



## 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 **or** large \$7 \*  
**add** crispy rosemary potatoes small \$5 **or** large \$9 \*  
**add** smoked chorizo small \$6 **or** large \$13 \*  
small = serves 1-2 / large = serves 3+

## SMALL PLATES

from 4pm

**crispy turmeric cauliflower**, cumin \*  
seeds, harissa aioli \$13

**sweetcorn poppers**, avocado smash, lime \$13 \*

**salt & szechuan pepper calamari**, \*  
smoky mayonnaise \$14

**pan-fried prawns**, kashmiri chilli, garlic, \*  
nigella seeds, crispy curry leaves, mint yoghurt \$14

dukkah-cruste**d halloumi fries**, beetroot puree, \*  
lemon \$14.5

sticky **buffalo chicken wings**, ranch dressing, \*  
diced pickles \$14.5

**harissa-agave roasted baby carrots**, herbs, \*  
toasted hazelnuts, toasted seeds, labneh \$15

**loaded fries**, hand-cut chips, cheese, bacon \*  
crumbs, sweet chilli, sour cream, chives \$15  
**veganise** with vegan cheese, \*  
vegan sour cream, no bacon \$16.5

**nachos**, black beans, cheese, tomato salsa, \*  
avocado smash, coriander, sour cream \$16  
**veganise** with vegan cheese, \*  
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

**vegan fried chicken burger**, fried seitan 'chicken', maple-chilli jam, \*  
vegan cheese, lettuce, tomato, pickles, chipotle mayo, sesame bun, curly fries,  
vegan aioli \$24.5 (cannot be gluten-free)  
cider match: bach life apple cider

**babylon buttermilk fried chicken burger**, maple-bacon jam, american cheese, \*  
lettuce, tomato, pickles, chipotle mayo, milk bun, curly fries, aioli \$24.5  
beer match: panhead supercharger apa

**babylon royale with cheese**, angus beef patty, island bay free-range bacon, \*  
cheddar, caramelised onions, lettuce, tomato, bourbon bbq sauce, aioli, milk bun,  
curly fries \$25  
beer match: mean doses ipa

beer-battered market **fish & hand-cut chips**, tartare sauce, tomato sauce, \*  
salad, lemon wedge \$25  
beer match: gisborne gold

**latino salad**, cos lettuce, red cabbage, carrots, quinoa, mango, avocado, \*  
sweet potato, spiced pepitas, cashew nuts, corn poppers, adobo coco-yo  
dressing **with** herb-marinated chicken **or** vegan sunfed 'chicken' \$26  
wine match: terra sancta 'mysterious diggings' rose

**summer seoul bowl**, mixed grains, sprouts, lettuce, cabbage-carrot kimchi, \*  
gochujang chickpeas, edamame, avocado, toasted seeds, sesame dressing  
**with** bulgogi marinated beef **or** bulgogi marinated tofu \$26  
beer match: liberty divine wind japanese lager

**eggplant involtini**, cashew nut mozzarella, arrabbiata sauce, wilted greens, \*  
vegan pesto, toasted almonds \$27  
wine match: matahiwi chardonnay

pan-fried **market fish**, harissa-agave roasted baby carrots, cumin-fennel seed \*  
lentils, herbs, toasted hazelnuts, sesame seeds, garlic-herb emulsion \$29  
wine match: man o' war pinot gris

twice-cooked **pork belly**, plum compote, garlic mash, seasonal vegetable, \*  
crackling, plum-cider jus \$29  
wine match: ted pinot noir

**fillet steak**, truffle butter, crispy rosemary potatoes, seasonal vegetable, \*  
porcini jus \$32  
wine match: guigal cotes du rhone syrah/grenache

## SIDES

**mashed potatoes**, gravy \$8 \*  
**crispy rosemary potatoes**, gravy \$8 \*  
**seasonal vegetable**, truffle butter, toasted almonds \$9 \* \*  
**house salad**, citrus dressing, toasted seeds \$6 \*  
**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

old school **banana split**, \*  
vanilla ice cream, chocolate sauce,  
cream, roasted nuts \$11

**chocolate dome**, salted caramel sauce, \*  
banana gelato, toasted nuts \$12

white chocolate **cheesecake**, gingernut crumble, \*  
lemon curd, black doris plum, meringue shards \$12

**knickerbocker glory sundae**, vanilla bean \*  
ice cream, raspberry jelly, whipped cream, berries,  
chocolate sauce, brownie, chocolate shavings \$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

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 (wine only) \$5 per person - available  
with any main or equivalent purchase

