

JUICE AND KICK STARTERS

- freshly squeezed orange juice 6.00
- sunrise - berries, banana, yoghurt, rockmelon and orange 7.00
- bills greens - green apple, cucumber, celery, ginger, silverbeet, chia and coconut water 8.00
- bills beets- beets, carrot, fennel and apple 8.00
- bills spiced bloody mary 12.00
- white peach bellini 11.00
- Roederer Estate Brut, Anderson Valley, CA gls 12.00
- Hendrick's breakfast martini- Hendrick's gin, marmalade, lemon, orange 12.00
- Gruet brut, NV gls 12.00

BAKERY

- chilli fried waimanalo egg sandwich and bacon brioche roll spiced mango chutney and rocket* 11.00
- toasted rye, avocado, poached waimanalo egg, chilli, lime and coriander (v) 10.00
- tea smoked salmon, cream cheese, dill, pea shoots, edamame and toasted rye* 10.00
- sourdough or rye toast add vegemite or house made jams 4.00
- raspberry and vanilla jam, labneh, pistachio and toasted brioche (v) 9.00

PLATES

- french toast, stone fruit caramel, pistachios and yoghurt (v) 14.00
- zucchini fritters, deep fried waimanalo egg, haloumi, tahini yoghurt and parsley salad (v) 14.00
- buckwheat bowl, quinoa, poached waimanalo egg, greek yoghurt, rose harissa, avocado and clover sprouts (gf) (v) 13.00

BILLS CLASSICS

- ricotta hotcakes, banana and honeycomb butter (v) 16.00
- kahuku sweet corn fritters, roast tomato, spinach, bacon and avocado salsa 17.00
- fresh aussie- tea smoked salmon, poached waimanalo egg greens, avocado and cherry tomatoes* (gf) 17.00
- full aussie - scrambled waimanalo egg, sourdough toast, cumin roast tomato, bacon, miso mushrooms, pork and fennel sausage* 18.00
- scrambled waimanalo egg and sourdough toast* (v) 13.00
- chopped local fruit bowl and honeyed yoghurt (gf)(v) 12.00
- bills granola, greek yoghurt and fruit compote (v) 10.00
- bircher museli, fresh local fruit and almonds (v) 12.00
- sides for classics**
- avocado, avocado salsa, fresh tomato, cumin roast tomato, miso mushrooms haloumi and lemon, kim chee (gf)(v) 4.00
- waimanalo eggs - poached or fried* 6.00
- bacon, pork and fennel sausage (gf) 6.00
- tea smoked salmon* (gf) 8.00

HOT DRINKS

- coffee 100% certified organic blend by stumptown coffee roasters
- espresso, macchiato 3.50
- latte, flat white, piccolo, long black 4.50
- cappuccino 4.50 mocha 5.00
- soy milk or extra shot 1.00
- certified organic loose leaf tea by ovvio
- english breakfast, bergamot earl grey, white jasmine, chamomile 5.50
- spiced chai tea 6.00
- fresh mint tea 5.00
- bills hot chocolate 5.00

COLD DRINKS

- homemade lemonade 6.00
- hibiscus and lime 6.00
- lemon, lime and bitters 5.00
- bills iced oolong tea 5.00
- stumptown coffee cold brew 5.00
- waiola coconut water 5.00
- waiwera still or sparkling mineral water (lg) 8.00

(gf) gluten free (v) vegetarian

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
• Please inform your server if you are allergic to any food items