

# Breakfast

Served until 2.30pm

## Croissants -

Original \$6

w/ homemade jam \$7

w/ ham, cheese & tomato \$8

Fruit bread / Banana bread \$8

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

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

House made toasted **Muesli** w/ vanilla yoghurt, stewed apple & berry coulis \$16

Billy's **Benedict** w/ poached eggs, BBQ beef brisket, house made hollandaise on Turkish bread \$17

**Mexican Brekky** w/ fried corn fritter, BGH beans, crushed avo, poached egg & jalapeño-aise \$17

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

**Big Garden** w/ free range eggs, sourdough toast, potato roesti, roasted mushrooms, herb roasted tomato, BGH beans & spinach \$25

**Eggs** (your way) w/ sourdough \$12

Add **sides** for \$4 each

Bacon, Chorizo, smoked Salmon, roasted Mushrooms, herb roasted Tomato, BGH Beans, Spinach, Avocado, Potato Roesti

Gluten Free Bread \$2

# Lunch

Served from 11.30am to 2.30pm

Garlic & Herb **Bread** \$8

Chilli & Cheese **Bread** \$8

Regional **Grazing Plate** of selected meats and local seasonal produce \$25

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

Spiced **Cauliflower & Chickpea Salad** w/ sun-dried tomato, spinach, toasted almonds & mustard vinaigrette \$20

Cajun **Chicken Salad** w/ mango, tomato, onion salsa & sweet lemon aioli \$22

**Sesame Crumbed Pumpkin** w/ rocket & pear salad, house made basil pesto & capsicum jus \$22

Scotch fillet **Steak Sandwich** w/ bacon, caramelised onion, lettuce, swiss cheese, BBQ relish & jalapeño crisps \$24

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

**Fettuccini** w/ garlic-chilli prawns, broccolini, spring onion & cherry tomatoes \$28

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

# Dinner

Served from 6.00pm

Garlic & Herb **Bread** \$8

Chilli & Cheese **Bread** \$8

Regional **Grazing Plate** of selected meats and local seasonal produce \$25

Spiced **Cauliflower & Chickpea Salad** w/ sun-dried tomato, spinach, toasted almonds & mustard vinaigrette \$20

**Sesame Crumbed Pumpkin** w/ rocket & pear salad, house made basil pesto & capsicum jus \$22

**Fettuccini** w/ garlic-chilli prawns, broccolini, spring onion & cherry tomatoes \$28

**Veal Scallopini** w/ garlic chats, broccolini & a creamy mushroom sauce \$35

Grilled **Scotch Fillet** w/ horseradish mash, sautéed greens, mustard herb butter & a red wine jus \$40

Prosciutto wrapped **Salmon Fillet** w/ cauliflower puree, fried spinach & citrus compote \$36

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





## 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**

## 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**

\*Ask our team for our locally brewed beer specials\*

## 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 **12**



## 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.

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.