



APÉRITIF

white peach bellini 850

bills spiced bloody mary 850

Billecart-Salmon Brut Reserve Champagne nv 1800

SMALL PLATES

nocellara olives and marcona almonds 700

courgette chips, nigella seed and preserved lemon yoghurt 1400

crudités, raw sunflower seed purée and tomato ezme 1300

mentaiko taramasalata on toasted Pain Stock sourdough and sesame salt 1500

smashed cucumber salad, peanut miso and sesame yuzu dressing 1300

crispy five spice lemon chicken or tofu and honey hoisin 1400

SALADS

seared ocean trout, grapefruit and cucumber salad, chilli caramel dressing 3000

coconut poached chicken salad, green apple, watercress and avocado 1900

pickled golden daikon, fennel, our green kimchi and jasmine rice salad, yuzu dressing + steamed tofu or raw tuna 1900

bills chopped - edamame, courgette, cabbage, golden raisins, yellow beetroot, corn and white wine vinaigrette 1700

EXTRAS

+ our tomato chilli jam - our green kimchi 380

+ avocado - fresh tomato 380

+ spinach, lemon and olive oil 380

+ cumin roast tomato - herbed garlic mushrooms 420

+ grilled halloumi - grilled bacon 500

+ our salmon gravadlax 520

+ pork and fennel sausage 520

LUNCH

CLASSICS

toasted Pain Stock sourdough, avocado, lime and coriander 1700 + poached egg 300

ricotta hotcakes, fresh banana and honeycomb butter 1900

scrambled eggs and toasted Pain Stock sourdough 1800

fresh aussie - our salmon gravadlax, poached eggs, steamed greens, avocado and cherry tomatoes 2300 + toasted Pain Stock sourdough 300

full aussie - scrambled eggs, grilled bacon, cumin roast tomato, herbed garlic mushrooms, pork and fennel sausage, toasted Pain Stock sourdough 2900

sweet corn fritters, roast tomato, spinach and avocado salsa 2000 + grilled bacon 300

PLATES, BOWLS

prawn and chilli linguine, garlic, rocket and lemon 1900

shitake xo fried rice, szechuan pepper, shredded daikon and ginger + soft shell crab or crispy tofu 2100

bills fragrant yellow curry, roast squash, cucumber and ginger relish, jasmine rice + fish 2000 or tofu 1800

our wagyu burger, tomato chilli jam, aioli and herbed fries 2600 + gruyere 200

mentaiko spaghetti, shiso pesto 1850

parmesan crumbed chicken schnitzel, creamed corn and vietnamese slaw 2100

SIDES

bills green salad, yuzu kosho and fresh ginger dressing 950
herbed fries 650

SWEET

peach melba, milk ice cream by Scream 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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