



## APÉRITIF

white peach bellini 14,000

negroni sbagliato - campari, antica formula  
vermouth, organic prosecco and soda 15,000

bills house sake, sakemirai, junmai ginjo  
2023 Yamaguchi 12,000

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## SMALL PLATES

green nocellara olives 7,800

marcona almonds 7,800

courgette chips, preserved lemon yoghurt 11,000

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

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

fresh ricotta, yellow tomatoes and hazelnut  
gremolata 9,800

whipped mentaiko on toasted sourdough  
and sesame salt 11,000

picked white crab, endive, green apple  
and tobiko, sriracha aioli 12,900

crispy five spice lemon chicken  
and honey hoisin 12,900

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## BOWLS

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

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

broccolini and cavolo nero rigatoni,  
garden peas 23,000  
+ ricotta and parmesan 2,000

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

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

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## DINNER

## PLATES

roasted japanese spanish mackerel, fennel,  
green olive and caper salad, lemon butter 44,000

grilled hanger steak, cos hearts, anchovy butter  
and crispy buttermilk onion rings 46,000

parmesan crumbed chicken schnitzel,  
creamed corn and vietnamese slaw 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

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## SIDES

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

grilled corn on the cob, coconut miso 8,900

tomato salad, basil and pickled shallots,  
red pepper tapenade 11,000

herbed fries 7,000

steamed jasmine rice 2,000

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## 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

ricotta hotcakes, banana and  
honeycomb butter 21,000

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