

Breakfast

Served until 3.00pm

CHOOSE YOUR OWN ADVENTURE

STEP ONE:

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

STEP TWO:

Add on any two sides **\$18**

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

STEP THREE:

NEED MORE ..

Add on any additional sides from Step Two **\$4**

BGH tomato relish / Hollandaise **\$2**

Gluten Free Bread **\$2**



Breakfast

Served until 3.00pm

Croissants -
Original **\$6**
w/ homemade jam **\$7**
w/ ham, cheese & tomato **\$8**

Fruit bread / Banana bread \$7

Breakfast Roll w/ bacon, egg, spinach & relish **\$15**

Veggie Roll w/ egg, spinach, avocado, mushroom
& relish **\$15**

Vegan Roll w/ potato roesti, rocket, pumpkin,
avocado & relish **\$15**

Creamy Swiss Mushrooms, crispy prosciutto
& poached egg on grilled sourdough **\$18**

Cinnamon French toast w/ salted caramel,
meringue, poached strawberries
& vanilla ice-cream **\$16**

Billy's Benedict w/ poached eggs, grilled bacon,
house-made hollandaise on Turkish bread **\$17**

Mexican Brekky w/ fried corn fritter, beans,
crushed avo, poached egg & jalapeño-aise **\$18**

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 **Bread \$8**

Chilli & Cheese **Bread \$8**

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

Regional **Grazing Plate** of selected meats and local
seasonal produce **\$24**

Golden **Corn Fritters** w/ rocket, feta, balsamic
glaze & a tomato, avocado salsa **\$18**

Chilli **Steak Wrap** w/ rocket, tomato onion salad,
jalapeños & sweet chilli jam **\$22**

Chermoula **Chicken & Quinoa Salad** w/
sun-dried tomatoes, asparagus
& a honey mustard vinaigrette **\$22**

Warm **Thai Beef Salad** w/ crispy noodles,
fried shallots & Nam Jim **\$22**

Linguine matriciana w/ chorizo, bacon, olives,
capsicum, spanish onion & a tomato basil sauce
\$28

Risotto w/ spinach, mushroom, crispy prosciutto
& parmesan chips **\$28**

House made **Gnocchi** w/rocket, sun-dried
tomatoes, pumpkin,& garlic basil cream **\$30**

Malaysian style **Nasi Goreng** w/ tiger prawns,
fried egg & chilli caramel **\$32**

Sesame crumbed **Chicken Breast** fillet w/
creamed potatoes, bok choy & asian butter sauce
\$36

Grilled **Eye Fillet** w/ horseradish mash, sautéed
greens & caramelised onion jus **\$40**

Hot

Yarra espresso supreme blend coffee **reg 4 / mug 5**

Hot Chocolate **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 **1.5**

Bonsoy, Almond, Lactose Free Milk, Syrups extra **0.5**

Cold

Wild One Premium juices –
Orange | Apple | Pineapple | Apple Mango Banana **5.0**

Wild One Premium Sparkling –
Blood Orange | Passionfruit | Amazon Lime |
Strawberries & Cream | Pineapple Splice |
Raspberry Bliss | Natural Mineral Water **5.0**

Wild One Organic Premium Sparkling Ginger Beer **5.0**

Coke | Coke No Sugar **5.0**

Lemon Lime & Bitters **5.0**

Wild One Organic Kombucha – Ginger & Hemp |
Tropical & Hemp | Raspberry **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 –
Chocolate | Caramel | Berry | Vanilla |
White Chocolate | Strawberry | Choc Malt **6.0**

*Bonsoy extra **1.5**

Wine

Bubbles

Whispering Hills, Seville – Premium Cuvee **11 / 45**

White

Punt Road, Coldstream – 2019 Airlie Bank Sauvignon
Blanc **9.5 / 42**

Coombe, Coldstream 2018 – Chardonnay **12 / 46**

Red

Sir Paz, Wandin – 2016 Merlot **12 / 46**

Coombe, Coldstream 2018 – Pinot Noir **12 / 46**

Boat O Craigo, Kangaroo Ground – 2016 Cabernet
Sauvignon **12 / 46**

Spirits available **10**

Beer

Boags Premium Light **8**

Great Northern Supercrisp **8.5**

Corona **9**

Hargreaves Hill – Lager / Pale Ale **9.5**

Yarra Valley Cider – Apple / Pear **9.5**



Please note that there is always a risk that traces of allergens may be transferred to ingredients during storage or preparation of food in our kitchen. We are therefore unable to guarantee that food items are free from traces of allergens.

OUR STORY

The origins of Billygoat Hill

Billygoat Hill began as one of the first settlements on the east side of Melbourne, currently known as Mt. Evelyn. Billygoat Hill was the original name of a prominent mountain in the area where timber was collected for the Yarra Valley's first vineyards and houses. The name originated from a story of a Swiss man who disappeared, whilst his goats remained on the hill.

Brasserie: A definition

'A relaxed restaurant with a focus on beer and cider.'

In Europe around 1870 – 1940 brasseries were set in the centre of a farming community and decorated simply with long wooden tables and benches. There would be an all day menu that was limited to basic, good quality recipes. The establishment was a den for creative types, it would bring them together to eat and debate at the same table.

Billy Goat Hill Brasserie

Billy Goat Hill Brasserie opened in 2010. Open from breakfast to dinner, we also offer a range of function options for your next gathering, offsite catering to an extensive range of cakes and treats. We are able to cater to any requirements that you may have for your event.

All of our decisions, menu and atmosphere revolve around ethical ideas, sustainability and local ingredients. We actively and proudly source local produce and suppliers when creating our menus.

Billy Goat Hill Brasserie began with an idea –
'to be the change you wish to see in the world.'

We aim to unite people through good, wholesome food and great company.