



APÉRITIF

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

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

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

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

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

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

SIDES

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

SWEET

peach melba, milk ice cream by Harlow 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

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

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