

bills

DINNER
FROM 5PM

SMALL PLATES

green olives, orange and fennel 7.00

zucchini fries, nigella seed and
tahini yoghurt 10.50

smashed cucumber, miso peanut,
chilli and sesame 11.50

burrata, asparagus and pea pesto 15.50

semolina-crusting calamari 15.50

prawn and bok choy gow gee, tamari
and sesame 14.50

snapper crudo, grapefruit, pickled ginger
and hazelnut 17.50

korean fried chicken, iceberg lettuce,
spring onion and chilli sesame 15.50

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

+ tea smoked trout 10.50

chilled tea smoked trout, green tea noodles,
cucumber and soy mirin dressing 29.50

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

BOWLS AND GRAINS

prawn and chilli linguine, garlic
and rocket 24.50

tomato risotto, fresh heritage tomatoes,
pea and asparagus pesto 24.50

raw tuna and avocado poke, brown rice,
cherry tomatoes, samphire and sesame 32.00

green fried rice, green kimchi, thai basil
and fried egg 21.50

+ add sliced pork belly 6.50

KIDS

linguine with broccoli 9.50
+ chicken and parmesan 5.50

junior burger and fries 16.50

schnitzel and fries 15.50

BIG PLATES

baby snapper fillet, green olive salsa
and spinach 28.50

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

parmesan crumbed chicken schnitzel,
creamed corn and fennel slaw 27.50

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

BBQ

prawn burger, jalapeno mayo, shaved radish
salad and sesame gochujang 25.50

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

steak okonomiyaki, buttered cabbage, aubergine
and sesame chips 38.50

sides

baby gem, radish and lime salad 7.50

pea, sugarsnap, snowpea, horseradish,
parmesan and lemon 9.50

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,
strawberries and yoghurt cream 14.50

set custard, raspberry rose sorbet and
sesame snap 14.50

chocolate pot, cashew milk, date, cacao
and coconut 14.00

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

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

• 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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