

bills

dinner
5-10pm

small

spiced nuts 4.00
prawn toast 6.00
marinated green olives
and almonds 7.00
zucchini fries 7.00
arancini 2.50 ea

starters

soup of the day 15.50
fish cakes with
green goddess dressing 16.00
shredded chicken salad with
green chilli and coconut 15.50
semolina-crusteD calamari
with lemon and aioli 17.00
BBQ prawns
with hot sweet dipping sauce 17.00
grilled asparagus
with goats cheese dressing 12.00
onion tart with anchovies 12.00

pasta and grains

spaghetti with fresh cherry tomato,
burrata and garlic crumbs 18.50
prawn and chilli linguine with
rocket and lemon 24.00
crab fried rice 19.50

mains

wagyu beef burger with beetroot, tomato relish
and our zucchini pickles 21.50
+ add heidi gruyere or gorgonzola dolce 3.80
parmesan crumbed free range chicken schnitzel
with creamed potato and lemon 22.50
tunisian tuna salad
with harissa dressing 22.00
miso glazed salmon with soba noodles,
avocado, watercress and apple salad 26.00
lamb meatballs
with tomato and tamarind 24.00
char grilled angus scotch with anchovy butter,
sauteed potato and rocket 31.00

dish of the day (from the oven at 6.30pm)

sunday - piri piri spatchcock 18.00
monday - lasagne 20.00
tuesday - BBQ lamb leg 24.00
wednesday - roast pork 24.00
thursday - snapper baked in salt crust 24.00

salad - vegetables - potatoes
8.00

desserts

ice-cream sundae with
blackberry jelly for two 16.00
ginger biscuit ice-cream sandwich
with butterscotch sauce 9.00
rustic fruit pudding
with double cream 12.00
brown sugar pavlova with strawberries
and yoghurt cream 11.50
chocolate mousse, cherries
and praline 12.00
peanut brittle 4.00

sparkling	125ml	750ml
veuve clicquot ponsardin nv brut, reims, fr	18.00	116.00
pelorus sparkling nv brut, marlborough, nz	13.00	65.00

wine	150ml	375ml	750ml
rise riesling 2010, watervale, sa	9.50	23.50	47.00
cloudy bay sauvignon blanc 2011, marlborough, nz	12.50	29.00	58.00
gilbert by simon gilbert pinot grigio 2010, orange, nsw	10.00	24.50	49.00
voyager estate sbs 2010, margaret river, wa			45.00
kl by geoff hardy arneis 2010, adelaide hills, sa	9.00	22.00	44.00
42 degrees south chardonnay 2008, coal valley, tas	9.50	23.50	47.00

two italian boys sangiovese rose 2010, riverina, nsw	8.50	21.00	42.00
stone rise pinot noir 2010, tamar valley, tas	12.00	28.00	56.00
casa freschi 'ragazzi' nebbiolo 2010, sa	9.00	22.50	45.00
mongrel the blend 2010, mudgee, nsw			40.00
torbreck woodcutters shiraz 2010, barossa, sa	10.00	24.50	49.00
louee cabernet franc 2006, mudgee, nsw			53.00
mitolo jester cabernet sauvignon 2008, mclaren vale sa	11.00	26.00	52.00

port and dessert	glass	bottle
torbreck the bothie 2010, barossa, sa	9.00	36.00
tio pepe sherry	9.00	
grant burge 10 yr old muscat	11.00	

drinks
bills homemade lemonade - iced tea - rosehip and mint punch 6.50
elderflower cordial 6.50
lemon lime bitters 4.20
tomato juice 4.50
coca cola - diet coke - lemonade - soda water 3.80
beloka australian alps mineral water still or sparkling 500ml-5.00 750ml-9.00
bills own organic coffee by single origin roasters reg-3.90 lrg-4.50 soy milk + add 50¢ double shot + add 50¢
loose english breakfast - earl grey - darjeeling - chai 4.00
loose japanese green with lime - green tea - peppermint - chamomile - lemongrass 4.00
bills hot chocolate made with callebaut 4.50

beer
murrays whale ale 8.00
james squire golden ale 8.00
kirin ichiban 9.00
peroni leggera 9.00
blue tongue premium light 6.50
aperitif
hendricks gin, cucumber and tonic 8.50
bills mule vodka, organic ginger beer, mint and lime 8.50
negroni gin, sweet vermouth, campari and orange zest 14.00
mimosa orange juice with pelorus sparkling nv, marlborough, new zealand 14.00
bills bloody mary with belvedere vodka 14.00