



APÉRITIF

white peach bellini 1200
The Botanist gin and tonic 1100
bills spiced bloody mary 1100

SMALL PLATES

nocellara olives and marcona almonds 900
courgette chips, preserved lemon yoghurt 1600
crudités, walnut miso dip 1500
our gravadlax, cucumber salad,
horseradish dressing and rye toast 1700
crispy gochujang chicken, peanut,
iceberg, mint and coriander 1600

BOWLS

raw tuna and avocado poke, brown rice,
pickled cucumber and sesame 2300
prawn and chilli linguine, garlic and rocket 2100
mushroom xo fried rice, szechuan pepper, shredded
daikon, ginger and poached egg 2300

SALADS

roast chicken, baby gem, fine beans, celery,
sourdough croutons and green goddess dressing 2200
buckwheat and quinoa salad, grated candy beetroot,
carrot, umeboshi plum dressing, toasted sesame 2000
bills chopped - green beans, courgette, tomato,
cabbage, crunchy chickpeas, beetroot and
citrus sesame dressing 1800

ADD

chilli sambal 400
our kimchi - avocado - fresh tomato 400
roast tomato - herbed garlic mushrooms 430
grilled halloumi - bacon 520
our gravadlax - 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 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

bills coconut curry, kai lan and brown rice
+ fish and prawn 2300
+ tofu and squash 2100
chilli miso salmon, hot and sour aubergine 2500
+ brown rice 300
wagyu burger, grilled swiss, dill pickles, smoked chilli
and onion aioli, maple bacon crumb and herbed fries 2700
parmesan crumbed chicken schnitzel,
creamed corn and fennel slaw 2300

SIDES

spinach, lemon and olive oil 900
bills green salad, yuzukosho dressing 1050
grilled broccoli, citrus sesame dressing 950
herbed fries 700

SWEET

baked cheesecake, blueberry hibiscus
compôte, hazelnut buckwheat crumb 1400
cold drip coffee tiramisu 1400
french toast, seasonal fruit, pistachios
and greek yoghurt 1850
brown sugar and pistachio pavlova, fresh
strawberries, raspberries and lemon 1400

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

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