

## Oysters

### Oyster Toppings

*HOT – Kilpatrick, Salmon Bearnaise, Chipotle Bourbon Butter*

*COLD – Pomegranate & Berry Mignonette, Wasabi Lime Granita, Natural*

*\*Daily topping specials on the board\**

*½ Dozen with one or two toppings \$16*

*1 Dozen with one or two toppings \$24*

**Shucking Oyster Platter with Chefs Selection of Hot & Cold Toppings \$49**

## Entree

*Barilla Bay Chowder \$16/\$24*

*Seafood Veloute with selection of seafood, vegetables & baked ciabatta*

*Smoked Salmon Roulade \$17/\$26*

*Salmon, cream cheese, macerated onion & baked ciabatta*

*Salt & Pepper Squid \$12/\$19*

*Lightly fried and served with pickled slaw, lemon aioli & greens (GF,DF)*

*Baked Zucchini \$14/\$22*

*Stuffed with quinoa & caponata vegetables & gorgonzola (GF,V)*

*Beef Cheek / Pork Belly Taco \$6ea*

*Choice of Beef Cheek or Pork Belly, served with GF soft taco, pickled slaw, aioli & greens (GF,DF)*

## Main

*Slow Braised Beef Cheek* \$28

*18hr Sous vide, finished with seeded mustard jus, truffled Paris potatoes & steamed greens (GF)*

*"Fish & Chips"* \$25

*Battered, crumbed or baked flathead, served with hand cut potatoes, pickled slaw & mushy peas*

*Crispy Skin Salmon* \$28

*Braised Cabbage with pancetta, peas & chat potatoes, zucchini relish (GF)*

*Pork Belly* \$27

*Slow braised pork belly, cider caramel, apple pickle & steamed greens (GF,DF)*

*Duck Breast* \$27

*Sous Vide duck breast, mushroom & date farce, carrot 3 ways, parsley oil*

*Seafood Platter* \$45

*Chef's selection of Hot and Cold Seafoods, accompaniments, salad & chat potatoes*

*Barilla Bay*

## Dessert

*Sticky date pudding* \$10

*butterscotch & vanilla ice cream*

*Vanilla panna cotta* \$10

*berry compote (GF)*

*Lemon Cheesecake* \$10

*red velvet & chocolate textures*

*Cheese plate* \$10

*fruit paste & select crisps*

T A S M A N I A