

Claypots Barbarossa

Small plates

- coffin bay oysters natural 3 ea / kilpatrick 5 ea
- mixed meze tray - chef's choice of the day 18
- clam & smoked ham chowder 12
- king prawn grilled in the shell w. garlic chilli & coriander 15
- seared hervey bay scallop w. sesame & lime dressing 6
- green lip abalone w. truffle butter 12
- spanish anchovies w. caramelised onion on toast 16
- sambal stingray 12
- stirfry mussels w. ginger & lemongrass 15
- bread & fish -turkish pide w. sumac onion , trevally fillet & chilli 12
- grilled portuguese sardines 7
- grilled local octopus 25
- deep fried school prawns 15
- fish ceviche w lime & coriander 18

See photos of every dish!

Go to mryum.com/claypots or



Scan the QR code with your phone camera. No QR app required.

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Mains seafood

- grilled hiramasa king fish fillet w salsa verde 35
- salt & pepper calamari and tentacles 23
- stingray baked in sambal sauce & rice 40
- salmon belly w. ginger & lime dressing 25
- seared swordfish w. pink peppercorn & crushed potatoes 26
- braised barramundi wings 28
- moroccan claypot – couscous & seafood baked in eggplant sauce 25
- stirfry chilli crabs & mussels w. rice (for 2 to share) 60/85

Mains pasta

- claypots barbarossa's classic spaghetti marinara bianca 26 /48
- spaghetti alle clams w. fino & squid ink 24
- pasta puttanesca (vegetarian option available) 14
- amatriciana alla romana 18

Mains meat

- mediterranean lamb kofte w. minted yoghurt 15
- north african flavoured slow cooked lamb w couscous 26

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Vegetarian & sides

- whole roasted pepper w. jalapeno and tahini 11
- field mushroom w. dill & olive oil 7
- swooning hodja- stuffed halved eggplant in olive oil 12
- seared haloumi cheese in minted oil 10
- crushed potatoes w. white wine vinegar 7
- cucumber salad w. goji berries, turmeric & lime 8
- sautéed leafy greens w. garlic, olive oil & caper crumbs 10
- marinated grilled vegetables w. sheep feta 12
- fennel & orange salad 9
- greek style salad w. olive jam & horseradish dressing 12
- marinated semi dried olives & turkish bread 7
- barbarossa tabouli 6
- chilli bread 4
- harissa rice 4

Kids menu

- spaghetti in napoli sauce or olive oil or butter 10
- seared trevally & crispy potato 12
- fried calamari & tentacles 12
- fish sandwich 12

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Cheese

- spanish goat cheese 15

Cabra Vino has a snow white paste that is very soft and supple with a few small gas holes distributed throughout. The rind has a deep purple hue and the taste and aroma from the wine is infused throughout the cheese.

Dessert

- crème brûlée citron 10
- earl grey pannacotta 9
- poached pear w. almond crumble 12

Seafood platter

A scrumptious selections of Australian seafood Crudo chilled, cured, marinated and sashimi

- A feast for 2
- Enough for 3
- Seafood appetizer for 4

\$ 235

!! HAPPY HOUR IS BACK !!

(Everyday 3:00pm - 5:30pm)

Any Tap Beer Or Gilgamesh wine \$5 gls