
MENU



Established in 1980 by the Forrest family, the first oyster farming location at Barilla Bay was chosen for its water quality, total tidal water replacement, and proximity to the airport. At this time the first 'runs' for pacific oysters, and a small shed providing shelter from the elements were built. Supplies of young oysters caught on 1" x 1" sticks were transferred in from the Tamar River. Barilla Bay Tasmania set about developing new methods of cultivating oysters to further enhance the quality of their product, some of which are widely used today in Australian aquaculture farms. Barilla Bay has helped pioneer the production of a 'single seeded oyster', which in turn meant developing new techniques in growing oysters to maturity, finally changing the face of the oyster farm by removing the uncertainty of catching juvenile oysters on 'sticks' in the wild.

The next major stage of development for Barilla Bay Tasmania was the opening of an a la carte restaurant and shop (to replace the 'farm shop') in 2004. With views over the Barilla Bay Oyster Farm and the Coal Valley the establishment has carved a unique path for aqua-tourism in Tasmania.

Oyster Farm Tours

Did you know that we do Oyster Farm Tours?

By making a booking through our Retail Shop, we will take you on an informative, 50 minute, land-based farm tour. We will show you how we grow oysters from tiny spat up to the mouth-watering, full-size, delectable aphrodisiacs!

Learn everything from how oysters reproduce, to grading, harvesting, and how we open them for eating - otherwise known as 'shucking'.

Also included is an informative display on Candy Abalone, with access to viewing dried abalone in a processing environment. Our Farm Tour also includes an introduction and tasting of Gillespie's Ginger Beer- Tasmania's traditional ginger beer all brewed here at Barilla Bay.

To cap it all off, our Oyster Farm Tours conclude with a free oyster tasting... yum!

Public tours run at 11am Monday, Tuesday, Wednesday, Thursday, Friday and Sunday. Saturday's tours operating at 2pm. Make your booking now with our retail shop staff.

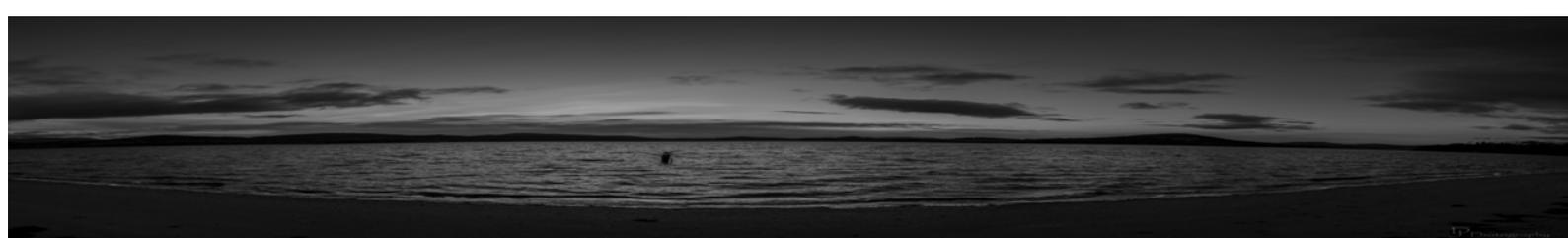
Functions and Events

Surrounded by a serene setting and beautiful Tasmanian flora Barilla Bay offers several options for wedding ceremonies, receptions and other special occasions. We cater for 20-250 guests in the Restaurant and Pearl Room. We offer a unique experience, creating memories that will last a lifetime. Our dedicated event coordinator will help make your day truly memorable for you and your loved ones.

We also offer corporate event opportunities from a small meeting or workshop to your Annual gala dinner or Christmas/End of year Function.

Within our Function and Wedding Compendiums you will find a variety of different packages tailored to suit your individual taste and budget.

Ask our staff how to get your hands on one today.



Shucking Oyster Tasting Platter

\$59

30 Barilla Bay oysters served with Chefs selection of hot & cold toppings

Oyster Toppings

Hot

Kilpatrick (gf)

Lemon, pepper & parmesan (gf)

Beijing style Chilli (gf)

Spinach, brie & pistachio (gf)

Cold

Natural (gf)

Blood orange gel, fennel & salmon tartare (gf)

Wasabi Granita with flying fish roe (gf)

Cucumber, Ginger & Chilli pickle (gf)

½ dozen oysters with 1 topping

\$21

1 of each flavour (8 oysters)

\$26

1 dozen oysters with 2 topping

\$36

Barilla bay Oyster Shooters (gf)

1 oyster shooter

\$8

Or

3 oyster shooters

\$20

(Please see special boards for today's shooters)

Did You Know??

- Oysters can change sex. They are "protandrous hermaphrodites", which means that while they become sexually active as males (1 year) over the next two or three years, without changing appearance, they can change into females.
- It takes up to 3 years to produce a mature-tasting, full-size Oyster
- Pearls are an irritant, a grain of sand that the oyster could not flush from itself and instead coated and smoothed with nacre- Pacific pearls are always small, misshapen, and chalky and never match in lustre the pearls of the Silver- Lip oyster.
- Oysters have tops and bottoms, a left and a right, a foot and mouth, a heart and a beard.
- 12 oysters contains around 100 calories along with multiple vitamins and minerals including iron, calcium, and magnesium, VIT A, VIT B12 and VIT C. Just to name a few, so eat up!

ENTREE

Seafood Chowder (nf) <i>Creamy seafood veloute with a selection of market seafood & house baked bread</i>	\$14.5
Barilla Squid Salad (gf)(df)(nf) <i>Salt & Pepper Squid, chilli mint dressed salad & lemon aioli</i>	\$18
Tempura Soft Shell Crab <i>Black sesame & red cabbage slaw & lemon</i>	\$18.5
Pita Plate <i>Toasted Pita's with Hommus, dukkah, semi dried tomatoes & Sicilian olives</i>	\$16
Pan Seared Scallops (Dozen)(gf)(df)(nf) <i>Citrus, Fennel & Rocket salad, Harissa mayonnaise & lemon</i>	\$29

MAINS

Market Fish - check daily specials board for today's selection (df)(nf) Crumbed, Beer battered or Grilled <i>Served with fat fries, garden greens, lemon & tartare</i>	MP
Crispy Skin Salmon (nf) <i>Beetroot puree, Sesame Slaw & lemon</i>	\$29
Whole baked Flounder (gf)(nf) <i>Garlic Butter sauce, fat fries, salad & lemon</i>	\$34
Seafood Linguine (nf) <i>Squid Ink linguine, Beijing style chilli sauce, market seafood & herbs</i>	\$32
Teriyaki Chicken Breast (nf) <i>Steamed rice, seaweed crisps & wilted bok choy</i>	\$26.5
Gillespie's Ginger Pork Belly (gf)(nf) <i>Braised Pork Belly, Ginger caramel, balsamic roasted Beetroot & apples, dressed rocket</i>	\$29
Slow Cooked Lamb Shoulder (gf) <i>Rocket, pomegranate & Persian feta salad, Blood orange reduction & toasted pistachios</i>	\$28

Chilled seafood plate (for 1) (gf)(df)(nf)	\$49
<i>1 Dozen natural oysters, Sesame crusted tuna sashimi, 2 chilled tiger prawns, pickled octopus salad, smoked salmon rosettes, condiments & lemon</i>	
Hot Seafood Plate (for 1)(nf)	\$49
<i>1 Dozen Kilpatrick oysters, salt & pepper squid, Marinated oven baked salmon Crumbed market fish, 3 Steamed chilli mussels, condiments & lemon</i>	
Seafood Platter for 2 (nf)	\$139
<i>1 Dozen Kilpatrick & 1 Dozen natural Barilla Bay oysters, 6 Steamed chilli mussels, Marinated oven baked salmon, Beer battered market fish, Salt & Pepper Squid Tasmanian smoked salmon, pickled octopus salad, whole tempura soft shell crab with lemon, condiments & your choice of 2 sides</i>	
Risotto	
- Marinara (gf)(nf)	\$29
<i>Tomato based chilli sauce, Tasmanian seafood, herbs</i>	
- Mushroom (gf)(nf)	\$26
<i>Sautéed mushrooms, rocket, parmesan</i>	
<u>Seasonally Available</u>	
Tasmanian Sea Urchin (e)	\$38
Greenlip Abalone (e)(gf)(nf)	\$38
<i>Sautéed with carrots & broccoli in a chilli, garlic & ginger sauce</i>	
Abalone (gf)	\$199
<i>Premium wild caught dried greenlip abalone served with fresh Tasmanian broccoli</i>	
Abalone (gf)	\$99
<i>Premium wild caught dried blacklip abalone served with fresh Tasmanian broccoli</i>	
Bread - Chunky fries - Green salad - Steamed rice	\$9 each

**(gf) gluten free (df) dairy free (nf) nut free*

*Customers please note as a house policy we do not allow any takeaway seafood on our menu.
Any variations on our seafood platters for 1 and 2 may incur a surcharge.*

DESSERT

See our Dessert Specials Board for our daily desserts.

Liqueurs

Baileys Irish Cream, Penfolds Tawny Port, Tia Maria, Frangelico

\$8

Tea & Coffee

*Latte, Cappuccino, Flat White, Long Black, Mocha, Espresso, Macchiato, Piccolo
(soy milk \$0.50)*

English Breakfast, Earl Grey, Green, Peppermint, Chamomile, Lemongrass & Ginger

\$4