

# Barilla Bay Oysters

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3 for 13 | 6 for 22 | 12 for 34

## *Cold*

natural with lemon  
tarragon mignonette  
wasabi & lime  
pepperberry horseradish  
vietnamese dressing  
soy & ginger

## *Hot*

kilpatrick  
Japanese kilpatrick  
smoked paprika garlic butter  
chorizo and bourbon bbq  
english mustard mornay  
spinach cream & blue cheese

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

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# Farmgate Platter

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

**\$75**



W W W . B A R I L L A B A Y . C O M . A U

# Entree

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**garlic bread 11**

**turkish bread, oil & balsamic 11**

bread available gluten free

**flash fried squid 19**

vietnamese herbs, pickled pineapple gf

**cajun buttermilk chicken bites 18**

fermented pepper mayo & crispy honied skin gf

**buffalo cauliflower 17**

garlic aioli dip gf

**seafood skewer 21**

korean chilli sauce, kim chi & rice

**fish & scallop chowder 24**

bacon, corn, peas & bread gfo

**1/2 shell curried scallops 24**

coconut rice, shallots & chilli gf

**sashimi plate**

seaweed salad, pickled daikon, ginger, ponzu & wasabi gfo

**atlantic salmon 19**

**atlantic salmon & black lip abalone 69**

# Main Course

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**Singapore style fish curry 35**

okra, herbs & rice gf

**whole fried market fish m/p**

gochujang sauce, rice & slaw

**pan fried market fish m/p**

miso sage butter, crushed potato, broad beans & burnt lemon gf

**curried scallop pie 29**

mashed potato & tomato relish

**hot smoked salmon linguine 33**

garlic, cream, tomato & basil

**angel hair pasta 36**

oysters, bacon, chilli & garlic butter

**fish & chips m/p**

local market fish, chips, coleslaw & tartare gfo

**king oyster mushroom 27**

potato rösti, market greens, chimichurri & tomato foam gf

**crispy fried Korean chicken 31**

sticky spicy glaze, noodle salad

**crumbed pork loin 36**

parmesan & herb crumb, fennel slaw, baby potatoes gf

**market steak m/p**

roast garlic mash, frisee salad, red wine herb jus gf

# Seafood Platter

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For 2 people, a mix of hot and cold seafood including  
1 dozen oysters natural & kilpatrick, prawns, pickled octopus, smoked  
salmon, fish, squid, bugs, baked curry scallops,  
chips, salad & sauces

**\$99**

**add a korean seafood skewer 15 each**

## Sides

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vietnamese slaw  
tomato spiced chips  
coconut rice  
frisee salad, dukkah

**all sides gf - 12**

## Kids Menu

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**- kids under 12 only please -**

chicken & chips **12**

fish & Chips **12**

squid & chips **12**

creamy bacon carbonara **12**

# Dessert

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## **trio of locally made ice-cream 12**

ask your waitstaff for today's flavours gf

## **sticky date pudding 16**

toffee sauce, vanilla ice cream

## **banoffee pavlova 16**

salt caramel, bruleed banana, pistachio praline & cream gf

## **black cherry tiramisu 20**

our twist on the classic Italian dessert

## **ice-cream sundae 16**

vanilla ice-cream, chocolate ganache, banana & berries gf

# Tea & Coffee

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latté, flat white, cappuccino, long black, espresso, hot chocolate, chai latté

english breakfast, earl grey, green, camomile, lemongrass & ginger, green & jasmine

**small coffee 5**

**large coffee 5.50**

**pot of tea 5**

full cream, skim, soy, lactose free, almond

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## **affogato with liqueur 18**

# Classic Cocktails \$20

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## **Old Fashioned**

sugar soaked in angostura bitters, 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

## **Mojito**

rum, lime, mint & soda water

## **Classic Martini**

dry or extra dry, garnished with an olive or twist of lime

## **French Martini**

chambord, vodka & pineapple juice

## **Tassie Bonito**

sloe gin, agwa, pineapple juice & lime

## **Pinacolada**

bacardi rum, cream, malibu, pineapple juice

## **Margarita**

tequila, cointreau, & lemon juice

## **Japanese Slipper**

midori, cointreau, & lemon juice

## **Toblerone**

frangelico, bailey, kahlua & cream

## **Bloody Mary**

vodka, tomato juice, lemon, hot sauce, worcestershire sauce, salt & pepper

# Sparkling Cocktails \$18

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## **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 - (Chambord)

# Iced Tea \$22

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## **Barilla Iced Tea**

forty spotted gin, vodka, tequila & cointreau, peach liqueur, orange, lime & lemonade,

## **Long Island Iced Tea**

forty spotted gin, vodka, tequila, rum, cointreau, lemon & coke

## **Daiquiri**

choose from lime, lemon or strawberry served with white rum & fresh fruit

# Mocktails \$13

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## **Virgin Mojito**

mint, lime & soda water

## **Berry Berry**

blueberry, raspberry, strawberry, fresh lime, mint & soda water

## **Fruity Mocktail**

pineapple juice, apple juice, orange juice, cranberry juice, grenadine & fresh strawberries.

# Spirits & Liqueurs

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Absolut Vodka	9.5	Frangelico	10
Deadman's point gin	12	Baileys	10
Mchenry sloe gin	15	Drambuie	10
Bombay Sapphire Gin	10	Midori	8
El Jimador Tequila	9.5	Kahlua	8
Bacardi Rum	9	Malibu	8
Bundaberg Rum	9.5	Chambord	9
Sailor Jerry Spiced Rum	12	Pimm's	9
Jameson Irish Whiskey	10.5	Penfolds Grandfather Tawny Port	15
Johnnie Walker Red	9.5	Galway Pipe Grand Tawny Port 12yr	13
Canadian Club	9.5		
Jack Daniels	9.5		
Jim Beam Whiskey	9.5		
Maker's Mark	10.5		
Sage's Brandy	10		
Glenfiddich 12yr	14		

**Bloody Mary Oyster  
Shooters!**  
**8 each or 3 For 20**

# Non Alcoholic

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## **SOFT DRINK**

Coke	6
Coke Zero	6
Sprite	6
Lift	6
Soda	6
Lemon lime & bitters	6
Sarsaparilla	5
Raspberry	5

## **JUICE**

Apple	4.5
Orange	4.5
Tomato	4.5
Pineapple	4.5
Cranberry	4.5

## **GILLESPIES GINGER BEER**

Traditional	9.5
Extra Zing	9.5



# Wine Bottles

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## WHITE

Frogmore Creek pinot gris	TAS	54
Pipers' Brook pinot gris	TAS	62
Derwent Estate pinot gris	TAS	52
Holm Oak pinot gris	TAS	51
Tamar Ridge riesling	TAS	50
Ninth Island sauvignon Blanc	TAS	50
Josef Chromy sauvignon Blanc	TAS	56
Devils Corner chardonnay	TAS	49
Holm Oak rose	TAS	49
Nocton rose	TAS	46
Canti prosecco	ITA	48

## RED

42° South pinot noir	TAS	54
Iron Pot Bay pinot noir	TAS	52
Fat Bastard pinot noir	FR	45
Tertini pinot noir	TAS	58
Holm Oak cabernet merlot	TAS	48
D'arenberg The Foot bolt shiraz	SA	45
The Pawn sangiovese	SPN	48
Frogmore Creek cabernet sauvignon	TAS	54
Goose Island cabernet sauvignon	SA	44

# By The Glass

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## SPARKLING

		GLASS	BOTTLE
Barilla Bay Sparkling	TAS	11	49
Jansz NV	TAS	14	65
Ghost Rock Zoe Brut Rose	TAS	13	60

## WHITE

Moore's Hill Riesling	TAS	11	50
Chartley Estate Pinot Gris	TAS	10.5	48
Barilla Bay Pinot Grigio		10	45
Storm Bay Sauvignon Blanc	TAS	10.5	48
Josef Chromy Chardonnay	TAS	10	45
Holm Oak Duffy Moscato	TAS	11	49

## RED

Josef Chromy Pepik Pinot Noir	TAS	11	49
Head Red Shiraz	SA	10	45
Tidechaser Cabernet Sauvignon	SA	9.5	43

## BEER & CIDER

Cascade Premium Light	2.4%	9.5	
Byron Bay Premium Lager	4.2%	9.5	
James Boags Premium	4.6%	9.5	
Pure Blonde	4.6%	9	
Moo Brew Pale Ale	4.9%	11	
Morrison's Irish Stout	5.1%	10	
Gillespie's Alcoholic Ginger Beer	4%	11	
Lost Pippin Wild Apple Cider	6%	10.5	

## ON TAP

		10oz	20oz
Cascade Draught	4.7%	8	13
Great Northern Super Crisp	4.2%	8	13