



APÉRITIF

marcona almonds 9.5

gordal olives, orange and fennel 8.5

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

our margarita - espolon tequila,
lime orange and agave syrup (no refined sugar) 18.5

pet nat spritz - pet nat rosé, bizzarro aperitivo
and ruby grapefruit 18

RAW

crudités, whipped avocado and yuzukoshu 13.5

sydney rock oysters, green chilli and coriander
vinaigrette 5.5 each

tuna, green tomato and samphire, sesame dressing 22.5

SMALL

zucchini chips, nigella seed and tahini yoghurt 10.5

hot and sour eggplant, sesame and tofu 12.5

spring onion blini, gravlax and dill 19.5

chicken, pea and leek soup. risoni, parsley and parmesan
15/25

crispy chicken, peanut, baby gem and gochujang 16.5

SALADS

green salad, avocado and radish, ginger dressing 25

chilled tea smoked salmon, cucumber
and green tea noodles, soy mirin 33.5

warm lentil salad, tomato and roast lemon 25.5
+ burrata 8

chopped salad - edamame, zucchini, cabbage, crunchy
chickpeas, beetroot and corn, citrus sesame dressing 18.5
+ our tea smoked salmon 10.5
+ our gravlax 10
+ avocado and lemon 6.5
+ grilled chicken 6.5
+ halloumi 6.5
+ tofu 6.5

DINNER

BURGERS

prawn burger, lemongrass dressing, shaved radish
and fries 32

crispy chicken burger, kohlrabi and mint slaw, peanuts,
gochujang glaze and fries 26.5

grass fed beef burger, comté, dill pickles, smoked chilli
aiol and fries 28

MAINS

crab, chilli and lemon linguine 28

coconut curry, choy sum and holy basil, brown rice
+ fish and prawn 33
+ tofu and butternut 30

seared snapper, green romesco and spinach 38

grilled lobster, scalded spring onion, ginger and
tumeric sauce MP

grilled 280g black angus rib eye steak, tomato butter,
fresh horseradish, watercress and fries 45

or rangers valley black onyx 800g bistecca for two 140

SCHNITZELS

veal or chicken schnitzel 28 / 20
+ caper brown butter, tarragon mustard mayo
or gremolata 4

parmesan crumbed chicken schnitzel, creamed corn
and shredded fennel 28

veal schnitzel, skordalia, watercress and anchovy
lemon dressing 38

SIDES

green salad, yuzukoshu and fresh ginger dressing 9.5

green beans, olive oil and lemon 8.5

asparagus, tenderstem broccoli and edamame,
citrus dressing 10

herbed fries 7.5

+ 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 / bills darlinghurst available for evening hire - events@bills.com.au