

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

ANCIENT GRAIN PORRIDGE

\$15 (V, DFO)

oats, quinoa, rye, millet, berry compot, honey

LOADED SCRAMBLED EGG

\$24 (GFO, DFO)

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

SMASHED AVO AND DUKKAH

\$24 (GFO, DFO)

sourdough toast, avocado, meredith goats cheese, poached free range eggs, blistered cherry tomatoes, dukkah

BACON BENEDICT

\$22 (GFO)

bacon, poached free range eggs, turkish bread, hollandaise

HOUSEMADE WAFFLES

\$20 (V)

poached apples, salted caramel, crumble, ice cream

BIG BILLY'S

\$30 (GFO, DFO)

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

\$6

bacon / chorizo / smoked salmon / avocado / potato roesti / mushrooms / tomato / spinach / BGH beans / Meredith goats cheese

hollandaise / 1 extra egg

\$3

relish / aioli / housemade jam / peanut butter / Nutella / gluten free bread

\$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)

grilled brocolini, black rice, spinach, pickled onion, pomegranate, baba ghanoush, toasted almonds, lemon dressing

CHICKEN CAESAR SALAD

\$25 (GFO, DFO)

roast chicken, cos lettuce, crispy bacon, croutons, parmesan, capers, creamy dressing

ANDY'S REUBEN

\$21 (GFO)

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

BGH FRIED CHICKEN BURGER

\$25

crispy fried chicken, lettuce, tasty cheese, pickled onion, bbq relish, aioli

STEAK SANDWICH

\$30 (GFO, DFO)

scotch fillet, swiss cheese, rocket, relish, jalapeno aioli

BEEF MASSAMAN

\$32 (GF, DF)

slow cooked beef brisket, potatoes, pickled cucumber salad, aromatic rice



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

BGH FRIED CHICKEN SLIDER

\$15 (Lunch

fried chicken, tasty cheese, pickles, aioli, chips

& Dinner)



DINNER - FROM 5:00 PM

ENTREE

BABA GHANOUSH

\$21 (V, DFO)

smokey eggplant dip, Meredith goats cheese, pistachios, pomegranate, toasted turkish bread

CRISPY PRAWNS

\$25 (GF, DF)

butterflied crispy prawns, nori salt, aioli, lemon

CHICKEN POPPERS

\$23

crispy fried chicken bites, jalapeno aioli

GRAZING BOARD

\$30 (GFO)

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

MAINS

MUSHROOM RISOTTO

\$25 (V, DFO)

mushroom, spinach, sun-dried tomatoes, toasted pinenuts, parmesan

BGH FRIED CHICKEN BURGER

\$25

crispy fried chicken, lettuce, tasty cheese, pickled onion, bbq relish, aioli

LINGUINI CARBONARA

\$27

bacon, onion, garlic, spring onion, egg yolk, parmesan

BEEF MASSAMAN

\$32 (GF, DF)

slow cooked beef brisket, potatoes, pickled cucumber salad, aromatic rice

PORK CUTLET

\$30 (GF)

pan fried pork cutlet, braised apple and red cabbage, mustard cream sauce

AUSTRALIAN BARRAMUNDI

\$35 (GF)

pan fried barramundi, roasted cauliflower puree, green beans, brown butter and caper sauce

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

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



COLD

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

BILLY GOAT HILL BRASSERIE

BEER/WINE

GREAT NORTHERN SUPERCRISP	\$10
CARLTON DRAUGHT	\$11
APPLE CIDER	\$12

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.