



APÉRITIF

white peach bellini 14,000

bills bloody mary - vodka, korean chilli,
yuzu, celery and lemon 16,000

Crémant de Bourgogne Rosé
Vignerons de Buxy, France 15,000

SMALL PLATES

green nocellara olives 7,800

marcona almonds 7,800

courgette chips, nigella seeds,
preserved lemon yoghurt 11,000

smashed cucumber sesame salad, yuzu
dressing, peanut and silken tofu dip 11,000

crudités, raw sunflower seed purée
and tomato ezme 11,000

whipped mentaiko on toasted sourdough
and sesame salt 11,000

crispy five spice lemon chicken
and honey hoisin 12,900

SALADS

pickled golden daikon, fennel, our kimchi
and jasmine rice salad, yuzu dressing
+ raw tuna 26,000
+ steamed tofu 24,000

coconut poached chicken, green apple,
watercress and avocado 22,000

bills chopped - edamame, courgette,
cabbage, golden raisins, yellow beetroot,
corn and white wine vinaigrette 22,000
+ avocado 5,000
+ our hot smoked salmon or grilled chicken 6,000

EXTRAS

+ our green kimchi - avocado salsa - avocado 5,000
+ swiss chard, lemon and olive oil - fresh tomato 5,000
+ cumin roast tomato - herbed garlic mushrooms 6,000
+ halloumi - bacon - chorizo - our hot smoked salmon 6,000

LUNCH

CLASSICS

toasted sourdough, avocado, lime and
coriander 13,000 + poached egg 2,000

ricotta hotcakes, banana and honeycomb butter 21,000

scrambled eggs and toasted sourdough 14,000

fresh aussie - our hot smoked salmon,, poached eggs,
swiss chard, avocado and cherry tomatoes 23,000
+ toasted sourdough 2,000

full aussie - scrambled eggs, grilled bacon and chorizo,
herbed garlic mushrooms, cumin roast tomato and
toasted sourdough 26,000

sweet corn fritters, roast tomato, spinach
and avocado salsa 21,000 + grilled bacon 6,000

PLATES, BOWLS

prawn and chilli linguine, garlic, rocket
and lemon 25,000

bills carbonara - smoked pancetta, parmesan,
egg yolk and black pepper 26,000

our beef burger, tomato chilli jam, aioli
and herbed fries 27,000
+ cheese 1,000

bills fragrant yellow curry, roast squash,
cucumber and ginger relish, jasmine rice
+ fish or tofu 26,000 / 24,000

parmesan crumbed chicken schnitzel,
creamed corn and vietnamese slaw 26,000

hanger steak open sandwich, anchovy butter,
fresh horseradish and watercress 27,000

SIDES

bills green salad, yuzu kosho and fresh ginger dressing 8,900

steamed jasmine rice 2,000

herbed fries 7,000

SWEET

coconut milk jelly, fresh mango and sesame snap 12,000

baked cheesecake, blueberry hibiscus
compôte and buckwheat crumb 14,000

our cold drip coffee tiramisu 14,000

brown sugar pavlova, fresh pineapple
and yoghurt cream 16,000

• please inform your waiter if you are allergic to any food items