Christmas at Babylon

2026 Christmas Menu

two courses $49 / three courses $59

Entrees

sweetcorn cakes, smoked carrot 'salmon', rocket, citrus crème fraîche, chives (gluten-free, vegan on request, nut-free, garlic-free, onion free, vegetarian)

four cheese fondue, toasted sourdough, chunky french fries (gluten-free on request, onion free, vegan on request)

garlic chilli prawns, lemon, toasted herb crumb, smoky aioli (onion free, gluten-free)

pomegranate glazed pork ribs, potato purée, seeds, spring onion (gluten-free, garlic-free, nut-free)

Mains

mezze salad bowl, quinoa, salad greens, dukkah roasted chickpeas, crumbled feta, avocado, cucumber, pickled beetroot, pomegranate seeds, toasted seeds, mint, tahini-herb dressing with shredded chicken (gluten-free, nut-free, vegan on request with vegan 'chicken' & dairy-free feta)

eggplant & zucchini gratin, vegan mozzarella, béchamel, sundried tomato arrabiatta sauce, pesto, cashew parmesan (gluten-free, vegan)

parmesan-herb-crusted market fish, romesco cream, charred summer vegetables, mashed potato, crispy capers (gluten-free, nut-free)

braised beef cheek, mash, charred market vegetables, crispy shallots, red wine jus (nut-free, gluten-free)

Desserts

lemon tart, blueberry compote, citrus crème fraîche, coconut crumble (gluten-free)

butterscotch & brandy fondue, christmas pudding dippers
(nut-free, vegan on request with biscoff & gf/df brownie)

white chocolate-salted caramel cheesecake, dark chocolate sauce, chocolate ice cream, pretzels (gluten-free)

tiramisu brownie, espresso syrup, crushed lady fingers, coffee mascarpone, kahlua chocolate sauce, cocoa dust, vanilla bean ice cream (nut-free, vegan on request, gluten free)

