

BREAKFAST

Served until 3.00pm

CHOOSE YOUR OWN ADVENTURE:

STEP ONE:

Free range eggs (poached, fried or scrambled) on sourdough or gluten free bread
No sides \$12

STEP TWO:

Add on any two sides \$18

- Chorizo sausage
 - Bacon
 - Portabello mushrooms
 - BGH baked beans
 - Thyme potato roesti
 - Herb roasted tomato
 - Crushed avocado
 - Smoked salmon
 - Spinach
 - Berry compote
-

STEP THREE:

NEED MORE ?

Add on any additional sides from Step Two: \$4
BGH tomato relish \$2



BREAKFAST

Served until 3.00pm

Croissants: Original \$5
w/ homemade jam \$6
w/ ham, cheese & tomato \$8

Fruit bread / Banana bread \$7

Breakfast roll w/ bacon, egg, spinach & relish \$14

Vegie roll w/ egg, spinach, avocado, mushroom & relish \$14

Vegan roll w/ potato roesti, rocket, pumpkin, avocado & relish \$14

Open Spanish Omelette w/ chorizo, tomato, olives, red onion, spinach & Persian feta \$16

Toasted Hazelnut Waffles w/ poached strawberries, vanilla ice-cream & chocolate ganache \$14

House made toasted Muesli w/ vanilla yoghurt & mixed berry compote \$14

Smoked Ham Hock stack w/ potato roesti, rocket, cherry tomato, poached egg & jalepeno aioli \$17

Big Billy's w/ free range eggs, sourdough toast, bacon, portabello mushrooms, herb roasted tomato, BGH beans & chorizo sausage \$25

Big Garden w/ free range eggs, sourdough toast, potato roesti, portabello mushrooms, herb roasted tomato, BGH beans & spinach \$24

Billy Goat Shared breakfast board w/ free range eggs 3 ways, sourdough toast, bacon, chorizo sausage, herb roasted tomato, BGH beans, spinach, portabello mushroom, crushed avo, Persian feta & potato roesti \$44



LUNCH & DINNER

Served from 12.00pm

Garlic & Herb **Cob** \$8

Chilli & Cheese **Cob** \$8

Fresh house made **soup** of the day w/crusty bread \$13

Regional **grazing plate** of selected meats and local seasonal produce \$19

Crushed avocado, **forest mushroom** & goats cheese on potato hash w/
pistachio dukkah \$16

Golden **corn fritters** w/ rocket, grilled chorizo & a tomato, avocado & basil
salsa \$16

Slow cooked **Beef & Mushroom Pot Pie** w/ big chips, garden salad & tomato
relish \$17

Harissa spiced **Chicken BLT** on a toasted french roll w/ housemade aioli \$19

Warm **Thai Beef salad** w/ crispy noodles, fried shallots & Nam Jim \$20

House cut chunky **potatoes** w/garlic rosemary oil & aioli \$13



LUNCH & DINNER

Served from 12.00pm

Linguini w/ crispy prosciutto, asparagus, cherry tomato & garlic herb olive
oil \$25

House made **sweet potato & basil gnocchi** w/ broccolini, spinach & herb
cream sauce \$26

Malaysian style **Nasi Goreng** w/ crispy skin pork belly, fried egg & chilli
caramel \$29

Bobby **veal scaloppini** w/ creamed sliced potatoes & wild mushroom sauce
\$32

Pesto crusted **fish fillet** w/ roasted spring vegetable salad & citrus balsamic
glaze \$36

Grilled 400 gm **Rib eye steak** w/ horseradish mash & peppercorn jus \$40



BEER

Boags premium light 8

Corona 9

Hargreaves Hill - Golden Ale / Pale Ale 9

Napoleon - Breakneck Porter / Duval Saison 9.5

Yarra Valley Cider - Apple / Pear 8.5

WINE

Bubbles

Whispering Hills, Seville - 2009 grand cuvee 9.5 / 42

White

Sir Paz, Wandin - 2015 Sauvignon Blanc 9.5 / 40

Tokar Estate, Coldstream - 2015 Chardonnay 9.5 / 40

Bulong Estate, Yarra Junction - 2014 Pinot Gris 9.5 / 42

Red

Sir Paz, Wandin - 2013 Merlot 9 / 38

Whispering Hills, Seville - 2014 Shiraz 9.5 / 40

Bulong Estate, Yarra Junction - 2011 Cabernet Franc 9.5 / 42

Tokar Estate, Coldstream - 2014 Tempranillo
(available in bottle only) 44

HOT

Yarra espresso supreme blend coffee reg 4 / mug 4.8

Hot Chocolate w/ house made marshmallow 5.0

Prana chai latte 5.0

Arkadia powdered spiced chai latte 5.0

Golden tumeric latte | Matcha green tea latte 5.0

Pot Loose leaf organic tea - English breakfast | Earl grey | Leafy green |
Chamomile | Peppermint | Rooibos | Gingergrass 4.0

Babychino w/ house made marshmallow 1.5

Bonsoy, Almond, Lactose Free milk, Syrups extra 0.5

COLD

Just Delicious juices -

Original Orange | Filtered Apple | Pineapple | Apple & Blackcurrant 4.5

Bravo Mineral Water -

Pineapple citrus | Passionfruit | Lemon | Raspberry & Cranberry
Strawberry & Kiwi | Blood Orange | Chinotto 4.5

Angus O'Neil's Ginger Beer 4.5

Coke | Coke No Sugar 4.5

Lemon Lime & Bitters 5.0

Fruit Whip -

Mango & Orange | Berry & Apple 6.5

Smoothies -

Banana | Mango | Berry 6.5

Iced coffee * | Iced Chocolate * | Iced Moccha * | Iced Chai * 7.0

Milkshake * - house made flavours with no preservatives -
Chocolate | Caramel | Berry | Vanilla white chocolate 6.0

*Bonsoy extra 1.5