

Barilla Bay Oysters

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

Farmgate Platter

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

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

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

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

vietnamese slaw
tomato spiced chips
coconut rice
frisee salad, dukkah

all sides gf - 12

Kids Menu

- kids under 12 only please -

chicken & chips **12**

fish & Chips **12**

squid & chips **12**

creamy bacon carbonara **12**

Dessert

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

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

affogato with liqueur 18

Spirits & Liqueurs

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

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

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

SPARKLING

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

WHITE

Moores 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	
Morrisons 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