

Barilla Bay Oysters

3 for 10 | 6 for 18 | 12 for 30

Cold

natural with house rye bread - gfo
rhubarb mignonette
wasabi & lime
pepperberry horseradish dressing
fermented hot sauce
mandarin & pickled chilli foam
blackbean and fish roe
eucalyptus gel

Hot

kilpatrick
Japanese kilpatrick
XO butter
smoked paprika garlic butter
chorizo and bourbon bbq
English mustard mornay
lemon butter gratin
chipotle adobo cream

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 9 gfo

Turkish bread, dukkah and oil 11 gfo

kaffir lime chilli squid 16

lime leaf and chilli spiced squid with salad & fermented pepper aioli gf

pintxos trio 18

charred house rye with toppings - gfo

blue cheese, white anchovy & red onion

+

smoked oyster, pepperberry cream & capers

+

jamon, pickled mushroom, manchego

½ shell scallops 24

four nori butter baked scallops with baked rice &
home made ponzu dressing gf

chipotle bbq pale head octopus 22

sustainable local octopus, chorizo, tomato, roast capsicum, chilli, aioli. gf

Vietnamese chicken bites 16

ginger marinated fried chicken tossed in fish sauce caramel gf

fish & bacon chowder 21

market fish, bacon, scallops, peas & corn in an atlantic chowder gfo

croquettes 16

cauliflower and cheddar croquettes with a wasabi mayonnaise dip gfv



From the grill

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

market prime beef cut m/p

BBQ Brisket 36

400g sirloin 48

chicken breast 32

crispy pork belly 30

charred octopus 32

Sides

tomato spiced chips and aioli gfo
house frizee and pickled onion salad gf
roast new season potatoes gf
asparagus, mandarin & chilli dressing gf
coconut jasmine rice gf
hot and sour slaw gf

all sides - 10

Sauces

red wine jus
roast garlic cream
brandy pepper jus
smokey bourbon bbq

all sauces - 4 , all gf

Main Course

smoked salmon salad 26

frizee salad with cold smoked salmon, asparagus, corn bread & hollandaise gf

pork belly noodle salad 26

crispy pork, noodles, slaw, cashews & a nuoc cham dressing gf

curried scallop pie 27

Tasmanian scallops in our famous curry sauce, buttery mash & tomato relish

market fish 32

grilled market fish, potato roesti, hollandaise mousse, asparagus gf

fish curry 34

market white fish grilled & coated in a Thai yellow curry with Asian greens & coconut rice gf

fish & chips 28

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

squid ink linguine 34

with wild crab meat, cherry tomatoes, basil, chilli & lemon oil gfo

angelhair pasta 32

12 oysters, bacon, chilli, white anchovies & garlic butter gfo

roast tomato spaghetti 28

roasted roma tomato, capsicum & onion with goats cheese & smoked almond pesto gfo

beef cheek gnocchi 30

beef, oyster & stout ragu topped with gremolata & parmesan

hot & cold seafood platter 75 gfo

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

add bacon & scallop skewers 7.5ea gf

Dessert

white chocolate & lime cheesecake 14
with fresh berries & whipped cream

sticky date pudding 14
salt caramel sauce & vanilla ice cream

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

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

Kids Menu

- kids under 12 only please -

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

fish & chips 14
with salad & tartare sauce gfo

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

spaghetti pomodoro 10
topped with fresh parmesan

Kids desserts

vanilla bean ice cream with berries 6

cheese & crackers 8

Classic Cocktails \$18

Old Fashioned sugar soaked in Angostura bitters, with bourbon whiskey & orange twist

Aperol Spritz Aperol, sparkling wine, soda & orange juice

Espresso Martini vodka, kahlua, espresso coffee & sugar syrup

Cosmopolitan vodka, Cointreau, lime & cranberry juice

Midori Royale vodka, Midori, sour mix & chambord

Gin Martini Bombay Sapphire gin, Grand Marnier, mandarin syrup & cranberry juice

Mojito rum with lots of mint & soda water

Classic Martini Served Dry or Extra Dry, garnished with an Olive or twist of Lime

French Martini Chambord, vodka & pineapple juice

Manhattan bourbon, vermouth rosso & a dash of bitters

Bloody Mary vodka, Worcestershire, Tabasco, tomato juice, lime, celery, salt & pepper

Caprioska muddled fresh limes with brown sugar & vodka

Tassie Bonito sloe gin & agwa, pineapple juice & a squeeze of Lime

Negroni Campari, gin, sweet vermouth, orange slice

Chocolate Forest Mozart Chocolate, cherry Brandy, Chambord & cream

Malfunction Bailey's, Cointreau, Grand Marnier & Galliano

Barilla Choc Mint vodka, crème de menthe, cacao liqueur & cream

Black Russian vodka, Kahlua, cream

Pinacolada Bacardi rum, cream, malibu, pineapple juice

Margarita tequila, cointreau, & fresh squeezed lemon juice

Toblerone Bailey's, Frangelico, Kahlua, & cream

Sparkling Cocktails \$18

Old fashion sparkling

sugar cube soaked in Angostura bitters, Grand Marnier & brandy

Cassis Royal

Crème de Cassis (blackcurrant liqueur)

Crème de Framboise

raspberry liqueur, Crème Fraises de Bios - (strawberry liqueur)

Iced Tea \$18

Barilla iced tea

Forty Spotted Gin, vodka, tequila & Cointreau, muddled fresh orange & lime, topped with peach liqueur & a dash of Lemonade

Long island iced tea

Forty Spotted Gin, vodka, tequila, rum & Cointreau, muddled lemon & coke

Daiquiri

Choose from: lime, lemon or strawberry - served with fresh fruit & lots of white Rum

Mocktails \$10

Virgin Mojito

Mint, lime & topped up with soda water

Candy Mocktail

Chocolate powder & syrup with milk

Fruity Mocktail

Pineapple juice, apple juice, orange juice, cranberry juice with grenadine & fresh strawberries.

Milkshake

Milk with vanilla ice cream & vanilla syrup

Bottles

White

Frogmore Creek pinot gris	TAS	47
Pipers Brook pinot gris	TAS	60
Holm Oak pinot gris	TAS	42
Stoney Range riesling	NZ	42
Freycinet riesling	TAS	50
Stoney Range sauvignon blanc	NZ	40
Joseph Chromy sauvignon blanc	TAS	52
42° South chardonnay	TAS	45
Stefano Lubiana Primavera chardonnay (<i>biodynamic/ organic</i>)	TAS	60
Holm Oak rose	TAS	45
Nocton rose	TAS	40

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



By the glass

Sparkling

Barilla Bay sparkling		10	42
Janz NV	TAS	12	55
Canti prosecco	ITA	10	40
Ghost Rock Zoe brut rose	TAS	11	50

White

Moores Hill riesling	TAS	10	46
Chartley Estate pinot gris	TAS	9.5	42
Barilla Bay pinot grigio		9	40
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	9.5	44
Head Red shiraz	SA	10	45
Tidechaser cabernet sauvignon	SA	8.5	38

Beer & cider

Cascade Premium Light	2.4%	7
Byron Bay Premium Lager	4.2%	8.5
James Boags Premium	4.6%	8.5
Pure Blonde	4.6%	7
Moo Brew Pale Ale	4.9%	9.5
Morrison's Irish Stout	5.1%	9.5
Great Northern Super Crisp	4.2%	8
Lost Pippin Wild Apple Cider	6%	9.5

Draught beer

		10z	20oz
4 Pines Pacific Ale	3.5%	7.5	12
Cascade Draught	4.7%	6	12

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	9
Canadian Club	9
Jack Daniels	9.5
Jim Beam Whiskey	8.5
Maker's Mark	9.5
Sage's Brandy	10
Glenfiddich 12yr	14

Liqueurs

Frangelico	10
Baileys	10
Drambuie	10
Midori	8
Kahlua	8
Malibu	8
Chambord	9
Pimm's	9
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
lemon lime & bitters	6
sarsparilla	5
raspberry	5
apple juice	4
orange juice	4
tomato juice	4
pineapple juice	4
cranberry juice	4

**Bloody Mary
Oyster Shooters!**

**8 ea or
3 For 20**