

LUNCH

APÉRITIF

white peach bellini 1600

glass of champagne - Billecart-Salmon 2200

The Botanist gin and tonic 1500

bills spiced bloody mary 1600

SMALL PLATES

nocellara olives and marcona almonds 1200

courgette chips, preserved lemon yoghurt 1800

crudités, walnut miso dip 1700

our gravadlax, cucumber salad,
horseradish dressing and rye toast 2000

crispy gochujang chicken, peanut,
iceberg, mint and coriander 1850

BOWLS

raw tuna and avocado poke, brown rice,
pickled cucumber and sesame 2400

prawn and chilli linguine, garlic and rocket 2500

mushroom xo fried rice, szechuan pepper,
shredded daikon, ginger
and poached egg 2400

SALADS

roast chicken, baby gem, fine beans,
celery, sourdough croutons
and green goddess dressing 2300

buckwheat and quinoa salad, grated candy
beetroot, carrot, umeboshu plum dressing
and toasted sesame 2200

bills chopped - green beans, courgette,
tomato, cabbage, crunchy chickpeas, beetroot,
and citrus sesame dressing 2000

add

grilled halloumi or avocado 650
our gravadlax or grilled chicken 680

CLASSICS

toasted sourdough, avocado,
lime and coriander 1900
+ poached egg 300

ricotta hotcakes, fresh banana
and honeycomb butter 2400

scrambled eggs and toasted
sourdough 1950

toasted coconut bread
sml 1000 reg 1200

fresh aussie - our gravadlax, poached eggs,
steamed greens, avocado and cherry
tomatoes 2700 + toast 300

full aussie - scrambled eggs, toast, bacon,
roast tomato, herbed garlic mushrooms,
pork and fennel sausage 3100

add

chilli sambal · our kimchi 500
avocado · fresh tomato 500
roast tomato - herbed garlic mushrooms 550
grilled halloumi · bacon 650
our gravadlax · pork and fennel sausage 680

PLATES

bills coconut curry, kai lan and brown rice
+ fish and prawn 2600 + tofu and squash 2350

chilli miso salmon, hot and sour aubergine 2900
+ brown rice 350

wagyu burger, grilled swiss, dill pickles,
smoked chilli and onion aioli,
maple bacon crumb and herbed fries 2900

parmesan crumbed chicken schnitzel,
creamed corn and fennel slaw 2600

sides

spinach, lemon and olive oil 1000

bills green salad, yuzukosho dressing 1400

grilled broccoli, citrus sesame dressing 1100

herbed fries 850

SWEET

baked cheesecake, blueberry hibiscus
compôte, hazelnut buckwheat crumb 1600

cold drip coffee tiramisu 1600

french toast, seasonal fruit,
pistachios and greek yoghurt 2000

brown sugar and pistachio pavlova,
fresh strawberries, raspberries
and lemon 1600