



Snacks	
Marinated + Warmed Olives	9
Seeded Sourdough , Whipped Butter + “Sea Salt”	9
Yellowfin Tuna “Poke” Taco , Black Sesame, Avocado, Radish	11
Charred Sardines “Escabeche”, Grilled Sourdough	18
Oysters - <i>See Market Board</i>	24/48
Starters	
Kingfish Sashimi , Mandarin, Chilli Salt, Sesame, Avocado + Wasabi Mousse, Ponzu	27
Confit Tasmanian Salmon , Fennel Gel, Pickled Fennel + Orange Salad	26
BBQ King Prawns , Fermented Soybean + Chilli Butter, Tobiko	27
Cooked King Prawns , Avocado “Mayonnaise”	27
Seared Scallops , Bisque Reduction, Citrus Salad	27
Blue Swimmer Crab + Dill Ravioli , Cherry Tomato + Preserved Lemon Vinaigrette	26
Mains	
Charred Cauliflower “Steak” , Curried Raisins, House Dukkah	27
Hiramasu Kingfish , Nori + Bonito Galette, Onion Rings, Kingfish “Bordelaise”	40
Crisp Skinned QLD Barramundi , Saffron Pilaf, Mussel + Carrot Nage	38
Sous Vide Milly Hill Lamb Rump , Parsnip Fondant + Purée, Marchand de Vin Butter	38
Tasmanian Salmon , Braised Borlotti Beans, English Spinach, White Anchovy, Sauce Vierge	38
Bills “Paella” , Salmon, Squid, King Prawn, Mussels, Smoked Oyster Butter	40
Catch of the Day - <i>See Market Board</i>	MP
Whole Fish of the Day - <i>See Market Board</i>	MP
Seafood Share - <i>See Market Board</i>	150
Sides	
Charred Broccolini , House Curry Butter	11
Flash Fried Brussel Sprouts , Curried Merlot Dressing, Quinoa, Mint	11
Chunky Chips , Confit Garlic Aioli, Rosemary Salt	10
Sautéed Mushroom Medley , Anchovy + Herb Butter	12
Warmed Cous Cous Salad , Rocket, Toasted Seeds + Grains, Chermoula Yoghurt	11
Desserts	
Vanilla Parfait, Apple + Rhubarb “ Cobbler ”	16
Dark Chocolate + Avocado Delice , Ginger Biscuit, Mascarpone	16
D.O.N.E Cold Drip Tiramisu , Hazelnut Savoiardi, Frangelico Cream	16
“ Apple Pie ” Affogato , Espresso, Vanilla Bean Ice Cream, Biscotti	16

OPENING HOURS

TUESDAY – SATURDAY

5.30pm until late

reservations@billsfishhouse.com.au | 02 6584 7228

15% Surcharge applies for Public Holidays