



Award Winning Business Providing:

- Tours of our Barramundi & Hydroponic production facilities daily at 11am & 2pm.
- Open 7 Days for Lunch from 12.00pm till 2pm
- Open for group Dinners any night by prior arrangement.
- Fully licensed, reasonable prices
- Air-conditioned Convention & Conference facilities including Audio Visual equipment, microphones, projector & integrated sound system with iPod dock.
- School Education Tours.



OPERATING HOURS

Tour Hours: 7 Days from 11am & 2pm
 Restaurant Hours: Open for Lunch 7 Days from 12pm We will open for Group bookings at anytime We can cater for groups large and small, bus tours, social clubs , Birthdays, Weddings or any special occasion. Ask about our group discounts!
 Open every day except Xmas, Boxing & New Years Day

ACCESS VIA MARSH ROAD MIDWAY ALONG



TAILOR MADE FISH FARMS BARRAMUNDI FARM

476C Marsh Road, BOBS FARM NSW 2316
 Phone: 02 4982 6740
 Fax: 02 4982 6606
 Email: Info@Cookabarra.com.au
www.cookabarra.com.au

BARRAMUNDI Farm

Cookabarra Restaurant & Function Centre



PHONE (02) 4982 6740

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 in our restaurant "Cookabarra"
- Just relax and have a Coffee & Cake
- Enjoy a ice cold drink while feeding the fish
- We are both Child, Wheelchair friendly & Fully air conditioned

We also Cater for all Your Special Functions:

- Christmas Partys
- Weddings & Anniversaries
- Birthdays & Christenings
- Corporate Functions & Product Launches
- Sports and Social Club Events
- Fundraisers



Fresh Seafood, Steaks, Pizza's & Pasta



The Food

Australian Contemporary Cuisine:

Local Oysters shucked to order

Selection of Pizzas , Pasta's , Surf & Turf

Our own fresh Barramundi grown on site

Children's Menu available

Full menu on www.cookabarra.com.au



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 are taken on a guided tour through the fish production sheds and the nursery to see the Baby Barra. The process of growing fish and hydroponic vegetables is explained in a fun and informative manner. Guests also have the chance to feed the fish and if they feel game pat "Big Barry". The tour ends with a walk through the Hydro-beds to see the lush green and red lettuces, spinach, basil and parsley that are produced from the barramundi waste water.

