

# C.C. BABCOQ DINE-IN MENU

## START

<b>Olives</b>	<b>6</b>
<b>Pita</b>	<b>2.5e</b>
<b>Crumbed Chicken</b>	<b>8.5e</b>
Baby Cos, Pickles, Lemon Aioli, Kefalotiri	
<b>Broccomoli v</b>	<b>18</b>
Broccolini, Avocado, Fetta, Chilli, Pita	
<b>Seared Scallops DF</b>	<b>21</b>
Taramasalata, Salmon Pearls, Pita	
<b>Burrata v GF</b>	<b>24</b>
Pepperonata, Currants, Capers	
<b>Pumpkin Flowers v</b>	<b>23</b>
Lemon Ricotta, Yellow Box Honey	
<b>Kingfish DF</b>	<b>26</b>
Cucumber, Grapes, White Soy, Furikake	
<b>Octopus GF DF</b>	<b>27</b>
Kipfler Potato Salad, Guindillas, Smoked Paprika	
<b>LP's Parsley &amp; Pecorino Sausage GF</b>	<b>24</b>
Heirloom Tomato, Chipotle	

## MAINS

<b>Roasted Field Mushroom v GF</b>	<b>28</b>
Tallegio, Quinoa	
<b>CC Babcoq Rotisserie Pick</b>	<b>Market Price</b>
Ask what's spinning on our rotisserie	
<b>CC B Rotisserie Chicken GF DF</b>	
<b>24/36</b>	
Signature Sauce	
<b>Pork Loin GF</b>	<b>36</b>
Crackling, Fennel, Rosemary	
<b>Lamb Shoulder GF</b>	<b>37</b>
Lemon, Tzatziki	

## SALADS & SIDES

<b>Baby Cos Salad GF</b>	<b>18</b>
Marinated Fetta, Green Pea, Herbs, White Balsamic	
<b>Greens &amp; Grains v GF DF</b>	<b>18</b>
Quinoa, Kale, Beans, Agave Dressing	
<b>Greek Salad GF</b>	<b>18</b>
Classic Greek Village	
<b>Green Asparagus v GF DF</b>	<b>16</b>
Sesame, Mustard, Orange	
<b>Chat Potatoes v GF DF</b>	<b>14</b>
Garlic and Rosemary	
<b>CC B Crinkle Cut Chips</b>	<b>12</b>

## FINISH

<b>Pannacotta</b>	<b>16</b>
Poached Strawberries, Greek Yoghurt, Caramelised Balsamic, Basil, Almonds	



DESIGNED TO SHARE.  
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# C.C. BABCOQ ROTISSERIE

## 49 FEED ME

### Broccomoli V

Broccolini, Avocado, Fetta, Chilli, Pita

### Pumpkin Flowers V

Lemon Ricotta, Yellow Box Honey

### CC B Rotisserie Chicken GF DF

Signature Sauce

### Greens and Grains V GF DF

Quinoa, Kale, Beans, Agave Dressing

### Chat Potatoes V GF DF

Garlic and Rosemary

## 59 FEED ME

### Broccomoli V

Broccolini, Avocado, Fetta, Chilli, Pita

### Burrata V GF

Pepperonata, Currants, Capers

### Octopus V GF DF

Kipfler Potato Salad, Guindillas, Smoked Paprika

### Lamb Shoulder GF

Lemon, Tzatziki

### Greek Salad GF

Classic Village Greek Salad

### Chat Potatoes V GF DF

Garlic and Rosemary

## 69 FEED ME

### Seared Scallops GF

Taramasalata, Salmon Pearls, Pita

### Burrata V GF

Pepperonata, Currants, Capers

### Pork Loin GF

Crackling, Fennel, Rosemary

### Baby Cos Salad GF

Marinated Fetta, Green Pea, Herbs, White Balsamic

### Lamb Shoulder GF

Lemon, Tzatziki

### Chat Potatoes V GF DF

Garlic and Rosemary

## 49 VEGO ME

### Broccomoli V

Broccolini, Avocado, Fetta, Chilli, Pita

### Pumpkin Flowers V

Lemon Ricotta, Yellow Box Honey

### Roasted Field Mushroom V GF

Tallegio, Quinoa

### Greens and Grains V GF DF

Quinoa, Kale, Beans, Agave Dressing

### Chat Potatoes V GF DF

Garlic and Rosemary



*add*

**Greek Style Pannacotta  
to any menu for \$10**

# DRINKS

## OUR COCKTAILS

<b>Donald Duck</b>	19
Grey Goose Vodka, Pavan, Ginger, Lychee, Lemon, Whites	
<b>Thyme for Peaches</b>	20
Peach Puree, Peach Liqueur, Thyme Infused Vanilla Vodka, Lemon	
<b>Juicy Watermelon Sour</b>	19
Fresh Watermelon, Altos Tequila, Aperol, Lemon, Whites	
<b>Coco Margarita</b>	19
Coconut Tequila, CC B Coconut Creme, Contreau, Lime Juice	
<b>Ham Martini</b>	18
Ham Espresso, Frangelico, Butterscotch Liqueur, Bourbon	
<b>Farmaco</b>	18
Whiskey, Lemon, Ginger, Honey	
<b>Raspberry Kiss</b>	19
Fresh Raspberry, Plantation Rum, Campari, Pineapple Juice	
<b>Everyone Loves Strawberries</b>	18
Strawberry Puree, Strawberry Liqueur, Strawberry Beefeater Gin, Mint	
<b>5 O'clock Somewhere</b>	15
Elderflower Liqueur, Malfy Lemon Gin, Tonic	
<b>Sonny Boy</b>	20
Yuzu, Orange, Coconut Tequila, Passionfruit, Passionfruit Liqueur	

## SUPER CLASSICOS

<b>Aperol Spritz</b>	15
<b>Negroni</b>	19
<b>Old Fashioned</b>	18
<b>Espresso Martini</b>	18
<b>Whiskey Sour</b>	18
<b>Amaretto Sour</b>	18
<b>Margarita Three Ways</b>	18
Jalapeno	18
Classic	18
Tommy's	18

## BEERS & CIDER

<b>Peroni, ITA (On Tap)</b>	9.5
<b>Babs Pale Ale x Sunday Road, AUS</b>	10
<b>Cronulla Beer Co., AUS</b>	12
<b>Stone &amp; Wood, Pacific Ale, AUS</b>	12
<b>Colonial Brewing Co, Mid-Strength, AUS</b>	8
<b>Barossa Cider Co., Squashed Apple, AUS</b>	12

## SPARKLING & BUBBLES

<b>Vinuva, Organic DOC Prosecco</b>	10 / 46
Friuli, ITA	
<b>Mumm NV</b>	110
Reims, FRA	

## WHITE

<b>Vickery, Riesling</b>	11 / 53
Eden Valley, SA	
<b>Earth's End, Sauvignon Blanc</b>	10 / 49
Marlborough, NZ	
<b>Skouros, Dry White</b>	11 / 53
Moscofilero Peloponnese, GRE	
<b>LS Merchant, Pinot Gris</b>	12 / 58
Frankland River, WA	
<b>Ghost Rock, 'Estate' Chardonnay</b>	14 / 64
TAS	

## ROSE

<b>The 'Sum', Rose</b>	10 / 49
Frankland River, WA	
<b>Pour Les Amour, Rose</b>	14 / 69
FRA	

## RED

<b>Ghost Rock, 'Super Natural' Pinot Noir</b>	13 / 62
Cradel Coast, TAS	
<b>Saint George, Aghiorghitiko</b>	11 / 52
Nemea, GRE	
<b>Caparzo, Sangiovese</b>	11 / 55
Tuscany, ITA	
<b>Mars Needs Malbec, Malbec</b>	12 / 56
Clare Valley, SA	
<b>Kaesler 'Stonehorse', Shiraz</b>	14 / 64
Barossa / Clare Valley, SA	

## MOCKTAILS

<b>Coconut</b>	12
<b>Strawberry</b>	12
<b>Watermelon</b>	12

## NON ALCOHOLIC

<b>Sparkling Water</b>	10
<b>Coke, Lemonade, Solo</b>	6
<b>Lemon, Lime &amp; Bitters</b>	6.5
<b>Greek Coffee</b>	4