



TO START

freshly squeezed orange juice 9
+ ginger 60c

granger greens - silverbeet, cucumber,
apple, ginger, mint and lime 11

bills raw - banana, date, raw cacao,
almond butter and macadamia milk 14.5

spiced pear bellini - our spiced
pear purée and prosecco 22

bills spiced bloody mary - vodka
clamato, korean chilli, lime and coriander 25

BEFORE 12

autumn fruit bowl, greek or coconut yoghurt 18
+ linseeds, sesame seeds, almonds 1

bills almond, buckwheat and pumpkin seed
granola, coconut yoghurt, blueberry and
hibiscus compôte 18

four grain hojicha porridge, ginger poached
pears and pistachio 18

two poached, soft boiled or sunny eggs
and toasted iggy's sourdough 18

AFTER 12

prawn and chilli linguine, garlic,
rocket and lemon 35

broccolini and cavolo nero rigatoni,
garden peas and ricotta 29

grilled sichuan pepper chicken, iceberg,
heritage carrots, mint and coriander,
toasted peanuts - salad or sandwich 27

bills chopped salad - edamame, zucchini,
cabbage, dried cranberries, beetroot, corn
and white wine vinaigrette 21
+ steamed tofu 7
+ grilled chicken 9
+ our gravadlax 13.5

ALL DAY

toasted iggy's sourdough, avocado, lime,
chilli and coriander 18
+ poached egg 3.5

ricotta hotcakes, banana
and honeycomb butter 28

scrambled eggs and toasted iggy's sourdough 19

toasted coconut bread, butter SML 6 REG 12

fresh aussie - our gravadlax, poached eggs,
greens, avocado and cherry tomatoes 28
+ toasted iggy's sourdough 3

full aussie - scrambled eggs, cumin
roast tomato, herbed garlic mushrooms,
pork, chilli and fennel sausage, grilled bacon,
toasted iggy's sourdough 32

sweet corn fritters, roast tomato,
spinach and avocado salsa 24
+ grilled bacon 7

pickled golden daikon, fennel, our kimchi
and jasmine rice salad, yuzu dressing
+ steamed tofu 27
+ raw tuna 32

grilled cheese and our green kimchi
open sandwich 19

TOAST, BAKERY

toasted iggy's sourdough 10.5
a.p bakery fenugreek and sesame 12
nonie's gluten-free toast 11
+ oomite, honey, our marmalade,
jam or almond butter

daily baked goods available at the counter

EXTRAS

+ our chilli sambal 3
+ cumin roast tomatoes 5.5
+ our green kimchi - seasonal greens 5.5
+ avocado salsa - avocado 6.5
+ herbed garlic mushrooms 7.5
+ grilled bacon - pork and fennel sausage 7
+ grilled halloumi 8.5
+ our gravadlax 13.5

Welcome to bills. We acknowledge the Bidjigal and Gadigal people,
the Traditional Custodians of the land on which we gather and work.



COCKTAILS

bills spiced bloody mary - vodka, clamato, korean chilli, lime and coriander	25
spiced pear bellini - our spiced pear purée and prosecco	22
ancho chilli margarita - tequila reposado, ancho reyes and fresh lime	26
raspberry no-jito - raspberries, kombucha, mint and lime (0%)	20

BEER, CIDER

white bay beer co. 'sunny' pale ale	11
james boag's premium light 2.5%	7.5
yulli's brew 'margot' dry apple cider 5%	10.5

SPARKLING, ROSÉ

prosecco	14	80	
puncheon darts nv, king valley, vic			
negroamaro	16	39	78
bills house 2022, riverland, sa			

WHITE

riesling	18	45	90
kate hill 2021, coal river, tas			
vermentino	16	39	78
bills house 2023, riverland, sa			
pinot gris	22	55	110
little frances 2022, beechworth, vic ORG			

RED

pinot noir	18	45	90
gilbert 2022, orange, nsw			
sangiovese	16	39	78
bills house 2022, riverland, sa			
cabernet sauvignon	22	55	110
inkwell 'pressure drop' 2020, mclaren vale, sa			

DRINKS

SODAS

our sugar-free lemonade	9
our sugar-free ooray plum soda	14
filtered sparkling water per person / bottomless	5

COFFEE

coffee by single O		
espresso, macchiato		4.5
latte, flat white, cappuccino,	REG 5.5	LG 6.5
mocha, piccolo, long black		
cold drip single origin of the month		5.5
almond, soy, oat, extra shot or decaf +1		

LOOSE LEAF TEA

certified organic loose leaf teas	5.5
by apothēca by anthia	
english breakfast	
bergamot earl grey	
chamomile, caraway, and blue cornflower	
ginger, lemongrass, and lemon myrtle	
orange, cinnamon, and rosehip	
shincha green	
fresh mint tea	5.5

CHAI, CHOCOLATE

bills hot chocolate	7.5	
spiced chai	7.5	
matcha latte hot or iced	REG 6.5	LG 7.5
black sesame latte	REG 6.5	LG 7.5

- 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+