

BARILLA BAY OYSTERS

3 for \$10

6 for \$18

12 for \$30

*Trios in single dressings only
For 6 or 12, half & half available*

NATURAL

NATURAL WITH LEMON & A SLICE OF BUTTERED RYE BREAD

TRADITIONAL SHALLOT MIGNONETTE

WASABI & LIME

GINGER PICKLED ICEBERG

THAI HOT AND SOUR WITH COCONUT YOGHURT

HOUSE MADE FERMENTED HOT SAUCE & LEMON

SOY, YUZU & JALAPENO GEL

RUBY GRAPEFRUIT AND TOBIKO

CHIMMI CHURRI

COOKED

TRADITIONAL ROCKERFELLA

KILPATRICK

MISO BUTTER & SAGE

SOUTHERN FRIED WITH HOT SAUCE & PICKLES

BLACK PUDDING & WORCESTERSHIRE

SMOKED PAPRIKA & GARLIC BUTTER

CHORIZO & BOURBON BBQ

GREEN BUTTER

SHUCKING AWESOME OYSTER PLATTER

our signature platter of 30 hot and cold oysters, chefs choice

\$59

ENTREE

GARLIC BREAD 6

WILD MUSHROOM ARANCINI 14

stuffed with bocconcini served with truffle aioli & pecorino. gf

DUCK LIVER PARFAIT 14

with red cabbage relish & house made rye. gfo

PRAWN COCKTAIL 18

chipotle cocktail sauce, avocado aioli and ginger pickled iceberg. gf

DUCK CROQUETTES 18

cherry sauce, smoked almonds, blood orange and reggiano. gf

PORK BELLY 18

kim chi puree, pickled daikon & mizuna. gf

FRIED SQUID 16

potato skordalia, red pepper crumbs, candied olives, whipped feta. gf

WHITE CHOWDER 18

Fish, scallops, corn, potato and bacon soup. Served with house made bread. gfo

LAMB SHOULDER TERRINE 18

pistachio dukkah, soused apricots & german mustard. Served with house made bread. gfo

MAIN

LAMB RUMP 36

lemon myrtle, sweet potato puree, warm beetroot salad, rose labneh, jus. gf

MARKET FISH 32

on crushed new potatoes, asparagus & hollandaise sauce. gf

PROVINCIALE CHICKEN BREAST 30

lavendar brined, with whey carrots, fennel puree, greens & jus gras. gf

PORK BELLY 32

buttered witlof, asparagus, miso carrot cream & salsa verde. gf

SEAFOOD PLATTER

An assortment of squid, scallops, oysters, bugs, salmon & octopus, with chips, salad & condiments.

TO SERVE 2 \$64

TO SERVE 4 \$110

DUCK BREAST 32

black pepper caramel glaze, coconut rice, bok choy & chilli jam. gf

CURRIED SCALLOP PIE 27

dutch cream mash & tomato kasundi

FISH AND CHIPS 27

market fish, lightly battered served with chips, house salad & tartare.

SAFFRON RISOTTO 26

asparagus, peas, pancetta & parmesan. gf

RUMP CAP 42
350g marble score 5+

gunpowder rub, served with chimmi churri. gf

EYE FILLET 44
250g

with red wine jus. gf

steaks served with your choice of side

#BarillaBay

DESSERT

STICKY DATE PUDDING 14

caramel butterscotch, vanilla bean icecream

LEMON CURD TARTLET 14

Swiss meringue, fresh berries & pure cream

BANOFFEE PAVLOVA 14

salt caramel, brulee banana, praline & cream. gf

PEANUT BUTTER PARFAIT 14

milk crumb, raspberry gel & white chocolate. gf

LEMONGRASS PANACOTTA 14

textures of ginger. gf

TRIO OF CHOCOLATE MOUSSES 14

with things & stuff

SIDES

ROAST PUMPKIN 8

feta, pepitas & red pepper crumbs. gf

MISO BUTTERED GREENS 8

seasonal greens, white miso & cultured butter. gf

MASHED DUTCH CREAM POTATOES 8

cultured butter, sea salt, confit garlic. gf

FRIZEE SALAD 8

pistachio dukkah, pomegranite & walnut dressing. gf

FAT CHIPS 8

with house aioli. gfo

KIDS MEALS

EYE FILLET STEAK 16

with crushed potato & buttered greens or chips & salad. gfo

FISH AND CHIPS 14

with salad & tartare sauce. gfo

CRUMBED CHICKEN TENDERS 12

served with chips & salad or crushed potato & buttered greens

SPAGHETTI POMODORO 10

topped with fresh parmesan

KIDS DESSERTS

VANILLA BEAN ICE CREAM 6

with berries

CHEESE AND CRACKERS 8



WINES BY THE BOTTLE

WHITE WINE

HOLM OAK DUFFY MOSCATO	TAS	40
PIPERS BROOKE PINOT GRIS	TAS	58
HOLM OAK PINOT GRIS	TAS	40
STONE RANGE RIESLING	NZ	40
FREYCINET RIESLING	TAS	50
STONE RANGE SAUVIGNON BLANC	NZ	40
JOSEPH CHROMY SAUVIGNON BLANC	TAS	51

RED WINE

42° SOUTH PINOT NOIR	TAS	50
IRON POT BAY PINOT NOIR	TAS	42
FAT BASTARD PINOT NOIR	FR	38
TERTINI PINOT NOIR	TAS	55
HOLM OAK CABERNET MERLOT	TAS	41
D'ARENBERG THE FOOTBOLT SHIRAZ	SA	40
THE PAWN SANGIOVESE	SPN	45
GOOSE ISLAND CABERNET SAUVIGNON	SA	40
ZEMA ESTATE CABERNET SAUVIGNON	SA	49
SHOTESBROOKE CABERNET SAUVIGNON	SA	40

WINES BY THE GLASS

SPARKLING

BARILLA BAY SPARKLING		9.0	40
CALABRIA PROSECCO PICCOLO (200ML)	ITA		12

WHITE WINE

BARILLA BAY PINOT GRIGIO		8.5	38
BARILLA BAY SAUVIGNON BLANC		8.5	38
IRON POT BAY CHARDONNAY	TAS	9	40

RED WINE

JOSEF CHROMY PEPIK PINOT NOIR	TAS	9.0	40
TIDECHASER CABERNET SAUVIGNON	SA	8.5	38

BEER & CIDER

CASCADE PREMIUM LIGHT	2.4%	6.5
BYRON BAY PREMIUM LAGER	4.2%	8
JAMES BOAGS PREMIUM	4.6%	8
PURE BLONDE	4.6%	7
GREAT NORTHERN SUPER CRISP	4.2%	7
LOST PIPPIN WILD APPLE CIDER	6%	9.5

SPIRITS

ABSOLUT VODKA	8.5
BOMBAY SAPPHIRE GIN	9.5
EL JIMADOR TEQUILA	9.5
BACARDI RUM	8
BUNDABERG RUM	8
SAILOR JERRY SPICED RUM	12
JAMESON IRISH WHISKEY	9.5
JOHNNIE WALKER RED	8
CANADIAN CLUB	8
JACK DANIELS	9.5
JIM BEAM WHISKEY	8
MAKERS MARK	9.5
GLENFIDDICH 12YR	14

SOFT DRINKS

COKE, COKE ZERO, SPRITE, LIFT, SODA	6
LEMON LIME BITTERS, SARSAPARILLA, RASPBERRY	5
APPLE, ORANGE, TOMATO, PINEAPPLE	3.5
MT FRANKLIN SPARKLING WATER (375ML)	5

GILLESPIES GINGER BEER

TRADITIONAL	8
EXTRA ZING	8