



## CHEESE FONDUE

**vegan three cheese** fondue, housemade \*  
vegan cheese, vegan cheddar, vegan mozzarella, fresh sourdough  
small \$17/large \$38

**four cheese** fondue, mozzarella, smoked \*  
cheese, aged cheddar, parmesan, fresh sourdough  
small \$17/large \$38

**add** market vegetables small \$8 **or** large \$12 \*  
**add** chunky fries small \$9 **or** large \$14 \*  
**add** smoked chorizo small \$9 **or** large \$14 \*  
small = serves 1-2 / large = serves 3+

## SMALL PLATES

from 4pm

chaat masala **crispy cauliflower**, herb \*  
yoghurt, mango chutney, nigella seeds, curry leaves \$14

**jalapeno-corn poppers**, guacamole, lime \$14 \*

garlic butter **charred market vegetables**, \*  
crispy chickpeas, roasted red pepper hummus \$14

miso-chilli butter glazed **pan-fried prawns**, asian \*  
greens, spring onion, sesame seeds \$16

**pan-fried halloumi**, hazelnut dukkah, rocket, \*  
beetroot purée, lemon \$16

**popcorn fried chicken**, sriracha mayonnaise \$16

**loaded chunky fries**, cheese, bacon, sriracha \*  
sauce, sour cream, crispy shallots, chives \$17

**vegan loaded fries**, vegan cheese, \*  
vegan sour cream, sriracha, shallots, chives \$17

**nachos**, black beans, cheese, tomato salsa, \*  
guacamole, coriander, sour cream \$19

**vegan nachos**, black beans, vegan cheese, \*  
tomato salsa, guacamole, coriander, vegan sour cream \$19

create your own **platter**  
three small plates for \$43  
four small plates for \$56



## BIG PLATES

from 5.30pm

gf, df, paleo burger bun available add \$3 \*

**vegan fried chicken burger**, fried vegan 'chicken', maple-facon, \*  
vegan cheese, lettuce, dill pickles, sriracha mayo, sesame bun, curly fries,  
vegan aioli \$26 (can't be gluten-free)  
wine match: matahiwi blanc de blanc

**babylon buttermilk fried chicken burger**, maple-bacon, cheese, \*  
lettuce, dill pickles, sriracha mayo, milk bun, curly fries \$26  
**gluten-free option** with grilled chicken breast, chunky fries & paleo bun +\$3  
wine match: matahiwi chardonnay

beer-battered market **fish burger**, red cabbage slaw, smoky tartare sauce, \*  
pickles, melted cheese, red onion, chilli jam, sesame bun, chunky fries \$26  
beer match: draft lager or pilsner

**babylon royale with cheese**, wagyu beef patty, free-range bacon, \*  
cheddar, onion rings, lettuce, bourbon bbq sauce, pickles, aioli, milk bun,  
curly fries \$26  
beer match: draft APA

beer-battered market **fish & chips**, tartare sauce, tomato sauce, \*  
house salad, lemon wedge \$27  
beer match: garage project beer

**winter salad**, charred winter vegetables, crispy kale, wild rocket, \*  
avocado, feta, spiced pepitas, avocado ranch dressing **with** shredded  
herb-marinated chicken **or** shredded sunfed vegan 'chicken' \$28  
wine match: man o' war pinot gris

**eggplant parmigiana**, vegan mozzarella, marinara sauce, market \*  
greens, chive pesto, balsamic reduction, cashew parmesan \$29  
wine match: envyfol gsm grenache/syrah

star anise sticky **pork belly**, potato purée, choy sum, crispy shallots, \*  
crackling, jus \$31  
wine match: margrain pinot noir

parmesan **gremolata crusted market fish**, sundried tomatoes, \*  
capers, potato purée, winter vegetables, red pepper emulsion \$31  
wine match: amisfield dry riesling

**slow-cooked beef cheek**, salsa verde, potato-parsnip \*  
purée, broccolini, parsnip crisps, bordelaise jus \$33

## SIDES

**potato puree**, jus \$9 \*

**market green vegetables** \$10 \*

**house salad**, citrus dressing, toasted seeds \$9 \*

**curly fries**, aioli, tomato sauce \$13 \*

**chunky fries**, aioli, tomato sauce \$13 \*

## DESSERTS

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

old school **banana split**, vanilla ice cream, \*  
chocolate sauce, cream, roasted nuts \$13

**sticky date pudding**, salted whiskey caramel \*  
sauce, vanilla bean ice cream, granola \$14

**loaded brownie**, warm chocolate brownie, \*  
salted caramel, vanilla ice cream, whipped cream,  
chocolate sauce, popcorn & a cherry on top \$14

spiced **pear-apple crumble**, coconut custard, \*  
vanilla bean ice cream, roasted nuts \$14

## DESSERT FONDUE



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

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

**whittaker's dark chocolate** fondue, \*  
your choice of two dippers  
small \$17/large \$38

**salted caramel** fondue, \*  
your choice of two dippers  
small \$17/large \$38

**snickers bar** fondue, dark chocolate, caramel, \*  
peanut butter, your choice of two dippers  
small \$17/large \$38

add frangelico, baileys irish cream or  
crème de menthe to any fondue

Please let your waitperson know if you have food intolerances

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

\*on request



note: we can't claim any dishes are celiac 'safe'

byo (wine only) \$7 per person.  
available with a main or equivalent purchase

