



SEAFOOD BAR

<b>Oysters</b>   See Market Board	5.5 per
Yellowfin <b>Tuna Taco</b> , Fried Wonton, Nori Pesto, Orange + Sesame Dressing, Pickled Habanero Aioli, Red Cabbage 'Slaw, Avocado Cream	21 per
<b>Swordfish Crudo</b> , Lime, Wakame, Edamame, Black Rice + Tobiko	30
Hiramasa <b>Kingfish Ceviche</b> , Coconut, Lime, Ruby Grapefruit, Kaffir, Coriander	30

SIGNATURES

Cantonese <b>Spice Squid</b> , Chilli Jam, Black Garlic Emulsion, Coriander, Fried Shallot	29
<b>BBQ Prawns</b> , Vermicelli, Chilli, Cucumber, Thai Herbs, Spiced Peanuts, Nuoc Cham Dressing	35
Miso Glazed <b>Kingfish Wing</b> , Soybean + Chilli Butter, Sweetcorn Pico de Gallo	28
<b>Charred Octopus</b> , Za'Atar Crème Fraîche, Chermoula, Pomegranate, Pine Nuts	33

FISHHOUSE PLATES

Pan Fried <b>Ricotta Gnocchi</b> , Green Peas + Sugar Snaps, Confit Tomato, Pecorino	40
Crisp Skinned <b>Barramundi</b> , Roasted Cauliflower, Green Olive, Tuscan Kale, Almond, Currant Jus	44
Hiramasa <b>Kingfish Loin</b> , Parmentier Potatoes, Little Neck Clams, Pinot Gris Cream, Samphire, Parsley Oil	46
Seared <b>Swordfish</b> , Sherry Glazed Forest Mushrooms, Goats Cheese, Thyme Pangrattata, Truffle Oil	46
<b>Beef Short Rib</b> , Parsnip Fondant + Purée, Petits Onions, Cherry BBQ Sauce, Spiced Macadamia	45
<b>Catch of the Day</b> - See Market Board	MP

Honey Glazed <b>Root Vegetables</b> , Whipped Feta, Walnut + Thyme Crumble	18
Pan Roasted <b>Brussel Sprouts</b> , Pecorino, Cherry Tomatoes, Confit Garlic, Sherry Dressing	18
<b>Crunchy French Fries</b> , Red Pepper Mayonnaise, Spiced Salt	15
<b>House Baked Brioche</b> Roll w/ Miso + Nori, Soy Bean Butter	6

CHEF'S TASTING

<b>A Taste of Bills over Five Courses</b>   Dive into the unknown or ask our team for the evening's selection	90
Whole table only   Please discuss dietary requirements with our team	
<b>Tasting Dessert</b>   Individual Option	15
<b>Matched Wines</b>   Individual Option   100ml pours	59

SWEETS

<b>Candied Banana</b> , Banana Custard, Miso Caramel, Vanilla Bean Ice Cream, Feuilletine Pastry	22
<b>Lemon Myrtle + Almond Pannacotta</b> , Wattleseed + Apple Compote, Fennel Seed Crumb	20
<b>Bills S'mores</b> , Dark Chocolate Mousse, 'Toasted Marshmallow', Malted Milk Ice Cream, Raspberry, Cacao Nib Dukkah	22
<b>Affogato D.O.N. Double Espresso</b> , Espresso Ice Cream, Hazelnut + Chocolate Biscotti incl. choice of Nightcap Liqueur	21