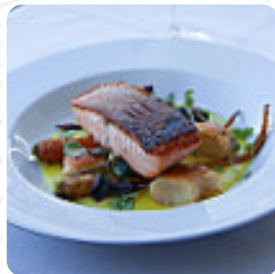




Babbingtons Grill Menu

<https://menulist.menu>
290 Pacific Highway, Charlestown (NSW), Australia



The menu of Babbingtons Grill from Charlestown (NSW) includes **146** menus. On average, menus or drinks on the menu cost about A\$18. The categories can be viewed on the menu below. What [User](#) likes about Babbingtons Grill:

we eat in the rule in babbingtons bar and grill once per week, so that the staff know us and remember our preferences. the waiting staff is a friendly and happy group and nothing is too much annoyed for them, they seem ready to go the extra mile to provide really good service, and they are able to give a recommendation for the menu and the specialties. [read more](#). What [User](#) doesn't like about Babbingtons Grill:

This restaurant was a little disappointing. The girls who served us were friendly and lovely but it did take 45 min to get a wine they were busy) How ever the meal that I got was fare from great .i ordered the Lamb and it was grisly and chewy I was offered another dish and that was perfect They were very apologetic . Would I go back? Yes but

I would choose a different time and not ever order the lamb [read more](#). For breakfast, you can enjoy a **appetizing brunch** at Babbingtons Grill, as much as you want, Furthermore, the *delicious treats* of this establishment sparkle not only in the eyes of our young guests. In addition, you can order fresh prepared meat, the customers love having the chance to watch the latest games or races on the big screen in this sports bar, while also enjoying food and drinks.

Babbingtons Grill Menu

Seafood

PAN-FRIED ATLANTIC SALMON A\$42

Special Dishes

TWICE-COOKED PORK BELLY A\$31

Main Course

LAMB RACK A\$42

Weine

JIM BEAM A\$9

Cocktails ohne Alkohol

VIRGIN MOJITO A\$12

Donuts

HOT CINNAMON DONUTS A\$14

Cider

SOMERSBY PEAR CIDER A\$8

White wine

ARA SINGLE ESTATE SAUVIGNON
BLANC, MARLBOROUGH, NZ A\$30

Pizza - Small á 22cm

MALIBU A\$9

Happy Hour - Classic Cocktails

BLOODY MARY A\$18

Wodka

ABSOLUTE A\$9

Whiskey

CHIVAS REGAL A\$10

Henkaku Crazy Creation

TAKE ME HOME A\$18

VIP Drinks

BOMBAY SAPPHIRE A\$9

Brandy

ASK STAFF FOR BRANDY
SELECTION A\$10

Breads

TRIO OF HOUSE- MADE DIPS A\$14

Puddings

MANGO PANNACOTTA A\$13

Mocktails

STRAWBERRY LIME GINGER
SPLASH A\$12

Coffee

ESPRESSO MARTINI A\$18

Red Wine

WILD OATS MERLOT, MUDGEES,
NSW A\$38



Babbingtons Grill Menu

Beer & Cider

COOPERS PALE ALE A\$9

Signature Cocktails

TROPICAL SUNRISE A\$12

Limoncello

EARP BROS DISTILLERY
SUMMERTIME LIMONCELLO A\$9

Additions

PORT JUS

Gin Tonic Gin und Thomas Henry Tonic Water

HENDRICKS A\$10

Dessert Wine

CRAIGMOOR BOTRYTIS
SAUVIGNON BLANC SEMILLON A\$47

Liqueurs

GRAND MARNIER (FRANCE) A\$16

Classic Cocktails

CLASSIC MARTINI A\$18

On Tap

CASCADE LIGHT A\$7

Liquor

CANADIAN CLUB A\$9

Cocktail

MARGARITA A\$18

Scotch

JOHNNIE WALKER BLACK A\$10

MAGENSCHMESSER

MAKERS MARK A\$10

After Dinner Cocktails

CHOCOLATE TOBLERONE A\$18

Premium Beer

PURE BLONDE A\$9

Chef Gino Specialties

HOUSE-MADE RICOTTA GNOCCHI A\$15

Drinks

DRINKS

Flatbread Kebabs

BBQ BRAISED BEEF BRISKET A\$33

Australian Beer

CROWN LAGER A\$9

The Finishing Touch

LIQUEUR COFFEE WITH FRESH
CREAM A\$12

Australian Beers

VICTORIA BITTER A\$8



Babbingtons Grill Menu

After Dinner Sippers - Hot Coffee Drinks - Imported Liqueurs

DRAMBUIE A\$10

Scotch Flights

LAGAVULIN A\$12

Vegetable & Starch Sides

BAKED SOURDOUGH LOAF A\$9

Spirits (35ml.)

GLENMORANGIE A\$11

Pizza Al Forno 12"

BEEFEATER A\$9

From the 'Redgum Wood' Grill

200G BEEF EYE FILLET A\$46

Heavy Beer (Stubby)

TOOHEYS OLD A\$8

Beers - Cider

5 SEEDS CRISP APPLE CIDER A\$8

Sparkling, Prosecco & Champagne

CRAIGMOOR SPARKLING CUVEE
BRUT, MUDGE, NSW A\$28

House Cocktails \$16

FRENCH MARTINI A\$18

Scotch & Blended Whisky

JAMESONS A\$10

Beer Australian

HAHN SUPER DRY A\$9

Sauces, Butters, & Tops

CREAMY PEPPERCORN

These types of dishes are being served

LAMB

Sauces

BABBINGTONS BARBEQUE SAUCE

ROAST GARLIC JUS

Alkoholische Cocktails

COSMOPOLITAN A\$18

LONG ISLAND ICED TEA A\$19

Whisky

JOHNNIE WALKER RED A\$9

GLENFIDDICH A\$12

Gin

TANQUERAY NO.10 A\$9

EARP DISTILLING CO. JUST
JUNIPER A\$10



Babbingtons Grill Menu

Hot drinks

ESPRESSO COFFEE	A\$5
TEA	A\$5

Rose

WILD OATS ROSE, MUDGEE, NSW	A\$38
TAMBURLAINE 'WINE LOVERS' ROSE, ORANGE, NSW	A\$28

After Dinner

BRANDY ALEXANDER	A\$18
CHOCOLATE MARTINI	A\$18

Restaurant Category

BAR
DESSERT

Dishes are prepared with

APPLE
PORK MEAT

Uncategorized

DIJON CREAM	
XXXX GOLD	A\$7

Alcoholic Drinks

SOUTHERN COMFORT	A\$9
PERONI	A\$9
BEER	

Side dishes

HOUSE MADE FOCACCIA	A\$15
ROAST SWEET POTATO SALAD	A\$14

ALMOND-BUTTERED BROCCOLINI	A\$12
----------------------------	-------

Spirits

SMIRNOFF	A\$9
BACARDI	A\$9
JACK DANIELS	A\$9

Beer

GREAT NORTHERN 3.5	A\$7
TOOHEYS NEW	A\$8
TOOHEYS EXTRA DRY	A\$8

Vodka

BELVEDRE	A\$10
GREY GOOSE	A\$10
EARP DISTILLING CO. VODKA PURE	A\$10

Sparkling

VEUVE TAILHAN BLANC DE BLANC, LOIRE VALLEY, FRANCE	A\$38
LA GIOIOSA PROSECCO, VENETO, ITALY	A\$45
PIPER HEIDSIECK BRUT, FRANCE	A\$85

Cognac

HENNESSY V.S.O.P (FRANCE)	A\$15
COURVOISIER V.S.O.P (FRANCE)	A\$15
D.O.M BENEDICTINE (FRANCE)	A\$16

Beers - Premium

150 LASHES (JAMES SQUIRE)	A\$9
LITTL'S CREATURES PALE ALE	A\$9
JAMES BOAG'S	A\$9

Babbingtons Grill Menu

Starters

PUMPKIN STUFFED ZUCCHINI FLOWERS	A\$16
CHICKEN ROULADE	A\$16
SZECHUAN SOFT SHELL CRAB	A\$17
JALAPENO BUTTERED PRAWNS	A\$18

Rum

BUNDABERG UP	A\$9
SALIOR JERRY SPICED	A\$9
BUNDERBURG OP	A\$10
EARP DISTILLING CO. CURATED CASK	A\$14

Port

CRAIGMOOR RUMMY FORTIFIED WINE	A\$8
GALWAY PIPE GRAND TAWNY PORT 12 Y/O	A\$8
PENFOLD'S CLUB TAWNY	A\$10
PENFOLD'S "GRANDFATHER" RARE TAWNY PORT 20 Y/O	A\$16

Mains

5 SPICE CONFIT DUCK MARYLAND	A\$34
BASIL CHORIZO STUFFED CHICKEN BREAST	A\$33
HALOUMI EGGPLANT PARMIGIANA STACK	A\$28
250G BLACK ANGUS SIRLOIN	A\$39
HOUSE MADE TURMERIC LINGUINE	A\$26

Dessert

MIRROR-GLAZED APPLE	A\$16
---------------------	-------

DOUBLE CHOCOLATE RASPBERRY BROWNIE	A\$12
AFFOGATO	A\$16
CHEESE BOARD	A\$16
SELECTION OF GELATO AND SORBET	A\$10

Cocktails

MOJITO	A\$18
WHITE/ BLACK RUSSIAN	A\$18
WOO WOO	A\$18
CAPRIOSKA	A\$18
LIQUID ECSTASY	A\$18

Sides (Serves 2)

CARAMELIZED GARLIC DUTCH CARROTS	A\$13
GREEN BEANS, PANCETTA, BREADCRUMBS, AND PARMESAN	A\$12
CAULIFLOWER POPCORN WITH SMOKED YOGURT	A\$12
ROASTED ROSEMARY AND LEMON CHAT POTATOES	A\$12
GARDEN SALAD WITH POMEGRANATE DRESSING	A\$10
ALMOND BUTTERED BROCCOLINI	A\$12

Red

TYRRELL'S OLD WINERY PINOT NOIR, HUNTER VALLEY, NSW	A\$32
THE YEARLING SHIRAZ, COONAWARRA, SA	A\$32
TAMBURLAINE CABERNET MERLOT, ORANGE, NSW	A\$27
THE YEARLING CABERNET SAUVIGNON, COONAWARRA, SOUTH AUSTRALIA	A\$32

Babbingtons Grill Menu

ROBERT OATLEY SIGNATURE
GRENACHE, MCLAREN VALE, SA A\$40

CHAIN OF FIRE CABERNET
SHIRAZ SOUTH EASTERN
AUSTRALIA A\$27

JOSEPH DROUHIN BEAUJOLAIS
VILLAGES, FRANCE A\$59

White & Moscato

YOUNG POETS WHITE MOSCATO,
MUDGEES, NSW A\$30

YOUNG POETS PINOT GRIGIO,
MUDGEES, NSW A\$28

CHAIN OF FIRE CHARDONNAY,
SOUTH EASTERN AUSTRALIA A\$27

TAMBURLAINE ORGANIC
SAUVIGNON BLANC SEMILLON,
ORANGE A\$29

TYRRELL'S OLD WINERY
VERDELHO, HUNTER VALLEY,
NSW A\$32

GEISEN ESTATE RIESLING,
MALBOROUGH NZ A\$38

TYRRELL'S HUNTER VALLEY
SEMILLON, HUNTER VALLEY, NSW A\$40



Babbingtons Grill Menu



Babbingtons Grill

290 Pacific Highway,
Charlestown (NSW), Australia

Opening Hours:

Made with menulist.menu

