



APÉRITIF

white peach bellini 1200

fresh carrot and ginger, pastis, vodka
and lemon 1200

Billecart-Salmon Brut Reserve Champagne 2000

FRUIT, GRAINS

winter fruit bowl 1300
+ greek or coconut yoghurt and Isa 200

bills vegan granola 1500
+ cranberry, blueberry and banana smoothie
+ coconut yoghurt, compôte and kinako

rye apple bircher, sour cherry compote
and pistachio 1500

savoury grain bowl, buckwheat, beetroot,
avocado and fresh herbs 1700

TOAST

daily breakfast scones 800

french toast, seasonal fruit, pistachios
and greek yoghurt 1850

toast, marmalade, vegemite, jam,
honey or almond butter 1200

SIDES

chilli sambal - our kimchi - avocado
- spinach, lemon and olive oil - fresh tomato 400
roast tomato - herbed garlic mushrooms 430
grilled halloumi - bacon 520
our gravadlax - pork and fennel sausage 550

BREAKFAST UNTIL 11

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 gravadlax, poached eggs,
steamed greens, avocado and cherry
tomatoes 2300
+ toast 300

full aussie - scrambled eggs, toast, bacon,
roast tomato, herbed garlic mushrooms,
pork and fennel sausage 2700

PLATES

two poached, soft boiled or sunny eggs
on sourdough toast 1500

our gravadlax on sourdough, pickles,
labneh and soft-boiled egg 1900

broken tofu on sourdough, shredded
cabbage and chilli sambal 1800

mushroom xo fried rice, szechuan pepper,
shredded daikon, ginger and poached egg 2300

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

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