



## OPERATING HOURS

Open 7 Days from 9am - 3pm

**Restaurant Hours:** Open for lunch 7 Days from 11.30am. We cater for group bookings at any time, bus groups, social clubs, Birthdays, Weddings or any special occasion.

Ask about our group packages!

**Closed:** Christmas Day, Boxing Day, New Years Day, Australia Day & Easter Monday.

**Fully Licenced & Air-Conditioned**

# BARRAMUNDI Farm

## Cookabarra Restaurant & Function Centre



*ACCESS VIA MARSH ROAD  
about 4.5km along*



## TAILOR MADE FISH FARMS BARRAMUNDI FARM

476C Marsh Road, BOBS FARM NSW 2316

Phone: 02 4982 6740

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[www.cookabarra.com.au](http://www.cookabarra.com.au)



**PHONE: (02) 4982 6740**

### Award Winning Business Providing:

- Guided tours run twice daily at 11am & 2pm
- Open 7 Days for Lunch from 11.30am
- Open for group Dinners any night by prior arrangement
- Fully licenced, air-conditioned conference facilities & wheelchair friendly



# Looking for something new & different to do?

Would you like to see how we grow Barra's? Have a look at sustainable food farming that combines barramundi fish production and hydroponic vegetables.

- Come and enjoy the freshest food the bay has to offer at "Cook-a-barra"
- Just relax and have a coffee & cake
- Enjoy an ice cold drink while feeding the fish
- We are both child & wheelchair friendly
- Fully Licenced & air conditioned

We also cater for all your Special Functions:

- Christmas Parties
- Weddings & Anniversaries
- Birthdays & Christenings
- Corporate functions & product launches
- Sports & Social club events
- Fundraisers



## About Us:

Tailor Made Fish Farms is the Premier Barramundi farm in NSW, producing a total of 1000 kilos of live and freshly chilled Barramundi per week. Cookabarra Restaurant & Function Centre, located within the farm, offers you the opportunity to see how a commercial fish farm operates. Guests can view production facilities and feed the fish in the ponds that surround the restaurant, fully guided tours are also available our guide will take you right through the production facility visiting the baby nursery he will explain in detail the production process of growing fish and hydroponic vegetables in a fun and informative manner. Guests also have the chance to feed and if feeling game can pat "Big Barry". The tour ends with a walk through the Hydro-beds to see the lush green & red lettuces, spinach, basil and parsley that are produced from the barramundi waste water.



## Cook-a-barra Restaurant

### Australian-European Cuisine

Fresh local produce accompanied by our own home grown Barramundi and vegetables from the Hydroponic garden. We also serve fresh local Sydney rock oysters and for non seafood eaters we provide a wide range of other options which include pizza, pasta, chicken and steak dishes. We also cater for children, vegetarians & celiacs