



CHILLED BAR

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| Oysters See Market Board | 4 24 48 |
| Chilled King Prawns, Miso Aioli, Lime | 27 |
| Tuna Mojama, Chorizo Salsa, Salt Cod Croquettes | 24 |
| Kingfish Ceviche, Yuzu Cream, Wakame, Blackberry | 24 |
| House Sashimi, Ponzu, Lime, Pickled Chilli, Nori | 24 |

STARTERS

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| Marinated Olives, White Anchovies, Pickled Vegetables, Sherry Caramel | 10 |
| UGB Seeded Roll, Garlic + Herb Butter | 5 |
| Glazed Octopus, BBQ Carrot, Burnt Orange Dressing | 24 |
| Roasted Clams + Squid, Chorizo Butter, Samphire, Pickled Chilli | 24 |
| BBQ Prawns, Chilli Bean Paste, Green Papaya, Peanuts | 27 |

MAINS

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| Pan Roasted Barramundi, Cauliflower, Beetroot, Linseed | 38 |
| Butter Poached Ling, Gnocchi, Tomato, Courgette, Lemon + Thyme Cream | 38 |
| Glazed Pork Belly, Sweet Potato, Broccoli, Burnt Onion, Apple | 36 |
| Beetroot + Mushroom Wellington, Roasted Cauliflower Cream | 30 |
| Catch of the Day See Market Board | MP |
| Chef's Tasting Menu feat. a Taste of <i>Bills</i> over Five Courses Dive into the unknown or ask our team for the evening's selection Whole table only Please discuss dietary requirements with our team | 79 |

SIDES

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| Chips, Chilli Lime Mayonnaise | 10 |
| BBQ Sweet Potato, Honey Dijon Glaze, Shallot, Chilli | 11 |
| Charred Broccoli, Anchovy Butter, Almonds | 11 |
| Charred Green Bean, Marinated Feta Salad, Apple Balsamic | 10 |

DESSERTS

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| Roasted Banana Custard, Coconut, Toasted Filo, Dulce de Leche | 16 |
| Dark Chocolate Ganache, Cocoa Nib Crunch, Cherry | 16 |
| Affogato, Espresso, Vanilla Bean Ice Cream, Madeleines + choice of Mobius Distilling Moreau Apple Pie Liqueur Mac. By Brookie's Macadamia + Wattleseed Liqueur | 16 |
| Duo of Cheese w/ House Lavosh, Quince Paste, Nuts | 18 |

15% Surcharge applies for Public Holidays