

Barilla Bay Oysters

3 for 10
6 for 18
12 for 30

Cold

natural w/rye
traditional mignonette
wasabi lime syrup
natural born killers
ponzu gel
house made hot sauce
nori furikake vinaigrette
thai hot & sour w/ coconut yoghurt
sri lankan coconut vinaigrette

Hot

traditional kilpatrick
japanese kilpatrick
sumac & preserved lemon butter
smoked paprika & garlic butter
chorizo & bourbon bbq
english mustard mornay
kim-chi butter & pork belly
lemon myrtle butter
kashmir chilli, curry leaf & coconut

Trios in single dressings only
For 6 or 12, half & half available
all gluten free

farmgate platter

our signature platter of
30 hot & cold oysters, chefs choice **69**



Entree

garlic bread 8 gfo

Vietnamese fried chicken bites w/ chilli jam 18 gf

oyster and bacon chowder 19 gfo

salt and pepper squid with harissa mayonnaise 18 gf

house smoked salmon and horseradish pâté
w/ toasted rye bread 21 gfo

teriyaki baked tofu, coconut rice, herb salad 16 gf

chicken and leek open pie with salad 19

Main course

baked market fish, potato crush,
hollandaise, greens 32 gf

fish & chips 28

crispy pork belly bites, coconut rice,
Thai yellow curry sauce, bok choy 27 gf

scallop pie with mash & house made tomato relish 27

angelhair pasta, oysters, bacon, garlic, chilli,
white anchovy, parsley & butter 32 gfo

sicilian confit anchovy and squid ink linguine 27gfo

spaghetti marinara in a bell pepper sugo 32gfo

wild mushroom risotto cakes with truffled mascarpone 27 gf



From the grill

served with a choice of side and sauce
Add our signature gunpowder rub for \$2

250g Cape Grim eye fillet 44 gf
300g Cape Grim scotch fillet 42 gf
300g Cape Grim sirloin 42 gf
250g Wild Clover lamb rump 36 gf
half baby chicken 30 gf
Spanish style pork ribeye 35 gf

Sides

chips with house salt and aioli gf
frizee salad gf
with pistachio dukkah and pickled onion
garlic butter mash gf
baked Roman gnocchi
broccolini with preserved lemon oil, chilli & almonds gf
coconut rice gf
warm cous-cous salad

all sides - 9

Sauces

red wine jus gf
brandy pepper sauce gf
chimmi churri gf



Share platters

to feed 2 - \$75

hot and cold seafood platter gfo

oysters, prawns, pickled octopus, smoked salmon, fish, squid, bugs, bacon wrapped scallops, chips, salad & sauces

Vietnamese share plate gf

crispy pork belly and char-grilled prawns, coconut rice, slaw & herbs w/ fish sauce caramel

lamb shoulder platter gf

slow roast lamb, rosemary roast potatoes, broccolini w/olives, almonds, chilli & red wine jus

Japanese oyster bowl gfo

2 & 1/2 dozen oysters, steamed with sake, ginger & edamame beans, with first draw soy sauce

BBQ prawn platter

16 charred king prawns brushed with mild harissa, on a bed of fragrant cous-cous with dressed frizee

fish braise gfo

market fish, shellfish and vegetables braised in a tomato broth with saffron aioli and warm bread

***Bacon and scallop skewers
to add to any platter \$7.5ea gf***

Dessert

apple & rhubarb compote with a
ginger oat crumble & vanilla ice cream 14

sticky date pudding, salt caramel sauce & vanilla ice cream 14

orange polenta pudding, orange gel,
pure cream & secret spice syrup 14 gf

banoffee pavlova, salt caramel,
brûléed banana, praline & cream 14 gf

chocolate tart with yuzu curd,
chocolate soil & pure cream 14

affogato: vanilla ice-cream, your favourite liqueur
& fresh espresso coffee 14 gf

Kids menu

- kids under 12 only please -

kids steak with crushed potato & buttered greens
or chips & salad. 16 gfo

fish & chips with salad & tartare sauce 14 gfo

crispy chicken tenders served with chips & salad
or crushed potato & buttered greens 12

spaghetti pomodoro, topped with fresh parmesan 10

Kids desserts

vanilla bean ice cream with berries 6

cheese and crackers 8

Bottles

White

Pipers Brook pinot gris	TAS	58
Holm Oak pinot gris	TAS	40
Stoney Range riesling	NZ	40
Freycinet riesling	TAS	50
Stoney 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

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



By the glass

Sparkling

Barilla Bay sparkling		9	40
Janz NV	TAS	10	50
Canti prosecco	ITA	10	40
Ghost Rock Zoe brut rose	TAS	10	50

White

Moores Hill riesling	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

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
Morrison's Irish Stout	5.1%	8.5
Great Northern Super Crisp	4.2%	7
Lost Pippin Wild Apple Cider	6%	9.5

Draught beer

		10z	20oz
Cascade Draught	4.7%	6	10

Spirits

Absolut Vodka	8.5
Deadman's point gin	12
Mchenry sloe gin	15
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
Maker's Mark	9.5
Glenfiddich 12yr	14

Liqueurs

Frangelico	10
Baileys	10
Drambuie	10
Midori	8
Kahlua	8
Malibu	8
Penfolds Grandfather Tawny Port	15

Gilliespie's ginger beer

Traditional	8
Extra Zing	8
Alcoholic 4%	10

Soft drinks

Coke	6
Coke Zero	6
Sprite	6
Lift	6
soda	6
sparkling water	5
lemon lime & bitters	5
sarsparilla	5
raspberry	5
apple juice	3.5
orange juice	3.5
tomato juice	3.5
pineapple juice	3.5

**Bloody Mary
Oyster Shooters!**

**\$8 ea *or*
3 For \$20**