

# 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

raddichio, mandarin, pickled onion, toasted buckwheat 9.50

semolina-crusteD calamari 15.50

chicken dumplings, tamari and sesame 16.50

korean fried chicken, iceberg lettuce, spring onion and chilli sesame 16.50

## CHOPPED SALAD

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

+ 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

## 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

parmesan crumbed chicken schnitzel, creamed corn and fennel slow 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

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)

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

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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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