



Daily from 11am

## TO START

<b>Soup of the day</b> with sourdough toast	\$10
<b>Duck Spring rolls</b> on snow pea shoot salad with homemade sweet chilli sauce	\$17
<b>Flash Fried Calamari</b> in rice flour with coriander, lime & chipotle aioli (gf)	\$16
<b>Croquettes</b> 3 cheese, chives, thyme & Napoli sauce (v)	\$16
<b>'Saganaki'</b> grilled Kefalograviera cheese with oregano & lemon (gf)(v)	\$12
<b>Satay chicken skewers</b> with roti bread	\$17
<b>Trio of Dips</b> sundried tomato & macadamia, olive tapenade and tzatziki with pita bread (v)	\$16

## MAINS

<b>Billy's cheeseburger</b> 200g angus beef patty, bacon, gruyere cheese, pickles, American mustard, tomato sauce, on a toasted brioche bun with hand cut chips & garlic aioli	\$21
<b>Smoked beef short rib sandwich</b> beetroot & horseradish relish, caramelised onion BBQ sauce, rocket & tasty cheese with hand cut chips	\$22
<b>Cajun chicken burger</b> marinated chicken breast, slaw, chipotle aioli, tasty cheese with hand cut chips	\$21
<b>Open lamb souvlaki</b> pulled lamb shoulder with salad, tzatziki & chips on pita bread	\$24
<b>Fettucine</b> with pesto, chicken & wild mushroom	\$23
<b>Risotto</b> with beetroot, walnut & mascarpone (gf)(v)	\$22
<b>Pappardelle</b> with chunky beef ragu & winter vegetables	\$24
<b>Pan-fried Snapper fillet</b> tiger prawns, sautéed chat potatoes, purple kale & sherry cream sauce	\$32
<b>Chicken parmigiana</b> house made Napoli sauce, buffalo mozzarella, prosciutto & Basil with sweet potato chips & rocket parmesan salad	\$25
<b>200g Eye Fillet</b> with garlic mash, sautéed broccolini & red wine jus (gf)	\$34
<b>Fish and Chips</b> beer battered rockling with hand cut chips, garden salad & tartare sauce	\$25

## SALADS

<b>Roasted Pumpkin &amp; Buckwheat</b> red capsicum, rocket, pumpkin seeds & honey balsamic (gf)(v)	\$18
<b>Grilled Haloumi and Quinoa</b> roasted red capsicum, red onion & lemon vinaigrette (gf)(v)	\$15
<b>Marinated Chicken</b> in cos lettuce with mango salsa, fresh avocado & cucumber (gf)	\$24
<b>Calamari &amp; Chorizo</b> rocket, roasted red capsicum, feta & balsamic (gf)	\$20

## SIDES

Hand cut Chips	\$8.50
Rocket & Parmesan Salad	
Sautéed Broccolini	
Garlic Mash	
Garden Salad	



## WINE

glass bottle

### SPARKLING

Studio Series	Renmark SA	6.5	30
Charles Pelletier blanc de blanc	Burgundy, France	9.0	42

### WHITE

Studio Series Sauvignon Blanc	Renmark, SA	7.0	32
Mt Riley Sauvignon Blanc	Marlborough, NZ	9.0	42
Long Row Moscato	Renmark, SA	7.5	35
Little Billy Chardonnay	Renmark, SA	6.5	30
Koonowla Ringmaster Riesling	Clare Valley, SA	8.0	38
Mt Riley Pinot Gris	Marlborough, NZ	8.0	38
Paladino Pinot Grigio	Veneto, Italy	8.5	40
Ferngrove Chardonnay	Frankland River, WA	8.0	38

### ROSE

Nine Vines Grenache Shiraz Rose	Renmark, SA	8.5	40
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### RED

Duck Shoot Pinot Noir	Yarra Valley, VIC	8.0	38
Wicks Estate Pinot Noir	Adelaide Hills		45
Chalk Hill Cabernet Merlot	Renmark, SA	7.0	32
Wicks Estate Cabernet Sauvignon	Adelaide Hills	8.5	40
NV Little Billy Shiraz	Renmark, SA	6.5	30
Water Wheel Shiraz	Bendigo, VIC	8.5	40
Charles Cimicky 'The Autograph' Shiraz	Barossa, SA	16	75

## ON TAP

schooner pint

Asahi Super Dry	10.5	13.5
Mountain Goat Steam Ale	9.5	11.5
Cricketers Arms Spearhead Pale Ale	9.5	11.5
Cricketers Arms Lager	9.5	11.5

## BEER

James Boag's Light	7.0
Victoria Bitter	7.5
Corona Extra	9.0
Heineken	9.0
Mountain Goat 'Hightail Ale'	9.0
Somersby Pear Cider	8.0
Somersby Apple Cider	8.0

## SPIRITS

Basic Spirits	9.0
Canadian Club	9.0
Johnnie Walker Black	10.0
Woodford Reserve	11.0
Hendriks	13.0
Belvedere Vodka	13.0
Grey Goose Vodka	13.0
Liquors	9.0
Cocktails	from 14.0



## BREAKFAST

Monday-Friday 7am-11am

Weekends/Public Holidays 8am-3pm

<b>Toast</b> sourdough, multigrain, gluten free (add \$2) strawberry jam, peanut butter, vegemite, honey	\$6
<b>Fruit Toast</b>	\$7.5
<b>Bircher Muesli</b> dried fruits, nuts, sweet yoghurt & berry compote (v)	\$12
<b>Acai bowl</b> fresh fruit, macadamias, almonds & chia seeds (gf)(v)	\$13
<b>Happy Eggs from happy Hen's</b> free range eggs cooked to your liking	\$9
<b>Billy's Farmed Breakfast</b> eggs your way, bacon, roasted field mushrooms, roasted Roma tomato, bratwurst, hash browns, house made beans & toast	\$21
<b>Vegetarian Breakfast</b> eggs your way, roasted field mushrooms, fresh rocket, roasted Roma tomato, hash browns, avocado & toast (v)	\$19
<b>Super Breakfast</b> quinoa, pumpkin seeds, baby spinach, almonds, grilled haloumi and avocado topped with a poached egg, chilli oil and sunflower seeds (gf)(v)	\$18
<b>Smashed Avocado</b> with lime and coriander topped with poached eggs, chilli relish, feta cheese, nut & seed mix (v)	\$18
<b>Chilli Scrambled Eggs</b> goats cheese, chives & toast (v)	\$14
<b>Eggs Benedict</b> poached eggs on a brioche muffin & Virginian ham & Hollandaise	\$16
<b>Eggs Royal</b> poached eggs on a brioche muffin & salmon gravlax & Hollandaise	\$19
<b>Buttermilk Pancakes</b> salted caramel & caramelised banana	\$13
<b>Bacon and egg Focaccia</b>	\$9
<b>Toasted Cheese Sandwich</b>	\$6
Add Ham \$1	
Add Tomato 50c	
<b>Extras:</b>	
bacon, avocado, salmon gravlax, bratwurst, chorizo	\$4
mushrooms, hollandaise, house made baked beans	\$3.5
Roma tomatoes, free range egg, hash browns, rocket, spinach	\$3



## DRINKS

<b>Coffee</b>	3.5
medium	.5
large	1.0
soy, almond, lactose free	.6
caramel, vanilla, hazelnut	.6
<b>Tea</b>	3.7
English breakfast, earl grey, chamomile, peppermint, lemon grass ginger, Malabar chai, green	
<b>Iced beverages</b>	6.0
iced coffee, iced chocolate, iced mocha, iced latte	
Affogato	5.8
<b>Smoothies</b>	7.0
banana, mixed berry	
<b>Milk shakes</b>	6.0
chocolate, vanilla, strawberry, caramel, banana	
<b>Emma and Tom's Juices</b>	4.4
orange, apple, green power, karmarama, extreme c, pineapple	
<b>Lipton Ice Tea</b>	4.4
Peach, Lemon, Citrus Green, Mango	
<b>Soft drinks</b>	4.2
coca cola, diet coke, coke zero, lift, sprite, fanta, ginger beer	
<b>Sparkling mineral water</b>	
330ML/750ML	4.0/7.5
<b>San Pellegrino</b>	4.5
Chinotto, Aranciatta rossa, Limonata	