

# bills

DINNER  
FROM 5PM

## 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

## MAIN COURSE SALADS

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

## BOWLS AND GRAINS

chicken and rice noodle soup, turmeric, tomato,  
holy basil 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

## KIDS

linguine with broccoli 9.50  
+ chicken and parmesan 5.50

junior burger and fries 16.50

schnitzel and fries 15.50

## BIG PLATES

seared snapper, hibiscus syrup  
and winter slow 33.00

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

parmesan crumbed chicken schnitzel,  
creamed corn and fennel slow 27.50

## BBQ

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

green beans, olive oil and lemon 8.50

herbed fries 7.50

## SWEETS

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

ricotta hotcakes, banana  
and honeycomb butter 22.50

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hazelnut gelato affogato 9.00  
+ frangelico 9.50

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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