

BARILLA BAY OYSTERS

3 for \$10

6 for \$18

12 for \$30

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

COLD

- 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

\$69

ENTREE

- GARLIC BREAD** 8
- WILD MUSHROOM ARANCINI** 14
stuffed with bocconcini served with truffle aioli & pecorino. gf
- DUCK LIVER PARFAIT** 14
with apple pickle & house made rye. gfo
- PRAWN COCKTAIL** 18
chipotle cocktail sauce, avocado aioli and ginger pickled iceberg. gf
- ASIAN-STYLE PORK SALAD** 18
pork belly, rice vermicelli, chilli jam, cashews & a lime caramel dressing
- PORK BELLY** 18
kim chi puree, pickled daikon & mizuna. gf
- FRIED SQUID** 16
potato skordalia, sumac, candied olives, feta. gf
- WHITE CHOWDER** 18
Fish, scallops, corn, potato and bacon soup. 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
- CHICKEN BREAST** 30
stuffed with brie & semidried tomato, with baked polenta, greens and jus
- PORK BELLY** 32
buttered witlof, asparagus, miso carrot cream & salsa verde. gf
- ANGELHAIR PASTA** 32
oysters, bacon, garlic, chilli, white anchovy, parsley & butter

RUMP STEAK 42

350g marble score 7+

gunpowder rub, served with chimmi churri. gf

EYE FILLET 44

250g

with red wine jus. gf

steaks served with your choice of side

- CONFIT DUCK LEG** 36
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.
- BEETROOT & PINE NUT RISOTTO** 26
with goats curd & shaved vodka. gf

SEAFOOD PLATTER

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

TO SERVE 2 \$75

TO SERVE 4 \$150

#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
- VANILLA BEAN CREME BRULEE** 14
with rhubarb compote
- TRIO OF CHOCOLATE MOUSSES** 14
with things & stuff
- AFFOGATO** 15
vanilla icecream, espresso and a shot of your favourite liqueur

SIDES

- 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
- FRIES** 8
with house aioli. gfo

KIDS MEALS (UNDER 12)

- KIDS 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

PIPERS BROOK 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
DERWENT ESTATE SAUVIGNON BLANC	TAS	40
JOSEPH CHROMY SAUVIGNON BLANC	TAS	51
42° SOUTH CHARDONNAY	TAS	45
STEFANO LUBIANA PRIMAVERA CHARDONNAY <i>(Biodynamic/Organic)</i>	TAS	60
HOLM OAK ROSE	TAS	45

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
FROGMORE CREEK CABERNET SAUVIGNON	TAS	48
GOOSE ISLAND CABERNET SAUVIGNON	SA	40
SHOTTESBROOKE CABERNET SAUVIGNON	SA	40

WINES BY THE GLASS

SPARKLING

BARILLA BAY SPARKLING		9.0	40
JANZ NV	TAS	10	50
CANTI PROSECCO	ITA	10	40

WHITE WINE

ABELLIO ALBARIÑO	SPN	10	45
MOORES HILL RIESLING	TAS	10	45
DERWENT ESTATE PINOT GRIS	TAS	10	45
BARILLA BAY PINOT GRIGIO		8.5	38
STORM BAY SAUVIGNON BLANC	TAS	9.5	44
JOSEF CHROMY CHARDONNAY	TAS	9	40
HOLM OAK DUFFY MOSCATO	TAS	10	40

RED WINE

JOSEF CHROMY PEPIK PINOT NOIR	TAS	9.0	40
HEAD RED SHIRAZ	SA	10	45
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
MORRISONS IRISH STOUT	5.1%	8.5
GREAT NORTHERN SUPER CRISP	4.2%	7
LOST PIPPIN WILD APPLE CIDER	6%	9.5

DRAUGHT BEER

CASCADE DRAUGHT	4.7%	6	10
-----------------	------	---	----

GILLESPIES GINGER BEER

TRADITIONAL	8
EXTRA ZING	8
ALCOHOLIC 4%	10

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

**BLOODY MARY
OYSTER SHOOTERS**
\$8 EA
or
3 FOR \$20

LIQUEURS

FRANGELICO	\$10
BAILEYS	\$10
DRAMBUIE	\$10
MIDORI	\$8
KAHLUA	\$8
MALIBU	\$8
PENFOLDS GRANDFATHER TAWNY PORT	\$15

SOFT DRINKS

COKE, COKE ZERO, SPRITE, LIFT, SODA	6
SPARKLING WATER, LEMON LIME BITTERS, SARSAPARILLA, RASPBERRY	5
APPLE, ORANGE, TOMATO, PINEAPPLE	3.5