

## LUNCH

### APÉRITIF

white peach bellini 1600

glass of champagne - Billecart-Salmon 2600

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, raw sunflower seed purée  
and tomato ezme 1700

mentaiko taramasalata on toasted  
sourdough and sesame salt 1900

smashed cucumber salad, peanut miso  
and sesame yuzu dressing 1700

crispy five spice lemon chicken or tofu  
and honey hoisin 1850

### **SALADS**

seared ocean trout, grapefruit  
and cucumber salad,  
chilli caramel dressing 3350

coconut poached chicken salad,  
green apple, watercress and avocado 2300

pickled golden daikon, fennel, our green kimchi  
and jasmine rice salad, yuzu dressing  
+ steamed tofu or raw tuna 2200

bills chopped - edamame, courgette,  
cabbage, golden raisins, yellow beetroot,  
corn and white wine vinaigrette 2000

### **add**

grilled halloumi or avocado 650  
our salmon gravadlax or grilled chicken 680

## CLASSICS

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

toasted coconut bread  
sml 1000 reg 1200

ricotta hotcakes, fresh banana  
and honeycomb butter 2400

scrambled eggs and toasted sourdough 1950

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

full aussie - scrambled eggs, grilled bacon,  
cumin roast tomato, herbed garlic mushrooms,  
pork and fennel sausage, toasted sourdough 3100

sweet corn fritters, roast tomato,  
spinach and avocado salsa 2400  
+ grilled bacon 300

### add

our tomato chilli jam · our green kimchi  
avocado · fresh tomato 500

spinach, lemon and olive oil 500

cumin roast tomato 550

herbed garlic mushrooms 550

grilled halloumi · grilled bacon 650

our salmon gravadlax 680

pork and fennel sausage 680

### **PLATES, BOWLS**

prawn and chilli linguine, garlic,  
rocket and lemon 2500

shitake xo fried rice, szechuan pepper,  
shredded daikon and ginger  
+ soft shell crab or crispy tofu 2400

bills fragrant yellow curry, roast squash,  
cucumber and ginger relish, jasmine rice  
+ fish 2600 or tofu 2350

our wagyu burger, tomato chilli jam,  
aioli and herbed fries 2900 + gruyere 200

parmesan crumbed chicken schnitzel,  
creamed corn and vietnamese slaw 2600

### **sides**

bills green salad, yuzu kosho  
and fresh ginger dressing 1400

herbed fries 850

**SWEET**

peach melba, milk ice cream  
by Big Baby and honeycomb 2000

cold drip coffee tiramisu 1600

coconut milk jelly, fresh mango  
and sesame snap 1600

brown sugar pavlova, fresh pineapple  
and yoghurt cream 1600