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
 - Crushed avocado
 Smoked salmon
 - Spinach
 - Berry compote

STEP THREE:

<u>NEED MORE ?</u> Add on any additional sides from Step Two: \$4 BGH tomato relish \$2



BREAKFAST

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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

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

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

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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

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 $\,$

Cajun Prawn & Mango salad w/ citrus aioli \$25

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







BEER

Boags premium light 8

Corona 9

Hargreaves Hill - Golden Ale / Pale Ale 9

Napoleon - Breakneck Porter / Saison Duval 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