



#### APÉRITIF

white peach bellini - prosecco  
and white peach purée 16.5

bills spiced bloody mary - vodka, clamato,  
korean chilli, lime and coriander 18.5

glass of champagne - pierre gerbais  
cuvée réserve nv, france 27

---

#### FRUITS, GRAINS, CEREALS

winter fruit bowl 18  
+ greek yoghurt 2.5 + coconut yoghurt 4

vegan granola, coconut yoghurt,  
blueberry and hibiscus compote 18

millet, quinoa, oat and red bean porridge,  
nashi pear and almond butter 19

---

#### TOASTS, SPREADS

iggy's sourdough, bread and butter project rye  
or our paleo loaf with marmalade, jam or honey 9.5  
+ nonie's gluten-free toast 50c  
+ oomite 50c

grilled cheese and our green kimchi  
open sandwich 17.5

our gravlax, cream cheese, beetroot  
and herb salad, sourdough toast 26.5

two poached, soft boiled or fried eggs  
and toasted iggy's sourdough 16.5

fried egg and bacon (or halloumi) brioche roll,  
date and tamarind sauce, watercress 18

---

**BREAKFAST UNTIL 12**

#### CLASSICS

toasted coconut bread, butter 10.5

ricotta hotcakes, banana  
and honeycomb butter 24.5

sweet corn fritters, roast tomato,  
spinach and bacon 24.5 + avocado salsa 4.5

toasted rye, avocado, lime, chilli and coriander 15.5  
+ poached egg 3.5

full aussie - scrambled eggs, sourdough toast,  
cumin roast tomato, herbed garlic mushrooms,  
pork, chilli and fennel sausage, bacon 27.5

fresh aussie - our gravlax, poached eggs,  
greens, avocado and cherry tomatoes 26.5  
+ sourdough toast 2.5

scrambled eggs and sourdough toast 16.5

#### ADD

fresh tomato - cumin roast tomatoes -  
ricotta - seasonal greens 4  
avocado salsa - our green kimchi -  
potato and feta rösti - grilled halloumi -  
pork, chilli and fennel sausage - avocado -  
bacon - herbed garlic mushrooms 6.5  
our gravlax - our tea smoked salmon 10.5

---

#### PLATES

green pea and dill falafel, fennel and soft  
herb salad, grated tomato and hummus 22.5

buckwheat bowl - avocado, goats' kefir, poached  
egg, sprouting seeds and rose harissa 24.5

poached eggs, potato and feta rösti,  
our tea smoked salmon and dill oil 27.50

---

+ 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 / 10% staff gratuity applies to groups of 8 or more.  
bills gift vouchers available - [bills.com.au](https://bills.com.au) / bills darlinghurst available  
for evening hire - [events@bills.com.au](mailto:events@bills.com.au)