

GRAZING
& SHARING

Mt Zero Olives V.DF.GF 8
Baked Olive Bread with Garlic Butter v 8
Oyster Kilpatrick - each - GF.DF 4,5
Oysters Natural - each GF DF 4
Crumbed Mushrooms with Truffle Aioli v GF 12
Fried Squid, Chorizo, Potato & Pimenton Aioli GF DF 14
Pan Seared Scallops, Oyster Mushrooms, Maple, Manchego & Parsnip Crisp GF 17
Za'atar Chicken, Hummus, Flatbread, Pomegranate Molasse & Herbs DF 18
Fresh Whole Sardines, Fetta, Grape & Pinenut Salsa GF DFA 17
Billy's Board
Fish Fillet, Oysters, Scallops, Squid, Prawns with Cocktail Sauce GF.DF 35
Soup of the Day GFA 12
Chickpea Salad of Beetroot Salsa, Cauliflower, Fetta, Tomato, Spinach, Orange, Seeds & Nuts V GF DFA 19

BIGGER

Billy's Lamb Burger in Brioche with Roast Capsicum, Whipped Fetta, Tatziki, Pickled Zucchini, Tomato & Herb Salad with Sweet Potato Wedges 27
Persian Baked Chicken in Almond Sauce on Black Rice, Lemon & Thyme Dressing GF 29
Crumbed Pork Schnitzel, Warm Pea, Mint & Potato Salad, Horseradish Crema GF 28
Fish of the Day, Prosciutto, Oyster Mushrooms, Artichoke Heart, White Wine & Cherry Tomato GF 33
Slow cooked Lamb Shoulder, Honey - Cinnamon, Dates, Apricot Cous Cous & Beetroot Labneh 34
Wagyu Rump Steak 300g, Green Beans, Potato Mash & a Rosemary Jus GF 38
Billy's Meat Plate - Lamb Chipolata, Wagyu Rump, Lamb Cutlet, Lamb Kofta with Chimichurri & Mustard GF 45

SIDE

Leaf Salad, Sumac, Red Onion, Allspice V.GF. DF 6
Hand Cut Chips, Aioli V.GF.DF 9
Mash Potatoes, Rosemary Jus V.GF 9
Asparagus, Goats Cheese, Lemon & Thyme VA.GF DFA 9
Roasted Cauliflower, Gruyere Cheese & Prosciutto .GF VA DFA 9

DESSERT

Rhubarb, Cranberry & White Chocolate Crumble with Cinnamon & Anise Labneh GF15
Espresso Pannacotta, Chocolate Soil with Burnt Savoirdi Biscuit 14
Black Sesame Ice Cream, Berries in Red Wine, Pistachio Floss 15
The "Affogato": Ice Cream, Espresso Coffee Shot GF 16
Billy's Local Cheese of the Day with all the Trimmings 19

BILLYS
BISTRO & BAR

SUGGESTED BY
THE BOTTLE

House Sparkling 35
Taltarni Chardonnay 48
Under& Over Pinot Gris 42
Audrey Wilkinson Sav Blanc 48
Montara Pinot Noir 48
Drake Shiraz 48
Hanging Rock Cab Sav 48
Ask for the full wine list

BY THE
GLASS

Sparkling 8
Chardonnay 10
Pinot Gris 9
Sauvignon Blanc 8
Rose' 10
Pinot Noir 10
Ask for the full wine list

BEERS &
CIDERS

Furphy Geelong - pot 6
Iron Jack Mid Strength - pot 6
Hanh Premium Light 7.5
James Squire "150 Lashes" 9
Summer Bright Lager 9
Kirin Pure Taste 9
5Seeds Cider 9

COFFEE
AND MORE

Coffee 4
Chai Latte 4
Belgian Hot Chocolate 5.5
Mocha 5.5
Tea Pot 5
Soy/Almond Milk 0.5
Extra Shot/Decaf 0.5

KIDS
CHOICE

Bowtie Pasta with Bolognese and Parmesan 9
Woodfire Ham & Pineapple Pizza 9
Chicken Schnitzel with Chips and Salad 9
Chocolate Ice Cream 6