



## 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



## 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



