BILLS

FISHHOUSE + BAR

SEAFOOD BAR

Oysters - See Market Board 3 | 6 | 12	15 | 30 | 55
Barramundi Paté, Beetroot + Nigella Chutney, Pickled Baby Cucumber, Cumin Lavosh	24
House Baked Brioche Roll, Miso, Ginger + Garlic Butter	6

SIGNATURES

Kombu Cured Yellowfin Tuna Tataki, Pickled Habanero Mayo, Compressed Pear, Celery + Walnut Salad	30
House Sashimi, Green Tomato + Apple Mojo, Coriander Oil, Puffed Rice Crisp, Red Capsicum Salad	30
Torched Salmon Mi-Cuit, Charred Baby Cos, Cured Egg Yolk, Parmesan Cracker, Anchoïade Dressing	29
Cantonese Spice Squid, Chilli Jam, Black Garlic Emulsion, Coriander, Fried Shallot	28
Pan Seared Clearwater Scallops, Sheep's Milk Labneh, Orange + Cardamom Emulsion, Pistachio Dukkah	32

FISHHOUSE PLATES

Hiramasa Kingfish Taco, Sesame + Radish 'Slaw, Avocado, Green Shallot Dressing	17 per
BBQ Prawns, Vermicelli, Chilli, Cucumber, Thai Herbs, Spiced Peanuts, Nuoc Cham Dressing	32
Grilled Hiramasa Kingfish Wing, Apple + Miso 'Slaw, Honey Butter	24
Charred Octopus, Za'Atar Crème Fraîche, Green Olive Chermoula, Pomegranate, Pine Nuts	30
Fried Ricotta Gnocchi, Charred Leek, Edamame, Forest Mushrooms, Pecorino	36
Crisp Skinned Barramundi, Petit Pois à la Française, Tuna Bacon, Barramundi Jus	42
Hiramasa Kingfish, Cloudy Bay Clams, Samphire, Potato, Pinot Gris Cream, Parsley Oil	46
Seared Swordfish Loin, Coffee + Black Pepper Crust, Spinach Cream, New Season Greens	42
Braised + BBQ Beef Short Rib, Parsnip Fondant + Purée, Snake Beans, Burnt Onion, Tallow "Granola"	44
Catch of the Day - See Market Board	MP
Heirloom Tomato + Stonefruit Salad, Pickled Fennel, Buffalo Mozzarella, Basil Oil, Balsamic Pearls	18
Roasted Broccoli, Spiced Prawn Butter, Nori Salt	18
Beer Battered Chips, Parmesan Aioli, Tomato Salt	15
Hasselback Butternut Pumpkin, Miso + Ginger, Tahini Yoghurt, Toasted Seeds	17

CHEF'S TASTING

A Taste of Bills 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	95
Tasting Dessert | Individual Option	10
Matched Wines | Individual Option | 100ml pours	59

SWEETS

Grilled Yellow Peach, Zabaglione, White Chocolate Nougat, Spiced Nut Brittle	20
Lemon Myrtle + Almond Pannacotta, Wattleseed + Apple Compote, Fennel Seed Crumb	20
Chai Spiced Semifreddo, Amaretto Macerated Cherries, Cacao Nib, Honeycomb + Sherbet Crunch	20
Affogato *D.O.N.* Double Espresso, Espresso Ice Cream, Hazelnut + Chocolate Biscotti w/ choice of Nightcap Liqueur	20

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15% Surcharge applies for Public Holidays