

bills

DINNER
FROM 5:30PM

SMALL PLATES

green olives,
orange and fennel 7.00

zucchini fries, nigella seed
and tahini yoghurt 10.50

roast baby carrots, fennel
and hummus 13.50

goat's curd, roasted romano
peppers, toasted hazlenut
and chargrilled sourdough 15.50

semolina-crusteD calamari 13.50

chicken dumplings, tamari
and sesame 14.50

tuna tartare, pickled daikon,
pink peppercorns and
coriander cress 18.50

korean fried chicken,
iceberg lettuce, spring onion
and chilli sesame 14.50

LIGHT MAINS

chopped salad - edamame, zucchini,
cabbage, crunchy chickpeas, beetroot,
corn, citrus sesame dressing 18.50
+ avocado and lemon 6.50
+ grilled halloumi 6.50
+ grilled chicken 6.50
+ poached salmon 9.50

sambal chicken salad, green papaya,
coriander, thai basil and peanuts 25.50

chicken and rice noodle soup,
turmeric, tomato, holy basil, chilli
and crispy shallots 24.50

prawn and chilli linguine, garlic
and rocket 24.50

spelt risotto, zucchini,
wintergreens, preserved lemon
and parmesan 24.50

green fried rice, green kimchi,
thai basil and fried egg 22.50
+ sliced pork belly 6.50

short rib ragù, tagliatelle,
endive and parmesan 26.50

MAINS

pan roasted snapper, hibiscus syrup
and winter slaw 33.00

yellow fish curry, spiced butternut
squash, roast peanuts, brown rice
and cucumber relish 29.50

roast chicken, fennel, white bean purée
and citrus dressing 28.50

parmesan crumbed chicken schnitzel,
creamed corn and fennel slaw 27.50

sticky chilli pork belly, cucumber,
spring onion and peanut salad 32.00

wagyu burger, grilled swiss,
pickled green chilli, herb mayo,
rocket and fries 26.50

280g sirloin steak, fresh horseradish,
miso and taragon butter 39.50

sides

green salad - rocket,
watercress, butter lettuce
and citrus dressing 7.50

roast broccoli , chilli, tahini
and almond 8.00

green beans, olive oil
and lemon 8.50

herbed fries 7.50

DESSERT

white chocolate and pistachio pavlova,
rhubarb and yoghurt cream 14.50

hazelnut and caramel pudding,
mascarpone cream (15 mins) 12.50

chocolate miso cremeaux, raspberry,
peanut and honeycomb 14.00

vanilla gelato affogato 9.00
+ frangelico 9.50

• please inform your waiter if you are allergic to any
food items - we cannot guarantee the absence of aller-
gens in our dishes due to being produced in a kitchen
that contains allergens.

10% surcharge applies on public holidays.
10% staff gratuity applies to groups of 10 or more.

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