



SEAFOOD BAR

Oysters See Market Board	5.5 per
Fishhouse Pane Toscano , Truffled Burnt Butter + Smoked Sea Salt	4 per
Yellowfin Tuna Taco , Choy Sum, Vietnamese Mint, Lychee, Macadamia, Avocado, Habanero Aioli, Sesame + Soy	21 per
Ocean Trout Taramasalata , Candied Olive, Crudité, Tobiko Oil	18

SIGNATURES

Fishhouse Terrine , Peach Compote, House Pickles, Fennel Lavosh	30
Swordfish Sashimi , Torched Mandarin, Yuzu 'Jus', Fried Enoki, Foraged Herbs	31
Barramundi Kokoda , Potato 'Crisps', Tuna Bacon, Yolk Jam, Soft Herbs	29
Orange Cured Salmon , Whipped Ricotta, Orange Caramel, Hazelnut, Parsley Oil	30
Charred Octopus , Za'Atar Crème Fraîche, Chermoula, Radish, Pomegranate, Pine Nuts	33
BBQ Prawns , Soybean + Garlic Butter, Charred Lemon, Fried Chilli, Parsley	33
Torched Squid , Squid Ink Emulsion, Romesco, Almonds + Hazelnuts	30
Seared Scallops , Bacon Jam, Pea Cream, Pickled Petit Onions, Mint Oil	32

FISHHOUSE PLATES

Seared Swordfish , Parmentier Potatoes, Mussels, Pinot Gris Cream, Samphire, Parsley Oil	46
Queensland Barramundi , Fried Coconut Rice, Apple, Nahm Jim, Spiced Peanuts, Coriander + Sesame	45
Crisp Skinned Ocean Trout , Roasted Beetroot, Pickled Radish, Witlof, French Shallot, Fishhouse Jus	45
Zucchini Noodles , Tomato Concasse, Lemon + Basil Pesto, Green Shallot, Confit Garlic, Pine Nuts, Pecorino Pepato	38
Herb Crusted Lamb Cutlets , Rillettes, New Season Vegetables, Carrot Butter, Salsa Verde, Jus	48
Catch of the Day - See Market Board	MP

Shoestring Fries , Rosemary Salt, Toum	15
Glazed Root Vegetables , Whipped Goat's Cheese, Toasted Walnuts	18
Cauliflower Assiette , Nori Crisps, Mint	18
Fishhouse Dressed Greens , Honey Vinaigrette, Concasse Tomato, Chives	14

CHEF'S TASTING

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

SWEETS

Bills S'mores , Dark Chocolate Mousse, 'Toasted Marshmallow', Malted Milk Ice Cream, Raspberry, Cacao Nib Dukkah	22
Lemon Mille-Feuille , Crème Patissière, Frangipane, Lemon Gel + Sorbet, Mascarpone	21
Mango 'Tiramisu' , Dulce de Leche Cream, Coconut Rum Genoise, Sour Mango Crisp	23
Affogato D.O.N. Double Espresso , Espresso + Vanilla Ice Cream, Chocolate Shard, Wattleseed Praline	22
incl. choice of Nightcap Liqueur	