



Welcome to Billy's at Ayrburn. Extraordinary designers and artisans have faithfully restored William Paterson's family homestead with one thing in mind – endless fun. The menu celebrates the rich Chinese history in the area and Billy's warm and welcoming relationship with the first Chinese settlers in Arrowtown in the 1860s. These settlers were an integral part of what makes our district so great today.

Once you've explored each unique room, and the stunning glass conservatory, please do take the time to also enjoy Edwina's Garden. And who can forget the magnificent Wellingtonia tree standing tall and proud in the driveway? Growing more majestic every day, it was planted by Billy himself back in 1862 with a seed he brought from his homeland of Ayr in Scotland.

Ayrburn is part of Winton, a proud New Zealand company known for its 'best by design' philosophy to create vibrant neighbourhoods where people thrive. It's no wonder Billy Paterson chose this spot for his homestead. Its place in the sun and its views over Ayrburn and the mountains make it the perfect spot for a delicious meal with family and friends.

Enjoy!

Chris Meehan



A Bump with Billy

55

All great stories begin with 'A Bump with Billy' — the venue's exclusive offering. Commence your dining experience with a petit verre of our signature cocktail, Infinite Wisdom, featuring a toasted sesame washed rum paired with a luxurious bump of Imperial Oscietra Caviar.

Caviar Offerings

Indulge in the art of luxury at Billy's with our curated selection of Imperial Oscietra Caviar, perfectly paired with premium pours. Sophisticated, sumptuous, and unmistakably Billy's.

Siberian Oscietra Caviar Bump		40
Siberian Oscietra Bump and Perrier-Jouët Grand Brut Champagne		68
Siberian Oscietra Superior Caviar	30g tin	240
	100g tin	660

Billy's Dinner Cocktails

Savour a selection of Billy's dinner cocktails, each one inspired by Chinese heritage — a meaningful thread in Arrows' unique story.

Genzi Garden - Vodka, Lychee, Ginger, Star Anise, Honey, Lemon, Coconut, Rose, Pinot Noir	30
Feng Shui - Roku Gin, Mandarin, Chamomile, Basil, Lemon, Toasted Fennel, Coriander Seed	30
Textbook Tommy - Altos Plata Tequila, Kumquat, Agave, Lime, Szechuan Chilli, Sea Salt	30
Infinite Wisdom - Aged Rum, Oloroso Sherry, Black Sesame, Soy Sauce, Orange Zest	36

Our menu contains allergens and is prepared in a kitchen that handles nuts, molluscs, crustaceans, dairy and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.



Bites

Prawn Crackers, Salmon Roe, Pear, Chilli	26
Billy's Pickled Cucumber, Chilli Almond Cream	18
Freshly Shucked Market Oysters with Asian Mignonette or Tempura with Soy Ginger Gel	Half Dozen 45
	Full Dozen 90

Small Plates

Haku Kingfish Sashimi, Plum, Sesame, Red Cabbage Crackers, Spring Onion, Chilli	36
Beef Tataki Salad, Tamarind Soy Dressing, Puffed Rice	36
Bang Bang Chicken, Cucumber, Bean Sprouts, Sesame, Chilli, Coriander, Peanuts	32
Mushroom Bao (2 pieces)	26
Smoked Fiordland Crayfish Mantou, Szechuan Aromatic Dressing (2 pieces)	28
Lamb and Leek Pancake, Cumin, Seven Spiced Yoghurt, Pickles	34
Billy's Prawn and Crab Toast, Brioche, Spring Onion Mayo, Bonito Flakes	28
Vegetable Spring Roll, Sweet Chilli (2 pieces)	28
Aromatic Crispy Eggplant, Chilli, Garlic, Sesame	28
Char Siu Sticky Pork Ribs, Asian Dukkah, Red Vinegar Chilli	42
Steamed Egg Custard, Scallop, Caviar	21

Dumplings

Crystal Prawn and Truffle Har Gow (4 pieces)	28
Pork Shumai, Fish Roe (4 pieces)	27
Obsidian Squid and Crab Dumplings (4 pieces)	26
Jade Spinach and Tofu Dumplings (4 pieces)	26
Duck and Garlic Chives Xiao Long Bao (4 pieces)	27
Boiled Beef Wontons, Szechuan Sauce, Coriander, Spring Onion (5 pieces)	28
Chicken and Cabbage Pan-Fried Potstickers, Szechuan Mayonnaise (4 pieces)	26

Our menu contains allergens and is prepared in a kitchen that handles nuts, molluscs, crustaceans, dairy and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.



Roast

Chinese Roasted Pork Belly, Hoisin Sauce	47
Peking Duck, Hoisin Sauce, Pancakes, Condiments	Half 60 Whole 118
Roast Duck, Plum Sauce	Half 56 Whole 112
Extra Pancakes	7

Poultry & Meat

350g Grilled Japanese A5 Wagyu Sirloin, Miso Cherry Glaze, Baby Leek	370
Billy's Sweet and Sour Pork, Cherry Tomatoes, Capsicum, Onion, Shaved Pickled Pineapples	46
Kung Pao Chicken, Dried Chilli, Szechuan Pepper, Coriander, Toasted Peanuts, Water Chestnut	42
350g Lumina Lamb Cutlets, Fresh Chilli, Black Bean, Shallots	72
Black Pepper Beef, Charred Leek Emulsion, Mushrooms, Seasonal Vegetables	58
Billy's White Cut Chicken, Aromatic Chilli Oil, Spring Onion, Peanuts	42

Seafood

600g Alaskan King Crab Legs	420
Crayfish (half or full)	MP
500g Brown Crab	62
Soft-Shelled Crab (2 pieces)	44
Banana Prawns (4 pieces)	72
Market Fish (deep-fried grilled steamed)	98

The above seafood can be cooked a number of ways: Kung Pao | Ginger Spring Onion | Black Bean Chilli | XO Sauce | Sweet & Sour | Chilli and Black Garlic

Steamed Toothfish, Mustard Greens, Soy Ginger Broth, Coriander, Almond Cream	66
--	----

Our menu contains allergens and is prepared in a kitchen that handles nuts, molluscs, crustaceans, dairy and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.



Tofu & Vegetables

Silken Tofu, Aromatic Chilli, Plant-Based Mince, Edamame, Sesame, Peanuts	43
Wok-Fried Seasonal Greens, Black Beans, Ginger	23
Steamed Chinese Leafy Greens, Ginger, Garlic, Oyster Sauce	21

Rice & Noodles

Egg Noodles, XO Sauce, Pork Belly, Bean Sprouts, Peanuts	38
Shanghai Noodles, Lotus Root, Mushroom Medley, Shallots	34
	Add Prawns + 26
Billy's Pork and Prawn Fried Rice	25
Vegetable Fried Rice	22
Steamed Rice	Per Person 10

Desserts

Lychee Mint Granita with Poached Pineapple, Mint, Hazelnut	20
Soft Serve Ice Cream, Szechuan Caramel, Cornflake Brittle, Popcorn	22
Mango Crème Brûlée, Mango Sorbet	22
Selection of Petit Fours - Pineapple Tart, Coconut Pudding Cube and Chocolate Bar	18
Plum Mousse, Custard, Mixed Berry Compote, Almond Crumble, Berry Sorbet	28

Our menu contains allergens and is prepared in a kitchen that handles nuts, molluscs, crustaceans, dairy and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.



Billy's

Billy's Lunch Special

75 per person

Minimum 2 people - prepared for the entire table

Entrée

Smoked Fiordland Crayfish Mantou, Szechuan Aromatic Dressing
Bang Bang Chicken, Cucumber, Bean Sprouts, Peanuts, Sesame, Chilli

Main

Billy's Chilli Garlic Chicken, Seasonal Greens, Sesame, Coriander

Or

Billy's Wok-Tossed Market Fish, Mango & Cherry Tomato Salsa,
Coriander, Ginger Spring Onion

Sides

Steamed Chinese Leafy Greens
Steamed Rice

Dessert

Sorbet Trio

Our menu contains allergens and is prepared in a kitchen that handles nuts, molluscs, crustaceans, dairy and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.



Billy's

Billy's Banquet Menu

135 per person

Minimum 2 people - prepared for the entire table

Prawn Crackers, Salmon Roe, Pear, Chilli

Billy's Smashed Cucumber, Chilli Almond Cream

-

Haku Kingfish, Plum, Sesame, Red Cabbage Crackers, Spring Onion, Chilli

Beef Tataki Salad, Tamarind Soy Dressing, Puffed Rice

-

Pork Shumai, Fish Roe

-

Billy's Sweet and Sour Pork, Cherry Tomatoes, Capsicum, Onion, Shaved Pickled Pineapples

Wok-Fried Seasonal Greens, Black Beans, Ginger

Steamed Rice

-

Mango Crème Brûlée, Mango Sorbet

Our menu contains allergens and is prepared in a kitchen that handles nuts, molluscs, crustaceans, dairy and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.



Billy's Imperial Banquet Menu

175 per person
Minimum 2 people - prepared for the entire table

Prawn Crackers, Salmon Roe, Pear, Chilli

Billy's Smashed Cucumber, Chilli Almond Cream

Smoked Fiordland Crayfish Mantou, Szechuan Aromatic Dressing

-

Haku Kingfish, Plum, Sesame, Red Cabbage Crackers, Spring Onion, Chilli

Bang Bang Chicken, Cucumber, Bean Sprouts, Sesame, Chilli, Coriander, Peanuts

-

Crystal Prawn and Truffle Har Gow

Char Siu Sticky Pork Ribs, Asian Dukkah, Red Vinegar Chilli

-

Peking Duck, Hoisin Sauce, Pancakes, Condiments

-

Black Pepper Beef, Charred Leek Emulsion, Mushrooms, Seasonal Vegetables

Steamed Chinese Leafy Greens, Ginger, Garlic, Oyster Sauce

Steamed Rice

-

Lychee Mint Granita, Poached Pineapple, Mint, Hazelnut



One Bill per Table
All Beverages Are Subject to Availability
A Surcharge Applies on NZ Public Holidays
1.9% Card Fee Applies to Credit Card & Paywave Transactions