

# BILLY GOAT HILL

## BRASSERIE

### BREAKFAST - All Day

#### CROISSANTS

original	\$7
with housemade jam	\$9
with ham, cheese & tomato	\$10

#### HOUSEMADE FRUIT BREAD / BANANA BREAD

\$10

#### TOAST

1 slice with 2 condiments	\$6
2 slices with 2 condiments	\$9

#### BREAKFAST ROLL \$16 (GFO, DF)

free range eggs, bacon, spinach, relish & aioli

#### VEGAN ROLL \$16 (GFO, DF, VG)

potato roesti, rocket, pumpkin, mushroom, avocado and relish

#### HOUSEMADE MUESLI \$17 (V, DFO)

vanilla yogurt, poached seasonal fruits, berry coulis

#### LOADED SCRAMBLED EGG \$24 (GFO, DFO)

sourdough toast, roasted capsicum, capers, goats cheese, romesco, pomegranate

#### PORK BELLY BENEDICT \$25 (GFO)

poached free range eggs, twice cooked pork belly, turkish bread, apple and mustard relish, hollandaise

#### HOUSEMADE WAFFLES \$25 (V)

grilled peaches, lemon curd, honey mascarpone, baklava crumble

#### BIG BILLY'S \$30 (GFO)

free range eggs, sourdough toast, bacon, roasted mushrooms, herb roasted tomato, BGH beans & chorizo sausage

#### BIG GARDEN \$29 (GFO, DFO)

free range eggs, sourdough toast, potato roesti, roasted mushrooms, herb roasted tomato, BGH beans & spinach

#### EGGS YOUR WAY \$14 (GFO, DFO)

free range eggs on sourdough toast (poached, scrambled, fried)

#### ADD A SIDE

bacon / chorizo / smoked salmon / avocado / potato roesti / mushrooms / tomato / spinach / BGH beans / Meredith goats cheese hollandaise / 1 extra egg	\$6
relish / aioli / housemade jam / peanut butter / Nutella / gluten free bread	\$3
	\$2.5

### LUNCH - FROM 11:30 AM

#### GRAZING PLATE \$30 (GFO)

selection of meats, local seasonal produce, pickled vegetables, relish, avocado, Meredith goats cheese, toasted turkish bread

#### SOUL BOWL SALAD \$25 (VG, DF)

maple pumpkin, roasted cauliflower, spinach, red onion, black rice, hommus, pomegranate, sesame dukkah, lemon dressing

#### ANDY'S REUBEN \$21 (GFO)

pastrami, pickles, jalapeno, sauerkraut, swiss cheese, aioli

#### BBQ CHICKEN \$30 (DFO)

housemade BBQ chicken, peanut BBQ sauce, grain, mint and golden raisin salad, pickled vegetables, charred corn

#### STEAK SANDWICH \$30 (GFO)

scotch fillet, chimichurri, salsa criolla, swiss cheese, rocket, aioli

#### CRISPY PRAWN ROLL \$25 (DF)

butterflied crispy prawns with black vinegar caramel, pickled carrots, bean sprouts, iceberg lettuce

#### PORK BELLY \$35 (GF, DF)

twice cooked pork belly, bok choy, peanut slaw, hot & sour lime dressing

### BILLY KIDS

#### KIDS EGG ON TOAST \$9 (GFO, DFO)

free range egg on toast (poached, scrambled, fried)

#### KIDS MINI WAFFLES \$12

chocolate sauce, sprinkles, vanilla ice cream

#### FANCY TOAST \$8 (GFO)

toast topped with butter and your choice of Milo or sprinkles

#### KIDS BBQ CHICKEN \$15 (DF, GF) Lunch & Dinner

housemade BBQ chicken, salad, chunky chips

### DINNER - FROM 5:30 PM

#### ENTREE

#### CRISPY PRAWNS \$22 (GF, DF)

butterflied crispy prawns, nori salt, aioli, lemon

#### ROASTED BEETROOT \$23 (V, GFO, DFO)

apple and cranberry walnut salad, goats cheese, pomegranate, lemon dressing, toasted grains

#### GRAZING BOARD FOR TWO \$45 (GFO)

selection of meats, local seasonal produce, pickled vegetables, relish, avocado, Meredith goats cheese, toasted turkish bread

#### MAINS

#### RICOTTA GNOCCHI \$25 (V)

pan seared ricotta gnocchi, mushroom ragu, fried sage, parmesan and herb crumb

#### RIGATONI AL RAGU D'SALSCISSA \$30

pork and fennel ragu, rigatoni, parmesan

#### BBQ CHICKEN \$30 (DFO)

housemade BBQ chicken, peanut BBQ sauce, grain, mint and golden raisin salad, pickled vegetables, charred corn

#### PORK BELLY \$35 (GF, DF)

twice cooked pork belly, bok choy, peanut slaw, hot & sour lime dressing

#### 250G SCOTCH FILLET \$43 (DF, GFO)

grass-fed scotch fillet, chimichurri, crispy chat potatoes, brocolini

#### AUSTRALIAN BARRAMUNDI \$42 (GF, DF)

pan seared barramundi, yellow curry sauce, green beans, cherry tomatoes, aromatic rice

#### EXTRAS - LUNCH & DINNER

#### GARLIC & HERB BREAD \$10 (GFO)

#### ROMESCO & CHEESE BREAD \$10 (GFO)

#### CHUNKY CHIPS - SML \$10 / LRG \$15 (GF, DFO)

garlic and herb salt, parmesan, aioli

#### SIDE SALAD \$12 (GF, DFO, VGO)

mixed leaf, cherry tomatoes, red onion, Meredith goats cheese, lemon dressing

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

(V - Vegetarian | VG - Vegan | VGO - Vegan option | DF - dairy free | DFO - dairy free option | GF - gluten free | GFO - gluten free option)



## HOT

<b>YARRA ESPRESSO SUPREME BLEND COFFEE *</b>	
<i>cup/ small</i>	<b>\$4.5</b>
<i>mug/ medium</i>	<b>\$5.5</b>
<b>HOT CHOCOLATE *</b>	<b>\$5.5</b>
<b>PRANA CHAI LATTE *</b>	<b>\$5.5</b>
<b>ARKADIA POWDERED SPICED CHAI*</b>	<b>\$5.5</b>
<b>GOLDEN TUMERIC LATTE *</b>	<b>\$5.5</b>
<b>MOCHA *</b>	
<i>cup/small</i>	<b>\$5.0</b>
<i>mug/ medium</i>	<b>\$6.0</b>
<b>DIRTY CHAI *</b>	
<i>cup/small</i>	<b>\$5.0</b>
<i>mug/ medium</i>	<b>\$6.0</b>
<b>POT LOOSE LEAF ORGANIC TEA *</b>	<b>\$5.5</b>
<i>English breakfast   Earl grey   Leafy green   Chamomile   Peppermint   Gingergrass</i>	
<b>BABYCHINO *</b>	<b>\$2.5</b>
<b>*ALTERNATIVE MILK</b>	<b>\$1.0</b>
<b>*SYRUPS, EXTRA SHOT</b>	<b>\$0.5</b>



## COLD

<b>YARRA VALLEY HILLTOP JUICES</b>	
<i>Orange   Apple   Pineapple   Apple Blackcurrant  </i>	<b>\$6.5</b>
<b>YARRA VALLEY HILLTOP SMOOTHIES</b>	
<i>Hello Yellow   Green   Pink Me Up</i>	<b>\$6.5</b>
<b>COKE   COKE NO SUGAR   LEMONADE   NATURAL MINERAL WATER</b>	<b>\$5.5</b>
<b>HOUSEMADE LEMON LIME &amp; BITTERS</b>	<b>\$6.0</b>
<b>FRUIT WHIP</b>	
<i>Mango &amp; Orange   Mixed Berry &amp; Apple</i>	<b>\$7.0</b>
<b>HOUSEMADE SMOOTHIES</b>	
<i>Banana   Mango   Mixed Berry</i>	<b>\$8.0</b>
<b>ICED LONG BLACK   ICED LATTE *</b>	<b>\$6.5</b>
<b>ICED COFFEE *   ICED CHOCOLATE *   ICED MOCHA *   ICED CHAI *</b>	<b>\$8.5</b>
<b>MILKSHAKE *</b>	<b>\$8</b>
<b>THICKSHAKE *</b>	<b>\$10</b>
<i>Chocolate   Caramel   Vanilla   White Chocolate   Strawberry   Choc Malt   Blue Heaven</i>	
<b>MILKSHAKE KIDS SIZE*</b>	<b>\$5.5</b>
<b>*ALTERNATIVE MILK</b>	<b>\$1.5</b>

# BILLY GOAT HILL BRASSERIE

## BEER/WINE

<b>GREAT NORTHERN SUPERCRISP</b>	<b>\$10</b>
<b>CARLTON DRAUGHT</b>	<b>\$11</b>
<b>APPLE CIDER</b>	<b>\$12</b>

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.

