



CHILLED BAR

Oysters See Market Board	4 24 48
Chilled King Prawns, Miso Aioli + Lime	27
Yellowfin Tuna Tartare, Cured Egg Yolk, Soy Dressing, Nori Mayonnaise, Avocado Cream + House Fennel Lavosh	24
House Sashimi, Ponzu Dressing, Bonito Mayonnaise, Compressed Cucumber, Pickled Shimeji Mushrooms, Red Shiso + Rice Cracker	24
Lemon Aspen Salmon Gravlax, Cucumber, Capers, Dill, Lemon Aspen Gel + Lemon Cream	24
Hiramasa Kingfish Ceviche, Yuzu Gel, Green Peppercorn Aioli, Citrus Dressing, Chilli, Radish + Spring Onions	24

WARM STARTERS

BBQ Prawns, Vermicelli, Chilli, Cucumber, Thai Basil, Mint, Chilli Peanuts + Nuoc Cham Dressing	27
Miso Glazed Octopus, Salt Baked Beetroot Relish, Orange + Squid Ink Mayonnaise	24
Cantonese Spiced Squid, Chilli Jam, Black Garlic Emulsion, Coriander + Crispy Shallots	24
Pan Seared Scallops, Pumpkin Purée, Crispy Pancetta, Cumin Caramel Sauce + Crispy Sage	27
Spring Bay Black Mussels, Chilli Tomato Sauce + Charred UGB Sourdough	27
Ocean Trout + Snapper Scotch Egg, Mustard Emulsion + Fennel Herb Salad	14

MAINS

Roasted Barramundi, Black Garlic Emulsion, Roasted Brussel Sprouts, Onion Petals + Bacon Lardons	38
Butter Poached Ling, Goan Curry. Sticky Coconut Rice, Spring Onions, Chilli, Sweet Potato, Greens + Coconut Crunch	38
Pan Roasted Murray Cod, Carrot Butter, Shellfish Emulsion, Charred Carrots, Wilted Cavolo Nero + Broad Beans	36
Verjuice Poached Leek, Pickled Zucchini, Yuzu Gel, Samphire, Sage Butter + Macadamia Crumb	30
Slow Cooked BBQ Brisket, Smashed Chats, Mustard Emulsion, Charred Onion, Roasted Truss Tomato + Pickled Radish	36
Catch of the Day See Market Board	MP
Chef's Tasting Menu ft. 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
Optional Matched Wines 100ml pours	49

SIDES

UGB Seeded Roll, Garlic + Herb Butter	5
Warm Olives + Pickled Vegetables, White Anchovies	10
Chunky Chips, Herb Mayonnaise	10
Chargrilled Butter Beans, Almonds	10
Roasted Eggplant, Sumac Yoghurt + Pomegranate	11
Roasted Pumpkin, Rocket, Pickled Eschalots, Feta, Pepitas + Balsamic Vinaigrette	11

DESSERTS

Mandarin Eton Mess, Meringue, Honey Mascarpone + Macerated Cherries	16
Chocolate Matcha, Hazelnut Crunch, Wattleseed Ice Cream	16
Trio of Cheese w/ House Fennel Lavosh, Quince, Spiced Nuts + Raisins	18
Poached Pear, Blue Cheese + Vanilla Bean Panna Cotta, Pear Gel + Fennel Ice Cream	16
Affogato, Espresso, Vanilla Bean Ice Cream, Madeleines + choice of Mobius Distilling Moreau Apple Pie Liqueur Mac. By Brookie's Macadamia + Wattleseed Liqueur	16

15% Surcharge applies for Public Holidays