

BREAKFAST

Served from 7.00am

Croissants: Original \$ 6

w/ homemade jam \$ 8

w/ ham, cheese & tomato \$ 10

Housemade **Fruit** bread / **Banana** bread \$ 9

Our **Breakfast roll** w/ grilled bacon, egg, spinach, relish & aioli \$ 16

Vegan roll w/ potato roesti, rocket, pumpkin, mushroom, avocado & relish
\$ 16

House made toasted **Muesli** w/ vanilla yoghurt, stewed apples & berry coulis
\$ 17

Maple pumpkin & sun dried tomato **Omelette** served on a potato roesti w/
whipped goats feta and basil puree \$ 20

Creamy herbed field **Mushrooms** w/ crispy prosciutto, poached egg, avocado
& grilled sourdough \$ 23

Eggs Benedict w/ sauté spinach, smoked salmon & saffron hollandaise \$ 24

Big Billy's w/ free range eggs, sourdough toast, bacon, roasted mushrooms,
herb roasted tomato, BGH beans & chorizo sausage \$ 29

Big Garden w/ free range eggs, sourdough toast, potato roesti, roasted
mushrooms, herb roasted tomato, BGH beans & spinach \$ 28

Eggs (your way) w/ sourdough \$ 14

Add **sides** for \$ 6 each

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

Gluten Free bread \$ 2

LUNCH

Served from 11.30am

Garlic & Herb Bread \$ 9

Jalapeño, basil & Cheese Bread \$ 10

Regional Grazing Plate of selected meats and local seasonal produce
\$ 30

Golden fried mushroom, goats cheese & thyme **Arancini** w/ romesco
\$ 20

Moroccan cauliflower & **Prosciutto Fritters** w/ smashed avocado &
chilli capsicum relish \$ 22

Rocket & Pear salad w/ sun dried tomatoes, goats cheese, walnuts
and raspberry vinaigrette \$ 24

Chermoula crusted **Chicken salad** w/ mixed leaves, blistered cherry
tomatoes, toasted pine nuts, burnt lime & basil aioli \$ 26

Scotch fillet **steak sandwich** w/ bacon, caramelised onion, lettuce,
swiss cheese, BBQ relish & jalapeño crisps \$ 30

Asian inspired **Chicken Burger** w/ peanut noodle slaw & sweet chilli
aioli \$ 26

House cut chunky **potatoes** w/ garlic herb salt & parmesan \$ 15

Speak with our team about vegetarian / gluten free option 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

HOT

Yarra espresso supreme blend coffee * reg 4.5/ mug 5.5

Hot Chocolate * 5.5

Prana chai latte * 5.5

Arkadia powdered spiced chai latte * 5.5

Golden tumeric latte * 5.5

Pot Loose leaf organic tea * - English breakfast | Earl grey | Leafy green | Chamomile | Peppermint | Gingergrass 5.5

Babychino 2.0

*Alternative milk 1.0

Syrups, extra shot 0.5

COLD

Yarra Valley Hilltop juices

Orange | Apple | Pineapple | Apple Blackcurrant | 6.0

Yarra Valley Hilltop smoothies

Hello Yellow | Green | Pink Me Up 6.0

Coke | Coke No Sugar | Lemonade | Natural Mineral Water 5.0

Housemade Lemon Lime & Bitters 5.5

Fruit Whip -

Mango & Orange | Mixed Berry & Apple 6.5

Housemade Smoothies

Banana | Mango | Mixed Berry 7.5

Iced coffee * | Iced Chocolate * | Iced Moccha * | Iced Chai * 7.5

Milkshake * Chocolate | Caramel | Vanilla | White chocolate | Strawberry | Choc Malt | Blue Heaven 7.5

*Alternative milk 1.5

BEER/WINE

Great Northern Supercrisp 9

Carlton Draught 10

Yarra Valley Cider 10

Please ask our team about our locally sourced seasonal beer & wine specials

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 for breakfast and lunch, 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.

