

GRAZING & SHARING

Mt Zero Olives ^{V.DF.GF} 9.5

Baked Olive Bread with Garlic Butter ^v 9.5

Oyster Horseradish & Parmesan ^{GF-each} 5.5

Oyster Kilpatrick ^{GF.DF} - each - 5.5

Oysters Natural ^{GF.DF} - each 5

Fried Squid, Jalapeno Aioli & Coriander Oil ^{GF DF} 16

Flat Bread & House-made Dips ^{GFA V} 18

Pan Seared Scallops, Oyster Mushrooms, Maple, Manchego & Parsnip Crisp ^{GF} 20

Za'atar Chicken, Hummus, Flatbread, Pomegranate Molasses & Herbs ^{DF} 21

Pan Fried Saganaki with Honey & Oregano 17

Soup of the Day ^{GFA} 14

Falafel, Dukah & Beetroot Labneh ^{V DFA GF} 16

Billy's Seafood Board: Fish Fillet, Oysters, Scallops, Squid & Prawns with Cocktail Sauce ^{GF DF} 40

Billy's Beef Bagel Burger with Gruyere Cheese, Arugula, Pastrami, Mustard Aioli, Zucchini Pickles, Tomato Relish & Hand Cut Chips ^{GFA} 31

Seafood Linguine, Tomato, Chili, Garlic & White Wine ^{DFA} 31

Persian Baked Chicken in Almond Sauce on Black Rice, Lemon & Thyme Yoghurt ^{GF} 33

Crumbed Pork Schnitzel, Rocket & Herb Salad, Red Onion, Za'atar, Pomegranate & Beetroot Salsa ^{GF} 32

Fish of the Day, Spanish Salad of Orange, Almond, Parsley, Sherry Vinegar & Kipfler Potatoes ^{GF DF} 38

Wagyu Rump Steak 300g, Onion Rings, Chimichurri, Kipfler Potatoes & Leaf Salad ^{GF DFA} 43

Billy's Meat Plate: Lamb Chipolata, Wagyu Rump, Lamb Cutlet, Chorizo Sausage, Mustard & Lemon 50

Tomato, Basil, Vinegar & Olive Oil Salad ^{GF V DF} 10

Leaf Salad, Sumac, Spanish Onion, Allspice Lemon ^{V.GF. DF} 7

Hand Cut Chips, Aioli ^{V.GF.DF} 10

Potato, Prosciutto & Pea Salad ^{.GF} 10

Beans, Chickpeas, Sumac & Fetta ^{VA.GF DFA} 10

Strawberry Cheesecake Sundae: Fresh Strawberries, Vanilla Bean Ice Cream with Whip Cream 17

Poached Saffron Summer Fruits with Vanilla Bean Ice Cream ^{GF} 17

Churros with Chocolate Sauce 16

The "Affogato": Ice Cream, Espresso Coffee Shot & Liquor ^{GF} 18

Billy's Local Cheese of the Day with all the Trimmings 22

BIGGER

SIDE

DESSERT

BILLYS BISTRO & BAR

SUGGESTED BY THE BOTTLE

House Sparkling 35

Taltarni Chardonnay 48

Under & Over Pinot Gris 42

Audrey Wilkinson Sav Blanc 42

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

Hahn 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 & Parmesan 10

Woodfire Ham & Pineapple Pizza 10

Chicken Schnitzel with Chips & Salad 10

Chocolate Ice Cream 6.5

Kid's Special

- Meal with Ice Cream and Drink - \$12.5