



APÉRITIF

our spiced pear bellini - our spiced pear purée and prosecco 22

bills house saké - sakemirai, junmai ginjo 2023, yamaguchi 16

glass of champagne - louis roederer collection 243 nv, france 29

SMALL PLATES

kalamata olives, mandarin agrumato 9

a.p bakery fenugreek and sesame sourdough, salted butter 9

root vegetable crisps, coconut curry yoghurt 15

sage and oregano cannellini beans, charred greens and toasted pumpkin seeds 18

grilled flatbread, smashed chickpea and fermented pumpkin 14

smashed cucumber and sesame salad, yuzu dressing, peanut and silken tofu 18

stracciatella, slow braised green beans and tomato 21

salt and pepper calamari, green chilli nuoc cham 24

tuna tartare, watermelon, hibiscus and pickled kohlrabi 22

crispy five spice lemon chicken, and honey hoisin 20

BOWLS

prawn and chilli linguine, garlic, rocket and lemon 35

broccolini and cavolo nero rigatoni, garden peas and ricotta 29

bills fragrant yellow curry, roast squash, cucumber and ginger relish, jasmine rice + fish 36 or tofu 32

bills chopped - edamame, zucchini, cabbage, dried cranberries, beetroot, corn and white wine vinaigrette 21

+ steamed tofu 7

+ avocado 6.5

+ grilled chicken 9

+ our gravadlax 13.5

DINNER

PLATES

chilli miso ocean trout, hot and sour eggplant 42

parmesan crumbed chicken schnitzel, olive oil mash and shaved yellow zucchini 32

our beef burger, aioli, tomato chilli jam, gruyere and herbed fries 29
+ grilled bacon 3.5

sticky chilli belly pork, butter lettuce and spring onion salad, roast peanuts 36

hanger steak, baby gem, anchovy butter and crispy buttermilk onion rings 45

SIDES

bills green salad, yuzu kosho and fresh ginger dressing 9.5

grilled broccolini, whipped soy and pinenuts 15

shaved sprouts, mint, chilli and lime 15

herbed fries 8.5

SWEET

salted caramel peanut brittle 6

bills dark chocolates 6

pistachio, almond and orange nougat 6

ricotta hotcakes, banana and honeycomb butter SML 22 REG 28

coconut jelly, fresh mango and sesame snap 18

apple and almond shortcrust galette, crème fraîche 16

cold drip coffee tiramisu 18

winter citrus pavlova, yuzu curd and yoghurt cream 22

- please inform your waiter if you are allergic to any food items - we cannot guarantee the absence of allergens in our dishes due to being produced in a kitchen that contains allergens.
- 1.5% surcharge for mastercard and visa payments, 2.65% for american express. 5% surcharge applies on saturdays / 10% surcharge applies on sundays / 15% surcharge applies on public holidays / 10% staff gratuity for groups of 8+