



SAMPLE ONLY

babae

Babae

SNACKS TO START

Duck Prosciutto, Our home grown melon, pickled watermelon rind
Buckwheat tart, Holy Goat 'Skyla', heritage tomato, bronze fennel
Goldfields Farmhouse Cheese 'St. George' Gougères Choux bun, local cheese
Snapper taco, tartare of Victorian snapper, pickled green tomato, preserved lemon, roe & sorrel

STEAMED PEA CUSTARD

Fresh peas, tendrils, asparagus, fromage frais, snow peas, dill, parsley, flowers

2022 Crawford River, Riesling, Henty, Victoria

PAN SEARED SCALLOPS

Sweet corn puree, charred corn, smoked Tuki trout, sauce vierge, crisp basil, smokey chilli oil

2023 Lo Stesso Fiano, Heathcote, Victoria

MILAWA FREE RANGE DUCK

Brined & roasted duck breast, confit leg & ginger dumpling, eggplant & sesame puree, green beans, pickled cherries, duck jus

2020 Curly Flat Pinot Noir, Macedon Ranges, Victoria

PYRENEES WHITE LAMB

Lamb rump, lamb rib, lamb shoulder, lamb fat granola, roasted carrot puree, carrots vichy, pickled baby garden cucumbers, black garlic puree, fennel pollen & fronds, lamb jus

2017 Bellwether Cabernet Sauvignon, Coonawarra, South Australia

Seasonal side dish:

Leaves, radish, herbs all from the garden + \$6

Charred sprouting broccoli, goat cheese, meyer lemon, local pisatchio +\$12

LIQUORICE ALLSORT

Liquorice ice cream, pink grapefruit granita, apricot jelly, satsuma plum, thai basil

Chilled Mint & Calendula Tea

STRAWBERRY

Pink peppercorn shortbread, hazelnut financier, strawberry gel, white chocolate mousse, fresh strawberries, strawberry sorbet, freeze dried strawberry & almond tuille

2022 Vietti Cascinetta Moscato d'Asti, Piedmont, Italy

GF = Gluten Free, NF = Nut Free

Please note that menu items may contain traces of nut, egg, soy, wheat, seeds and other allergens. Due to the nature of meal preparation and possible cross-contamination, Babae is unable to guarantee the absence of the above ingredients in its menu items. Please inform staff of any allergies or intolerances and we will do our best to look after you!

1.5% surcharge on credit cards. 10% surcharge applies on Sunday, 15% surcharge on public holidays.



SAMPLE ONLY

babae

Babae

SNACKS TO START

Eggplant Tartare, linseed crisp, pepper berry, cured yolk, fried kale
Buckwheat tart, Holy Goat 'Skyla', heritage tomato, bronze fennel
Goldfields Farmhouse Cheese 'St. George' Gougères Choux bun, local cheese
Tomato taco, pickled green tomato, preserved lemon & sorrel

STEAMED PEA CUSTARD

Fresh peas, tendrils, asparagus, fromage frais, snow peas, dill, parsley, flowers

2022 Crawford River, Riesling, Henty, Victoria

SOUFFLE

Twice baked goat cheese & zucchini souffle, sweet corn puree, charred corn, zucchini flower, sauce vierge, crisp basil

2023 Lo Stesso Fiano, Heathcote, Victoria

MUSHROOM RAGOUT

House made chestnut pasta, ragout of local mushrooms, silverbeet, truffle pecorino, kale

2020 Curly Flat Pinot Noir, Macedon Ranges, Victoria

PITHIVIER

Roasted tomato, capsicum, leek & ricotta pie, romesco, green beans

2017 Bellwether Cabernet Sauvignon, Coonawarra, South Australia

Seasonal side dish:

Leaves, radish, herbs all from the garden + \$6
Charred sprouting broccoli, goat cheese, meyer lemon, local pisatchio +\$12

LIQUORICE ALLSORT

Liquorice ice cream, pink grapefruit granita, apricot jelly, satsuma plum, thai basil

Chilled Mint & Calendula Tea

STRAWBERRY

Pink peppercorn shortbread, hazelnut financier, strawberry gel, white chocolate mousse, fresh strawberries, strawberry sorbet, freeze dried strawberry & almond tuille

2022 Vietti Cascinetta Moscato d'Asti, Piedmont, Italy

GF = Gluten Free, NF = Nut Free

Please note that menu items may contain traces of nut, egg, soy, wheat, seeds and other allergens. Due to the nature of meal preparation and possible cross-contamination, Babae is unable to guarantee the absence of the above ingredients in its menu items. Please inform staff of any allergies or intolerances and we will do our best to look after you!

1.5% surcharge on credit cards. 10% surcharge applies on Sunday, 15% surcharge on public holidays.