

BILLYS BISTRO & BAR

GRAZING & SHARING

Olive Baguette
Dukkah Spice, Phoenix EVOO V.DF 9

Chef's Duo of Dips with Flat Bread
Fire Roasted Eggplant and Hommus V.GFA.DF 13

Arancini - 4 pcs -
Cauliflower, Gorgonzola cheese, Sage V.GF 13

Besan dusted Calamari Tapas
Red Pepper Mayo GF.DF13

Baked Oyster - 4 pcs -
Prosciutto and Balsamic GF, DF 13

Produce Board *(for 2/3)*
Variety of Local Cured Meat, Marinated Vegetables,
Cheese and Bread GFA 28

SMALLER

Soup of the Day GFA 10

Pomegranate Roasted Pumpkin
Pepitas, Danish Feta, Herbs, Walnut V 16

Seared Scallops
Black Pudding, Corn Salsa, Sumac Crema - 4 pcs- 19

Harissa Lamb Cutlets - 2 pcs -
Eggplant Puree, Yoghurt Dressing GF 19

Poached Prawns "Panini"
Avocado, Labneh, Brioche Bun DF 20

BIGGER

Wild Mushroom and Truffle Risotto
Thyme, Parmesan V.GF 25

Hand-Made Sausages Cassoulet
Braised White Beans, Lardons, Salsa Verde GF 25

Penne Saltate
Diced Beef, Pancetta, Tomato and Red Wine Ragu' 25

Blue Eye Fillet
Cauliflower Puree, Sweet Corn, Truffle Hazelnut,
Beurre Noisette, Crispy Sage GF 36

Braised Chicken Pie
Leek, Mushroom, Asparagus 28

Lamb Duo - Loin and Chorizo "Ensalada"
Artichokes, Baby Spinach, Green Beans
Olives & Parmesan DF, GF30

Moroccan Spice Beef Burger *(hand-made)*
with all the Trimmings and Chips 26

300g Dry-Aged Local Beef Porterhouse Steak
Hand-Cut Chips, Leaf Salad and Pepper Sauce GF 38

SIDE

Hand-Cut Chips V.GF.DF 8

Pan fried Asparagus, Parmesan V.GF 10

Green Salad, Sumac, Red Onion, Allspice V.GF, DF 6

DESSERT

Blueberries Clafoutis,
Vanilla Bean Gelato 13

Jarred Roasted Apple
Rhubarb, Ginger Crumb, Hazelnut Ice Cream GF 13

Chocolate and Hazelnut Semifreddo
Hot Chocolate, Honeycomb, Chocolate Soil GF 13

The "Affogato", Noisette Gelato
Espresso Coffee, Frangelico Shot GF 16

Three Cheeses Selection
with all the Trimmings GFA 20

SUGGESTED BY THE BOTTLE

House Sparkling 30
Michelini Chardonnay 48
Under& Over Pinot Gris 38
Are You Game? Sauvignon Blanc 45
Montara Pinot Noir 48
The Stone Shiraz 45

Ask for the full wine list

BY THE GLASS

Sparkling 7
Chardonnay 10
Pinot Gris 8.5
Semillon-Sauvignon Blanc 7
Pinot Noir 10
Shiraz 10

BEERS & CIDERS

Furphy Geelong - pot 7
Boag's Draught - pot 5
Hahn Light - pot 4.5
James Squire "150 Lashes" 9
Corona 9
Kirin 9
5Seeds Cider 9

COFFEE AND MORE

Coffee 4
Chai Latte 4
Belgian Hot Chocolate 5.5
Mocha 5.5
Tea Pot 4
Soy Milk 0.5

Kid's Option:

Grilled Chicken, Chips and Salad 9
Baby Ham & Pineapple Pizza 9
Crumbed Chicken and Chips 9
Hand Made Chocolate gelato 6