
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 the Abalone industry in Tasmania, with access to viewing dried abalone in a processing environment. Our Farm Tour also includes an introduction to 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!

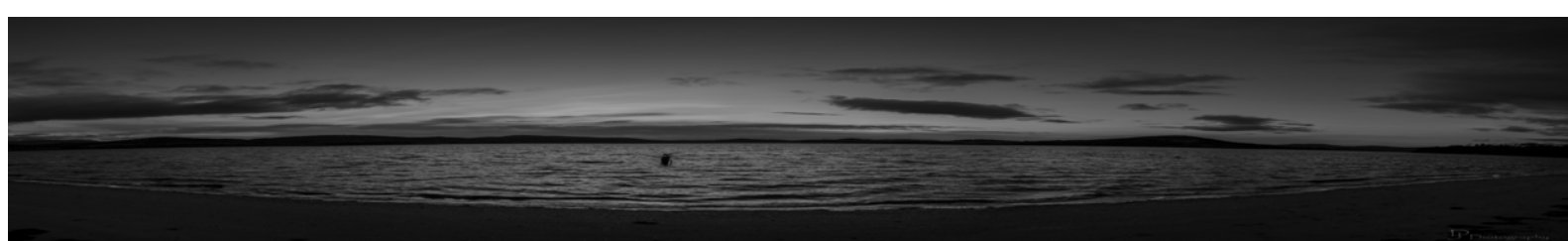
Public tours run at 11am Monday, Tuesday, Wednesday, Thursday, Friday and Sunday. Saturday's tours operating at 2pm. Make your booking now with our retail shop staff.

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.



SPECIAL!

30 Oyster Platter

\$49!*

This 30 oyster platter will satisfy your cravings with our Chef's selection of toppings, giving you a taste of the cold, hot and of course natural.

Enjoy with friends or take on the challenge of a solo mission!

Please note this is Chef's selection with no variations accepted.

Please inform staff of any dietary requirements.

*limited time only

Oyster Toppings

Hot

Kilpatrick (gf)
Smoked Salmon Florentine (gf)
Corn puree with chilli oil
Tempura Battered
Crumbed

Cold

Natural (gf)
Nam jim 'w coconut yoghurt
Finger lime & Pomegranate mignonette

½ dozen Natural Oysters \$20
1 dozen Natural Oysters \$32

½ dozen oysters with 1 topping \$23
1 of each flavour (8 oysters) \$29
1 dozen oysters with 2 toppings \$36

Tempura Oyster Dozen \$36
12 lightly tempura battered oysters in the ½ half shell with seaweed tartare & lemon

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>	\$16
Barilla Squid Salad (gf)(df)(nf) <i>Salt & pepper squid, chilli mint dressed salad & lemon aioli</i>	\$15.5
Prawn Brick Roulade <i>4 prawns, rolled in brick pastry with sundried tomato & macadamia tapenade</i>	\$19.5
Crumbed Oyster Salad <i>6 lightly fried crumbed oysters, wasabi lime aioli, fat fries & dressed greens</i>	\$23
Pan Seared Scallops (gf)(df)(nf) <i>House made crispy pancetta, carrot puree, 6 seared Tassie scallops & basil oil</i>	\$18

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
Marinated Salmon Fillet (nf)(df) <i>Wilted bok choy, steamed rice, 3 tempura oysters & soy mirin glaze</i>	\$32
Whole baked Tasmanian Flounder (gf)(nf) <i>Garlic butter sauce, fat fries, salad & lemon</i>	\$34
Vegetable Lasagne <i>Seasonal vegetable ratatouille, creamed ricotta & spinach, basil oil & lemon</i>	\$24
Risotto - Marinara (gf)(nf) <i>Tomato based chilli sauce, Tasmanian seafood, herbs</i>	\$29
- Mushroom (gf)(nf) <i>Sautéed mushrooms, rocket, parmesan</i>	\$26

Customers please note as a house policy we do not allow any takeaway seafood on our menu

Chilled seafood plate (for 1) (gf)(df)(nf) **\$49**

1 dozen natural oysters, abalone taster, 2 chilled tiger prawns, pickled octopus salad, smoked salmon rosettes, condiments & lemon

Hot Seafood Plate (for 1)(nf)(df) **\$49**

1 dozen Kilpatrick oysters, salt & pepper squid, marinated oven baked salmon fried market fish, 3 steamed chilli mussels, condiments & lemon

Seafood Platter for 2 **\$139**

1 dozen Kilpatrick & 1 dozen natural oysters, 6 steamed chilli mussels, 6 crumbed oysters, 2 prawn brick pastries, marinated oven baked salmon, fried market fish, salt & pepper squid, Tasmanian smoked salmon, pickled octopus salad with lemon, condiments & your choice of 2 sides from below

Barilla Aglio e Olio (nf) **\$28**

Angel hair pasta, lemon chilli & capers, garlic market seafood, shaved parmesan & herbs

Lemon & Thyme Sous Vide Chicken Breast (nf)(gf) **\$26.5**

Slow roasted vegetables, carrot puree & glace de volaille

Tender Braised Beef Cheek (gf)(nf) **\$32**

Creamed parsnip & herb smash, mushy peas, glazed carrots & red wine sauce

Seasonally Available

Greenlip Abalone & Uni (chilled)(gf)(nf) **\$69**

Marinated Green Lip abalone, A grade sea urchin, oyster gel, puffed rice & flying fish roe

Tasmanian "A Grade" Sea Urchin (e) **\$38**

Greenlip Abalone (gf)(nf) (80gm) **\$46**

Sautéed with seasonal vegetables and finished in a chilli, garlic & ginger sauce

Abalone (gf) **\$199**

Premium wild caught dried greenlip abalone served with fresh Tasmanian broccoli

\$9 sides

**Chunky Fries / Roast Vegetables
Pickled Octopus Salad / Green Salad**

\$6 sides

**Steamed Rice / Mushy Peas
Bread / Steamed vegetables**

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

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DESSERT

“Chefs Signature Dessert Oyster”

\$29

*Chocolate oyster with coconut mousse, raspberry gel & fennel herb.
On a bed of pistachio meringue sand, golden pearls & edible sea garden*

Sticky Date Pudding

\$15

Topped with butterscotch sauce and served with vanilla ice-cream

French Apple Tart

\$12

With butterscotch sauce and vanilla ice-cream

Warm Lemon Pudding

\$12

With pouring cream and mint

Duo of Ice-cream

\$8

(Please see today's special board for flavours)

Affogato

\$15

Vanilla ice-cream, Frangelico & fresh espresso coffee

Tea & Coffee

\$4

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

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