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

Billy's

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 Arrowtown's 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

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Billy's

Bites

Prawn Crackers, Aoraki Salmon Roe, Seasonal Fruits, Chilli		27
Billy's Pickle Trio		18
Freshly Shucked Market Oysters with Coconut Five Spice or Tempura with Black Sesame Mayo	Half Dozen	45
	Full Dozen	90
Crayfish Mantou, Smoked Crayfish Dressing, Pickled Ginger (2 pieces)		20

Small Plates

Haku Kingfish Sashimi, Plum, Sesame, Red Cabbage Crackers, Spring Onion, Preserved Lemon	37
Beef Tataki Salad,Tamarind Soy Dressing, Puffed Rice	36
Bang Bang Chicken, Cucumber, Sesame, Chilli, Coriander	32
Mushroom Bao, Mushroom Ketchup (2 pieces)	27
Lake Ohau Wagyu Bavette Skewers, Miso Garlic, Leeks	35
Prawn and Crab Toast, Mango and Ginger Mayo, Mixed Herbs	28
Seafood Spring Rolls, Flying Fish Roe, Sweet Chilli (2 pieces)	28
Char Siu Octopus Tentacles, Honey Garlic, Asian Chimichurri	28
Steamed Egg Custard, Scallops, Soy Ginger Broth, Caviar	28
Billy's Garden Salad, Pickled Mustard Dressing,Tofu Croutons, Nori Crisp	26
Aromatic Crispy Eggplant, Miso Garlic, Spring Onion, Chilli	28

Dumplings

Crystal Prawn and Truffle Har Gow (4 pieces)	28
Wagyu Beef and Shiitake Mushroom Shumai, Chilli Jam (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 Prawn Wontons, Szechuan Sauce, Coriander, Spring Onion (5 pieces)	28
Pan-Fried Chicken and Cabbage Potstickers, Szechuan Mayonnaise (4 pieces)	26

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Billys

Roast

Chinese Roasted Pork Belly, Hoisin Sauce		47
Sticky Pork Ribs, Chengdu Sauce	Half	45
	Whole	90
Peking Duck, Hoisin Sauce, Pancakes, Condiments	Half	60
	Whole	118
Extra Pancakes		7
Extra Condiments		8

Poultry & Meat

Smoked Japanese A5 Wagyu, Miso Cherry Glaze, Charred Leek	175g	185
	350g	370
Billy's Sweet and Sour Pork, Cherry Tomatoes, Roasted Capsicum, Onion		46
Kung Pao Chicken, Dried Chilli, Spiced Cashew Nuts, Pickled Courgettes		42
350g Grilled Lumina Lamb Cutlets, Five Spiced Yoghurt, Kumara Crisps, Pistachio		72
Black Pepper Beef, Charred Leek Emulsion, Mushrooms, Seasonal Vegetables		58
Cured Spiced Duck Breast, Mandarin Segments, Jus		42
Fiery Southern Station Beef Hot Pot, Enoki Mushrooms, Daikon, Asian Greens		76

Seafood

600g Alaskan King Crab Legs	420
Choice of Sauce: Kung Pao | Ginger Spring Onion | Black Bean | XO Sauce | Sweet Chilli | Chilli Garlic	
Crayfish, Crispy Noodles Stir-Fry (half or full)	MP
500g Mud Crab, Coconut Curry, Pumpkin and Beans, Chilli Oil	62
King Prawn, Black Garlic, Sweet Chilli, Charred Lemon (4 pieces)	62
Whole Market Fish	98
Choice of: Steamed with Superior Soy Sauce | Grilled with Ginger Spring Onion	
Wok Tossed Market Fish, Black Beans, Mixed Herbs	45

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Billys

Tofu & Vegetables

Tofu and Mushroom Medley Hot and Sour Hot Pot, Spring Onion, Shallots, Salted Chilli Oil	48
Wok-Fried Seasonal Greens, Black Beans, Ginger	23
Steamed Chinese Leafy Greens, Ginger, Garlic, Oyster Sauce	21

Rice & Noodles

Billy's Hand Pulled Noodles, XO Sauce, Chinese Sausage, Spring Onion, Chilli, Peanut Dressing, Prawns		48
Crispy Chow Mein,Vegetable Medley		34
Crab and Pork Fried Rice, Corn		28
Vegetable Fried Rice		22
Steamed Rice	Per Person	10

Desserts

Lychee Granita, Peppermint Tea	20
Black Sesame Soft Serve Ice Cream, Black Sesame Tuille	24
Custard Matcha Buns, Matcha Whipped Cream, Strawberry Compote	20
Billy's Mango Cheesecake	22
Selection of Petit Fours - Chocolate Miso Caramel Bar, Coconut & Goji Berry Cube, Pineapple and Clove Sphere	18
Chocolate Globe, Berry Compote,Vanilla Ice Cream, Chocolate Sauce	28

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Billy's

Billy's Lunch Special

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

ENTREE

Crayfish Mantou, Szechuan Smoke Crayfish Dressing, Pickled Ginger

Crispy Aromatic Eggplant, Miso Garlic, Spring Onion, Chilli

MAIN

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

Or

Billy's Sweet & Sour Market Fish, Confit Chery Tomatoes,
Capsicum Salsa, Spring Onion

SIDES

Steamed Chinese Leafy Greens

Steamed Rice

DESSERT

Lychee & Peppermint Granita

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Billy's

Billy's Banquet Menu

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

Prawn Crackers, Aoraki Salmon Roe, Seasonal Fruits, Chilli

Billy's Pickle Trio

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Haku Kingfish, Plum, Sesame, Red Cabbage Crackers, Spring Onion, Preserved Lemon

Beef Tataki Salad, Tamarind Soy Dressing, Puffed Rice

-

Wagyu Beef and Shiitake Shumai, Chilli Jam

-

Billy's Sweet and Sour Pork, Cherry Tomatoes, Roasted Capsicum, Onion

Wok-Fried Seasonal Greens, Black Beans, Ginger

Steamed Rice

-

Billy's Mango Cheesecake

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Billy's

Billy's Imperial Banquet Menu

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

Prawn Crackers, Aoraki Salmon Roe, Seasonal Fruits, Chilli

Billy's Pickled Trio

Crayfish Mantou, Smoked Crayfish Dressing, Pickled Ginger

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Haku Kingfish, Plum, Sesame, Red Cabbage Crackers, Spring Onion, Preserved Lemon

Bang Bang Chicken, Cucumber, Sesame, Chilli, Coriander

-

Crystal Prawn and Truffle Har Gow

Sticky Pork Ribs, Chengdu Sauce

-

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 Granita, Peppermint Tea

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Billy's

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