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Babbage has spelled out some of the costs and risks associated with his two least preferred options: off-the-shelf submarines, most likely from a European supplier such as Germany, France or Spain lack an optimal level of range, endurance and speed.

Japan, Taiwan, South Korea, even the United States each finds itself in the similarly peculiar position of being economically enmeshed with its major strategic competitor.

a major upgrade of its surface fleet, with plans for three Air-Warfare Destroyers, two massive

For many Australians, all of this is good news.

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The basic ingredients, among other things, would involve: plenty of land-based air-power; a large, robust submarine fleet; advanced mine-warfare capabilities; a constellation of satellite, maritime surveillance aircraft and land-based radar; and, to the extent surface combatants remain secure and cost-effective, a fleet of Fast Attack Craft armed with high-speed anti-ship missiles.

In this regard, Air Independent Propulsion systems will be a salient consideration.

Babbage acknowledges, constrains Canberra's ability to even discuss, much less pursue the option.

to the region, not as a hegemon, but as a regional power with vested interests in offsetting the excesses of China's legitimate influence in East Asia.

Babbage is right about the centrality of submarines to Australian defense policy.

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