

SMALL PLATES

- fresh goat's cheese, dill, chilli and flatbreads 12.00
- mozzarella, sourdough crostini and crushed tomatoes 9.00
- whipped avocado, tofu and wasabi, radishes, seeded chia and almond crackers (gf) 10.00
- tuna tartar, shiso leaf and chilli miso* 14.00
- crispy salt and pepper calamari, chilli 14.00
- prawns and bok choy pot sticker* 8.00
- free-range korean fried chicken, lettuce, spring onion and chilli sesame 15.00

BILLS FLATBREAD PIZZA

- heirloom tomato, basil and mozzarella (v) 19.00
- bianco - mushroom, roast onion, ricotta and salse verde (v) 19.50
- pepperoni, mozzarella, zucchini, lemon and rocket 19.50
- bianco - caramelised fennel, sausage, chilli and ricotta 19.50

PASTA AND GRAINS

- asparagus and pea risotto (gf)(v) 21.00
- pan-fried tomato and zucchini orechiette, basil and ricotta (v) 21.00
- prawn and chilli linguine, garlic and rocket 22.00
- veal and pork ragù, pappardelle, tarragon, lemon and parmesan 22.00

KIDS

- margherita pizza (v) 10.00
- cherry tomato pasta (v) 8.00
- junior burger and fries* 12.00
- junior shrimp burger and fries* 12.00

(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

PLATES

- grass - fed organic 16oz bone in rib eye, fingerling potatoes and romesco sauce* 65.00
- free-range parmesan crumbed chicken schnitzel, creamed corn and fennel slaw 26.00
- big island grass fed 8oz beef burger, pickled chillies, rocket and herb mayo* 19.50
- grass fed organic 10oz New York steak, ponzu sauce watercress and fries* 34.00
- sticky chilli pork belly, roast peanuts and spring onion salad 21.00
- shrimp burger, jalapeno mayo, shaved radish and sesame gochujang* 19.50
- chilli miso salmon, hot and sour aubergine and herb salad* 25.00
- cauliflower fritters and tofu yellow curry 20.00
- bills daily special* MP

SALADS

- bills chopped salad and citrus sesame dressing(gf)(v) 15.00
- add avocado (gf)(v) 4.50
- add haloumi and lemon 4.50
- add free-range grilled chicken (gf) 7.00
- add crisp pork belly 6.00
- add our tea smoked salmon* (gf) 8.00
- avocado and tuna poke, brown rice, cherry tomatoes and sea asparagus* 19.00
- salmon salad, coconut caramel dressing* (gf) 19.00
- crisp pork and watermelon, soft herbs and cashews 19.00

SIDES

- maui kula butter lettuce, shiso and avocado salad, lime dressing (gf)(v) 7.50
- blistered green beans, garlic and chilli 7.50
- shaved fennel, zucchini, citrus and dill (gf)(v) 7.00
- herbed french fries (v) 5.50

SWEETS

- choc brownie, pecans and fudge sundae (v) 12.00
- pistachio pavlova, seasonal fruit and yoghurt cream (gf)(v) 12.00
- watermelon jelly (gf) 10.00
- banana fritters, citrus caramel and honey ice cream (v) 11.00
- ricotta hotcakes, banana and honeycomb butter (v) 19.00