

bills

BREAKFAST
UNTIL MIDDAY

APÉRITIF

white peach bellini -
prosecco, white peach purée 16.50

bills spiced bloody mary -
vodka, clamato, korean chilli,
lime, coriander 18.50

brimoncourt nv 24.00

FRUITS, GRAINS, CEREALS

fresh fruit bowl 14.50
+ greek yoghurt 2.50
+ coconut yoghurt 4.50

dairy free bircher muesli, chia,
berries and vanilla 16.50

bills granola, greek yoghurt
and seasonal fruit compote 15.50

quinoa amaranth and buckwheat porridge,
rhubarb, pistachio and greek yoghurt 15.50

TOASTS, SPREADS

fruit muffins 5.50

toasted coconut bread, butter 8.50

toasted banana and date loaf 8.50

iggy's sourdough, infinity rye
or bake bar gluten-free toast
+ marmalade, jam, vegemite or honey 7.50

grilled cheese and house green kimchi
open sandwich 14.50

toasted rye, avocado, lime,
chilli and coriander 15.50
+ poached egg 3.50

chilli fried egg and bacon roll,
spiced mango chutney
and rocket 16.00

our gravlax, shaved radish,
dill, cream cheese and
sourdough crostini 21.50

CLASSICS

ricotta hotcakes, banana
and honeycomb butter 22.50

sweet corn fritters, roast tomato,
spinach and bacon 23.50
+ avocado salsa 4.00

full aussie - scrambled eggs,
sourdough toast, cumin roast tomato,
bacon, miso mushrooms,
pork, chilli and fennel sausage 26.00

fresh aussie - our gravlax,
poached eggs, kale, avocado
and cherry tomatoes 25.00
+ sourdough toast 2.50

two soft boiled eggs and
buttered sourdough soldiers 14.50

scrambled eggs
and sourdough toast 15.00

sides

+ fresh tomato - cumin roast tomatoes
- paesanella ricotta - spring greens 4.00
+ avocado salsa - house green kim chi 5.50
+ avocado - grilled halloumi - bacon
- pork, chilli and fennel sausage 6.50
+ miso mushrooms 7.50 + our gravlax 9.50

PLATES

japanese brunch bowl, green tea noodles,
sesame-crusting avocado and
boiled egg 22.50

buckwheat bowl, kefir, avocado, sprouting
seeds, poached egg and rose harissa 22.50

green fried rice, green kimchi, thai basil
and fried egg 22.50

• 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.
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LUNCH
FROM MIDDAY

SMALL PLATES

zucchini fries, nigella seed and
tahini yoghurt 10.50

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

SALADS

chopped salad - edamame, zucchini,
cabbage, crunchy chickpeas, beetroot, corn,
citrus sesame dressing 18.50

+ avocado and lemon 6.50

+ grilled halloumi 6.50

+ bacon 6.50

+ grilled chicken 6.50

+ poached salmon 9.50

semolina-crusted calamari, grapefruit,
fennel pomegranate salad and
yuzu mayonnaise 23.50

poached salmon, winter greens
and green goddess dressing 26.50

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

BOWLS, GRAINS

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

buckwheat bowl, kefir, avocado, sprouting seeds,
poached egg and rose harissa 22.50

green fried rice, green kimchi, thai basil
and fried egg 22.50

+ sliced pork belly 6.50

prawn and chilli linguine, garlic
and rocket 24.50

short rib ragù, tagliatelle, endive
and parmesan 26.50

SANDWICHES, BURGERS

grilled cheese and house green kimchi
open sandwich 14.50

our gravlax, shaved radish, dill,
cream cheese and sourdough crostini 21.50

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

bills sourdough BLT, lime, aioli
and fries 18.50

CLASSICS

ricotta hotcakes, banana and
honeycomb butter 22.50

sweet corn fritters, roast tomato, spinach
and bacon 23.50 + avocado salsa 4.00

full aussie – scrambled eggs,
sourdough toast, bacon, cumin roast tomato,
miso mushrooms, pork, chilli and
fennel sausage 26.00

fresh aussie - our gravlax, poached eggs,
kale, avocado and cherry tomatoes 25.00
+ sourdough toast 2.50

scrambled eggs and sourdough toast 15.00

sides for classics

+ fresh tomato – cumin roast tomatoes
- paesanella ricotta - spring greens 4.00
+ avocado salsa - house green kim chi 5.50
+ avocado - grilled halloumi - bacon
- pork, chilli and fennel sausage 6.50
+ miso mushrooms 7.50 + our gravlax 9.50

PLATES

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

parmesan chicken schnitzel,
creamed corn and fennel slaw 27.50

sides

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

herbed fries 7.50

KIDS

orecchiette with broccoli 9.50
+ chicken and parmesan 5.50
+ salmon and lemon 11.50

junior burger and fries 16.50

schnitzel and fries 15.50

SWEETS

bills cookies 3.00

salted caramel peanut brittle 5.50

bills daily baked cakes 6.50

vanilla gelato affogato 9.00
+ frangelico 9.50

white chocolate and pistachio pavlova,
[rhubarb](#) and yoghurt cream 14.50

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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

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DRINKS

JUICES

freshly squeezed orange juice 7.50

bills greens - silverbeet, cucumber,
green apple, ginger, celery, chia,
coconut water 9.50

bills beets - beetroot, carrot, fennel
and apple 9.50

SMOOTHIES

bills raw - banana, cacao, almond
macadamia milk, lsa and honey 9.50

sunrise - berries, coconut yoghurt,
agave 9.50

FRAPPES, SHAKES

watermelon and lime 9.50

fudge chocolate 9.50

salted caramel 9.50

SODAS

pear and ginger kombucha 7.00

homemade lemonade 7.00

bills ginger ale 7.00

iced oolong tea 7.00

mandarin soda 7.00

filtered sparkling water
per person / bottomless 5.00

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SPRITZ, COCKTAILS

bills spiced bloody mary -
vodka, clamato, korean chilli,
lime, coriander 18.50

white peach bellini - prosecco,
white peach purée 16.00

bills espresso martini -
sheep whey vodka, cointreau,
single o espresso, coffee liqueur 19.00

BEER

stone & wood green coast lager 10.50

nelson brewery three sheets
pale ale 9.50

asahi 9.00

kona brewing co. big wave
golden ale 9.50

james boags premium light 7.50

young henry's cloudy cider 10.50

craft beer of the month

COFFEE, TEA, CHOCOLATE

bills blend coffee by single o

espresso, macchiato 3.70
latte, flat white, cappuccino, mocha,
piccolo, long black reg 4.10 lg 4.70
- homemade almond macadamia milk, soy,
extra shot or decaf +50c

pour over single origin of the month 6.00

cold drip single origin of the month 5.00

bills hot chocolate 6.50

sweet matcha latte 5.50

sweet iced matcha 5.50

certified organic loose leaf teas
by ovvio

english breakfast
bergamot earl grey
kukicha twig genmai
mandarin, rose hip and cinnamon
chamomile, lavender and linden flower
ginger, lemongrass and lemon myrtle
burdock root, dandelion and star anise 4.50

homemade almond macadamia milk
spiced chai 6.50

fresh mint tea 4.50

bills

SPARKLING		glass	bottle	
prosecco	christmont la zona nv, king valley, vic	12		51
sparkling white	yarrabank 2011, yarra valley, vic	17		81
champagne	brimoncourt nv, france	24		155
champagne	billecart-salmon brut nv, france			165
WHITE		glass	carafe	bottle
riesling	helm 'orange' 2017, orange, nsw	11.5	28	56
riesling	sons of eden 'freya' 2016, eden valley,sa			68
sauvignon blanc	growers gate 2017, sa	9	23	46
sauvignon blanc	bellarmine 2016, pemberton, wa	12.5	30	60
sauvignon blanc /semillon	xanadu 2017, margaret river, wa	12	29	58
vermentino	ephemera 2017, heathcote, vic			82
pinot gris	harvest 2017, adelaide hills, sa	11	27	54
semillon/viognier	eloquesta 2016, mudgee, nsw			72
marsanne	alkimi 2016, yarra valley, vic	15	37	74
chardonnay	bk 'carbonic' 2017, adelaide hills, sa	13	31	62
chardonnay	santolin 2015, yarra valley, vic			92
ROSE				
grenache /mataro	schwarz 2017, barossa valley, sa	12	29	58
RED				
pinot noir	moorooduc 'devil bend creek' 2016, mornington peninsula, vic	14	34	68
pinot noir	rouleur 2017, yarra valley, vic			76
pinot/alicante bouschet	the vinden head case 2017, hunter valley, nsw			76
nero d'avola	unico zelo 'the river' 2017, riverland, sa	11	27	56
grenache/syrah/ mourve/ nebbiolo	sigurd 2016, barossa valley, sa	15	37	74
montepulciano/nero d'avola	delinquente 'hell red', riverland, sa			82
shiraz/granache/zinfandel	silent noise 2017, mcclaren vale, sa			70
cabernet sauvignon	first drop 2015, mclaren vale, sa	13	31	62
cabernet sauvignon	mount langi ghiran 'clife edge' 2015, grampians, vic			85
shiraz/petit verdot	eloquesta 2015, mudgee, nsw	15	37	74
shiraz	secret garden 2016, big rivers, nsw	9	23	46
shiraz	schwarz 2016, barossa, sa	12	29	58
DESSERT				
late harvest riesling	longview 'epitome' 2016, adelaide hills, 2016	12		48
muscat	woodstock nv, mclaren vale, sa	13.5		55