



### APÉRITIF

white peach bellini 1200  
bills spiced bloody mary 1200  
Billecart-Salmon Brut Reserve Champagne nv 2200

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### SMALL PLATES

nocellara olives and marcona almonds 900  
courgette chips, nigella seed and preserved lemon yoghurt 1600  
crudités, raw sunflower seed purée and tomato ezme 1500  
mentaiko taramasalata on toasted sourdough and sesame salt 1700  
smashed cucumber salad, peanut miso and sesame yuzu dressing 1500  
crispy five spice lemon chicken or tofu and honey hoisin 1600

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### SALADS

seared ocean trout, grapefruit and cucumber salad, chilli caramel dressing 3200  
coconut poached chicken salad, green apple, watercress and avocado 2000  
pickled golden daikon, fennel, our green kimchi and jasmine rice salad, yuzu dressing + steamed tofu or raw tuna 2000  
bills chopped - edamame, courgette, cabbage, golden raisins, yellow beetroot, corn and white wine vinaigrette 1800

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### EXTRAS

+ our tomato chilli jam - our green kimchi 400  
+ avocado - fresh tomato 400  
+ spinach, lemon and olive oil 400  
+ cumin roast tomato - herbed garlic mushrooms 430  
+ grilled halloumi - grilled bacon 520  
+ our salmon gravadlax 550  
+ pork and fennel sausage 550

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### LUNCH

### CLASSICS

toasted sourdough, avocado, lime and coriander 1700  
+ poached egg 300  
ricotta hotcakes, fresh banana and honeycomb butter 2000  
scrambled eggs and toasted sourdough 1900  
toasted coconut bread SML 800 REG 1000  
fresh aussie - our salmon gravadlax, poached eggs, steamed greens, avocado and cherry tomatoes 2300  
+ toasted sourdough 300  
full aussie - scrambled eggs, grilled bacon, cumin roast tomato, herbed garlic mushrooms, pork and fennel sausage, toasted sourdough 2700  
sweet corn fritters, roast tomato, spinach and avocado salsa 2000 + grilled bacon 300

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### PLATES, BOWLS

prawn and chilli linguine, garlic, rocket and lemon 2100  
shitake xo fried rice, szechuan pepper, shredded daikon and ginger + soft shell crab or crispy tofu 2300  
bills fragrant yellow curry, roast squash, cucumber and ginger relish, jasmine rice + fish 2300 or tofu 2100  
our wagyu burger, tomato chilli jam, aioli and herbed fries 2700 + gruyere 200  
parmesan crumbed chicken schnitzel, creamed corn and vietnamese slaw 2300

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### SIDES

bills green salad, yuzu kosho and fresh ginger dressing 1050  
herbed fries 700

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### SWEET

peach melba, milk ice cream by Big Baby and honeycomb 1800  
cold drip coffee tiramisu 1400  
coconut milk jelly, fresh mango and sesame snap 1400  
brown sugar pavlova, fresh pineapple and yoghurt cream 1400

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All listed prices include tax  
Please inform your server of any food allergies

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