

APÉRITIF

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

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

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

SMALL

marcona almonds 9.5

gordal olives, orange and fennel 8.5

zucchini chips, nigella seed and tahini yoghurt 10.5

crudités, whipped avocado and yuzukoshu 13.5

crispy chicken, peanut, baby gem and gochujang 16.5

CLASSICS

ricotta hotcakes, banana and honeycomb butter 24.5

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

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

grilled cheese and our green kimchi open sandwich 17.5

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

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

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

BOWLS

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

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

tuna and avocado poke, brown rice, samphire, cherry tomato and sesame 35

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 halloumi 6.5
- + grilled chicken 6.5
- + tofu 6.5

MAINS

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

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

crab, chilli and lemon linguine 28

parmesan crumbed chicken schnitzel, creamed corn and shredded fennel 27.5

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

SIDES

green salad, yuzukosho and fresh ginger dressing 9.5 asparagus, tenderstem brocoli 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