegan cheese, tomato salsa, guacamole,
coriander, vegan sour cream \$16.5

create your own **platter**
three small plates for \$38
four small plates for \$48

beach babylon

BIG PLATES

from 5.30pm

gf, df, paleo burger bun available add \$2

babylon buttermilk fried chicken burger, maple-bacon jam, american cheese,
lettuce, tomato, pickles, chipotle mayo, milk bun, curly fries \$24.5   
beer match: garage project hapi daze pacific pale ale

vegan fried 'chicken' burger, maple-chilli jam, vegan cheddar cheese, lettuce, 
tomato, pickles, vegan chipotle mayo, sesame bun, curly fries \$24.5
beer match: garage project hapi daze pacific pale ale

babylon royale with cheese - angus beef patty, bacon, cheddar, caramelised
onions, lettuce, tomato, bourbon bbq sauce, aioli, milk bun, curly fries \$25   
beer match: fork brewing exit strategy apa

panko-crumbed market **fish & hand-cut chips**, tartare sauce,  
tomato sauce, salad, lemon wedge \$25
beer match: double vision repeat offender pilsner

winter salad bowl - roasted parsnip, pear, shaved fennel, quinoa,  
salad greens, pickled beetroot, maple-spiced nuts, crispy rosemary,
avocado-herb dressing **with** pulled herbed chicken **or** shredded vegan 'duck' \$26
beer match: liberty divine wind japanese lager

baked **eggplant involtini**, cashew nut mozzarella, arrabbiata sauce,  
wilted greens, vegan pesto, toasted almonds \$26
wine match: spy valley sauvignon blanc

seafood linguine - diamond shell & littleneck clams, prawns, garlic, chilli,  
saffron-white wine emulsion, parmesan, herbs \$29
wine match: m.e. pinot gris

fish of the day @ market prices

slow-roasted **pork belly**, quince-pear compote, garlic mash, winter greens, 
crackling, quince jus \$29
wine match: lake Hayes pinot noir

fillet steak, crispy shallots, gruyere-parmesan gratin, winter greens, jus \$32 
wine match: guigal cotes du rhone

SIDES

house salad, citrus vinaigrette, toasted nuts \$7 

mashed potatoes, gravy \$8  

winter greens, toasted almonds \$8   

curly fries, aioli, tomato sauce \$10   

hand-cut chips, aioli, tomato sauce \$10   

DESSERTS

match any dessert with port, sherry,
or a single malt whiskey

banana split, vanilla ice cream,  
chocolate sauce, cream, roasted peanuts \$12

warm **chocolate pudding**,  
cointreau-chocolate sauce, vanilla bean ice cream,
candied orange \$12

plum-pear crumble, custard,  
vanilla bean ice cream, almonds \$12

5 spice **sticky date pudding**, butterscotch sauce, 
vanilla bean ice cream, granola \$12

DESSERT FONDUE



match dessert fondues with
port, sherry, or a single malt whiskey

dippers: chocolate brownie   / marshmallows 
banana   / fresh fruit   / oreos 

whittaker's dark chocolate fondue,   
your choice of two dippers
small \$16/large \$35

salted caramel fondue,   
your choice of two dippers
small \$16/large \$35

snickers bar fondue - melted chocolate, caramel,   
peanut butter, your choice of two dippers
small \$16/large \$35

add frangelico, baileys irish cream or
crème de menthe to any fondue
small \$6/large \$13

small = serves 1-2 / large = serves 3+

Please let your waitperson know if you have food intolerances

 vegetarian  vegan  gluten free  dairy free  nut free  garlic free  onion free

*on request

 byo \$5 per person - available with any main or
equivalent purchase

