

MENU



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Barilla Bay Oysters

3 for 13 | 6 for 22 | 12 for 35

3 oysters - choose 1 topping
6 or 12 oysters - choose upto 2 toppings
all gluten free

HOT

signature Barilla Bay kilpatrick
english mustard mornay
chorizo & bourbon
korean chilli jam
smoked salmon hollandaise

COLD

natural with lemon
tarragon mignonette
wasabi & lime
ponzu jelly
hot sauce

Farmgate Platter

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

\$75



Entree

flash-fried squid (GF) 19

mixed herbs salad, pickled pineapple, chilli jam

crispy Korean chicken 18

chicken cracker salad, sticky spicy glaze, sesame

tempura button mushroom (GFO) 17

garden salad, soy & ginger sauce, buttermilk dressing

XO scallops (GF) 22

king oyster mushroom, xo butter, fried capers

slow cooked octopus (GF) 19

mashed potato, earl grey octopus jus, kale flakes

salmon tartare 18

wonton chips, diced salmon, chilli mayo, shallots, spring onions

tuna tataki (GFO) 21

seared tuna, sesame, ponzu sauce, herb salad, flying fish roe

seafood miso soup (GF) 24

white fish, salmon, scallops, prawn, seaweed, spring onions

thinly sliced abalone (GFO) 50

pickled ginger, pickled daikon, seasoned seaweed, ponzu sauce



Main Course

smoked salmon salad (GFO) 25

cos lettuce, croutons, egg, caesar dressing, parmesan flakes

fish & chips (GFO) m/p

local battered fish, garden salad, coleslaw, chips, tartare sauce

market fish (GF) m/p

pan-fried fish, carrot puree, market greens, burnt lemon

seafood pasta / add abalone 36 / 55

local fish, prawns, oysters, chilli, capers, sugo

scallop & fish laksa (GF) 34

coconut rice, scallops, white fish, salmon, herbs, chilli

mushroom risotto (GF) 29

mixed mushroom, parmesan, enoki chips, truffle oil, kale flakes

grilled steak (GF) 46

Tasmanian scotch fillet, mashed potato, market greens, red wine jus

Tasmanian lobster (GF) m/p

choose whole or half

Miso sage butter, garden salad, chips, lemon, tartare sauce



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 curried scallops, chips, salad & sauces.

104

add abalone \$45

lobster \$69/Half

Sides

garlic bread 11
turkish bread w/ balsamic 11

XO greens 15
tomato spiced chips 12
coconut rice 12
frisee salad 12

Kids Menu

- 12 & under -

fish & chips 12
squid & chips 12
chicken & chips 12
creamy bacon pasta 12



Dessert

vanilla cheesecake 16

mixed berry compote, praline, vanilla ice cream

sticky date pudding 16

salted caramel, anzac crumbs, vanilla ice cream

mango pavlova 16

diced mango, passionfruit coulis, cream

trio of locally made ice cream 12

ask our friendly staff for the flavours of the day

kids ice-cream 6

2 scoops of vanilla ice-cream

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, oat

