

# bills

DINNER  
FROM 5PM

## SMALL PLATES

- green olives, orange and fennel 7.00
- zucchini fries, nigella seed and tahini yoghurt 10.50
- labneh, olive, za'atar, raw vegetables and flatbread 13.50
- roasted cauliflower, miso, pistachio, mizuna 11.50
- raddichio, mandarin, pickled onion, toasted buckwheat 9.50
- semolina-crusteD calamari 15.50
- chicken dumplings, tamari and sesame 16.50
- snapper crudo, nashi and cress 18.50
- korean fried chicken, iceberg lettuce, spring onion and chilli sesame 16.50

## CHOPPED SALAD

edamame, zucchini, cabbage, crunchy chickpeas, beetroot, corn, citrus sesame dressing 22.50

- + marinated tofu 6.00
- + avocado and lemon 6.50
- + grilled halloumi 6.50
- + grilled chicken 7.00
- + pan-fried salmon 12.50

## BOWLS AND GRAINS

- fragrant chicken, mushrooms and brown rice broth 23.50
- spelt risotto, zucchini, wintergreens, preserved lemon and parmesan 25.50
- braised beef tagliatelle, endive and parmesan 27.50
- prawn and chilli linguine, garlic and rocket 24.50
- crab, chorizo and house kimchi fried rice 24.50  
+ poached egg 3.50

## KIDS

- orecchiette with broccoli 10.50  
+ chicken and parmesan 6.00  
+ salmon and lemon 13.50
- junior burger and fries 16.50
- schnitzel and fries 15.50

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• 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.

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

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## BIG PLATES

- masala roast snapper, cumin tomatoes, watercress, apple salad 37.50
- yellow fish curry, spiced butternut squash, roast peanuts, brown rice and cucumber relish 31.50
- chilli miso salmon, hot and sour aubergine and herb salad 37.50
- parmesan crumbed chicken schnitzel, creamed corn and fennel slaw 28.00
- spiced ricotta, halloumi, pumpkin pie, green tahini and mint parsley salad 26.50
- pork belly, creamed celeriac, parsnip chips and winter herb sauce 33.00

## BBQ

- wagyu burger, grilled swiss, pickled green chilli, herb mayo, rocket and fries 27.50
- tumeric spiced chicken, iceberg, slaw, peanuts and nam jim 27.50
- chargrilled new york cut sirloin 200g, daikon, ponzu and fries 38.50

## sides

- green salad, rocket, watercress, butter lettuce, citrus sesame and toasted buckwheat 7.50
- steamed broccolini, tamari ginger lemon dressing 8.50
- green beans, olive oil and lemon 8.50
- french fries 7.50

## SWEETS

- sorbet 4.00 per scoop
- salted caramel brittle 5.50
- hazelnut gelato affogato 9.00
- white chocolate and pistachio pavlova, rhubarb and yoghurt cream 16.50
- warm caramelised apricot pudding, poached oranges and amaruLa custard 14.50
- chocolate pot, cashew milk, date, cacao and coconut 14.00
- pear and blackberry crumble, clotted cream 14.00 (15 mins)
- salted caramel ice cream sundae, popcorn, peanuts and chocolate sauce 14.50
- tarago river blue, fruit bread crisps and muscatels 16.50

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late harvest riesling longview 'epitome'  
adelaide hills, sa glass 12 / bottle 48

woodstock muscat nv  
mclaren vale, sa glass 13.50 / bottle 55