



SEAFOOD BAR

Oysters See Market Board 3 for 15 6 for 30 12 for 55	
Barramundi Paté , Beetroot + Nigella Chutney, Pickled Baby Cucumber, Cumin Lavosh	27
House Baked Brioche Roll w/ Miso + Nori, Soy Bean Butter	6
Soy + Lime Swordfish Poke , Wakame, Edamame, Tobiko, Samphire, Black Rice Cracker	30
Cured + Cold Smoked Salmon , Roe, Horseradish Cream, Orange + Star Anise Oil, Green Olive + Sprout Pistou, 'Everything Bagel' Pangrattata	29
Hiramasa Kingfish Ceviche , Coconut, Finger Lime, Ruby Grapefruit, Kaffir, Coriander	30
Cantonese Spice Squid , Chilli Jam, Black Garlic Emulsion, Coriander, Fried Shallot	28
Pan Seared Scallops , Labneh, Orange + Cardamom Emulsion, Pistachio Dukkah	32

SIGNATURES

Yellowfin Tuna Taco , Fried Wonton, Nori Pesto, Orange + Sesame Dressing, Pickled Habanero Aioli, Red Cabbage 'Slaw, Avocado Cream	18 per
BBQ Prawns , Vermicelli, Chilli, Cucumber, Thai Herbs, Spiced Peanuts, Nuoc Cham Dressing	32
Tandoori Spiced Kingfish Wing , Spiced Yoghurt, Kachumba, Charred Lime	26
Charred Octopus , Za'Atar Crème Fraîche, Chermoula, Pomegranate, Pine Nuts	30

FISHHOUSE PLATES

Pan Fried Ricotta Gnocchi , Green Peas + Sugar Snaps, Confit Tomato, Pecorino	38
Crisp Skinned Barramundi , Roasted Cauliflower, Green Olive, Tuscan Kale, Almond, Currant Jus	42
Hiramasa Kingfish Loin , Parmentier Potatoes, Little Neck Clams, Pinot Gris Cream, Samphire, Parsley Oil	46
Seared Swordfish , Sherry Glazed Forest Mushrooms, Goats Cheese, Thyme Pangrattata, Truffle Oil	42
Beef Short Rib , Parsnip Fondant + Purée, Petits Onions, Cherry BBQ Sauce, Spiced Macadamia	44
Catch of the Day - See Market Board	MP

Honey Glazed Root Vegetables , Whipped Feta, Walnut + Thyme Crumble	18
Pan Roasted Brussel Sprouts , Tuna Bacon, Cherry Tomatoes, Confit Garlic, Sherry Dressing	18
Crunchy French Fries , Red Pepper Mayonnaise, Spiced Salt	15
Fennel + Leek Gratin , Parmesan, Orange + Parsley Crust	17

CHEF'S TASTING

A Taste of Bills over Five Courses Dive into the unknown or ask our team for the evening's selection	95
Whole table only Please discuss dietary requirements with our team	
Tasting Dessert Individual Option	10
Matched Wines Individual Option 100ml pours	59

SWEETS

Candied Banana , Banana Custard, Miso Caramel, Vanilla Bean Ice Cream, Feuilletine Pastry	20
Lemon Myrtle + Almond Pannacotta , Wattleseed + Apple Compote, Fennel Seed Crumb	20
Bills S'mores , Dark Chocolate Mousse, 'Toasted Marshmallow', Malted Milk Ice Cream, Raspberry, Cacao Nib Dukkah	20
Affogato D.O.N. Double Espresso , Espresso Ice Cream, Hazelnut + Chocolate Biscotti incl. choice of Nightcap Liqueur	20