

GRAZING
& SHARING

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

Baked Olive Bread with Garlic Butter ^v 9.5

Oyster Kilpatrick ^{GF,DF} - each - 4.5

Oysters Natural ^{GF,DF} - each 4

Calamari Fritti, Rocket, Tomato, Lemon & Saffron Aioli ^{GF DF} 16

Pan Seared Scallops, Oyster Mushrooms, Maple, Manchego & Parsnip Crisp ^{GF} 18

Soup of the Day ^{GFA} 14

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

Lamb & Fetta Meatballs with Sumac Yogurt ^{GF} 20

Duck Breast Salad, Beetroot, Fetta, Walnuts, Date Labneh & Pomegranate ^{GF} 23

Wild Rice Salad, Beetroot, Orange, Herbs, Fetta & Tomato ^{V, GF, DFA, VA} 21

BIGGER

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

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

Chicken Marbella, Dates, Olives Vegetable Cous Cous, Pan Juices 35

Grilled Lamb Cutlets, Cauliflower Tabbouleh, Seeds & Nuts ^{GF} 36

Pan Roasted Salmon Fillet, Black Rice & Fennel, Tomato, Orange & Cranberry ^{GF DF} 35

Wagyu Rump Steak 300g, Rosemary Kipfler Potatoes, Mushrooms, Parsley Salsa & Jus ^{GF DFA} 40

Slow Cooked Beef Cheeks, Virgin Oil Mash, Shallots, Red Wine & Parsnip ^{GF} 34

Billy's Pot Pie of the Day, served with Greens & Potato 26

SIDE

Extra Virgin Olive Oil Mash ^{GF, V} 10

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

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

Mushrooms, Chestnuts with Zaatar ^{.GF V, VA} 12

Sauté Broccolini with Garlic, Cumin & Lemon ^{VA,GF, DF} 10

DESSERT

Chocolate & Rhubarb Pudding served with Vanilla Ice Cream 17

Shiraz Poached Pear with Portuguese Tart 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

BILLYS
BISTRO & BAR

SUGGESTED BY
THE BOTTLE

House Sparkling 35

Kimbarra Sparkling Shiraz 58

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

Sparkling Shiraz 12.5

Chardonnay 10

Pinot Gris 9

Sauvignon Blanc 8

Rose' 10

Pinot Noir 10

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 and Parmesan 10

Woodfire Ham & Pineapple Pizza 10

Chicken Schnitzel with Chips and Salad 10

Chocolate Ice Cream 6.5