beach babylon©

cheese fondue

vegan three cheese fondue, housemade vegan cheese, vegan cheddar, vegan mozzarella, fresh sourdough
small $18/large $39

four cheese fondue, mozzarella, smoked cheese, aged cheddar, parmesan, fresh sourdough
small $19/large $40

add market vegetables *small* $9 **or** *large* $14
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

sticky soy-sesame **cauliflower**, spring onions, sesame seeds, soy aioli $15

jalapeno-corn poppers, guacamole $15

garlic butter **charred market vegetables**, crispy chickpeas, romesco cream $15

chilli-garlic **prawns**, toasted herb crumb, smoky aioli $16

pan-fried halloumi, nut dukkah, rocket, beetroot purée, lemon $16

spiced **popcorn chicken**, smoky mayonnaise $16

loaded chunky fries, cheese, bacon, sriracha sauce, sour cream, crispy shallots, chives $18

vegan loaded fries, vegan cheese, vegan sour cream, sriracha, shallots, chives $18

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 $44
four small plates for $56

big plates

from **5.30pm**
gf, df burger bun available ***add*** $3

vegan fried chicken burger, fried vegan 'chicken', maple-facon, vegan cheese, lettuce, dill pickles, sriracha mayo, seeded brioche bun, chunky fries, vegan aioli $27 *(can't be gluten-free)*
wine match: blanc de blancs

buttermilk fried chicken burger, maple-bacon, cheese, shredded lettuce, dill pickles, sriracha mayo, seeded brioche bun, chunky fries $27
gluten-free option *with grilled chicken breast & a gluten-free bun +$3*
wine match: chardonnay

beer-battered market **fish burger**, red cabbage slaw, smoky tartare sauce, pickles, melted cheese, red onion, chilli jam, seeded bun, chunky fries $28
beer match: draft pilsner or lager

babylon royale with cheese, wagyu beef patty, bacon, cheddar, onion rings, lettuce, bourbon bbq sauce, pickles, aioli, brioche bun, chunky fries $28
beer match: draft pale ale or hazy

beer-battered market **fish & chips**, smoky tartare sauce, tomato sauce, red cabbage slaw, lemon wedge $28
beer match: draft lager

mezze bowl, quinoa, salad greens, feta, avocado, cucumber, spiced chickpeas, pickled beetroot, pomegranate seeds, toasted seeds, tahini-herb dressing **with** shredded chicken ***or*** shredded vegan 'chicken' $29
wine match: pinot gris

eggplant & zucchini gratin, vegan mozzarella, béchamel, sundried tomato arrabiatta sauce, wilted greens, pesto, cashew parmesan $30
wine match: red blend

pomegranate-glazed **pork rib rack**, mashed potato, charred market vegetables, spring onions, pomegranate seeds $32
wine match: pinot noir

parmesan-herb crusted **market fish**, romesco cream, charred summer greens, mashed potato, crispy capers $33
wine match: rose

fillet steak, crispy rosemary potatoes, charred market vegetables, crispy shallots, bearnaise sauce, red wine jus $35
wine match: red blend

sides

mashed potato, jus $9
market green vegetables $10
house salad, herb dressing, toasted seeds $9
curly fries, aioli, tomato sauce $14
chunky fries, aioli, tomato sauce $13

desserts

old school **banana split**, vanilla ice cream, chocolate sauce, cream, nuts, pink wafer $14

lemon tart, blueberry compote, citrus crème fraîche, coconut crumble $15

white chocolate-salted caramel cheesecake, dark chocolate sauce, chocolate ice cream, pretzels $15

tiramisu brownie, espresso syrup, crushed lady fingers, coffee mascarpone, kahlua chocolate sauce, cocoa dust, vanilla bean ice cream $15

affogato, espresso, liqueur of your choicse, ice cream $14
frangelico, baileys, jameson, butterscotch

dessert fondue

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

whittaker's dark chocolate fondue, your choice of two dippers
small $18/large $39

salted caramel fondue, your choice of two dippers
small $18/large $39

snickers bar fondue, dark chocolate, caramel, peanut butter, your choice of two dippers
small $19/large $40

add frangelico, baileys irish cream or kahlua to any fondue + $9
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
note: we can't claim any dishes are celiac 'safe'

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