

SMALL PLATES

zucchini chips, nigella seed
and tahini yoghurt 10.00

whipped avocado, tofu and wasabi,
radishes, seeded chia and almond crackers (gf) 10.00

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

SANDWICHES AND BURGERS

shrimp burger, jalapeno mayo,
shaved radish and sesame gochujang* 19.50

free-range fried chicken sandwich, red eye mayo,
cabbage tamari slaw and pickled cucumber 19.00

big island grass-fed 8oz beef burger, pickled green
chillies, rocket and herb mayo* 19.50

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

citrus quinoa, sprouting sunflower seeds,
beetroot, zucchini, chilli and feta (gf)(v) 16.00

salmon salad, coconut caramel
dressing* 18.00

avocado and tuna poke, brown rice,
cherry tomatoes and sea asparagus* 19.00

KIDS

cherry tomato pasta (v) 8.00

junior burger and fries* 12.00

junior shrimp burger and fries* 12.00

BILLS CLASSICS

ricotta hotcakes, banana and honeycomb butter (v) 19.00

full aussie - scrambled waimanalo eggs,
sourdough toast, cumin roast tomato,
bacon, miso mushrooms,
pork and fennel sausage* 22.00

kahuku sweet corn fritters, cumin roast tomato,
spinach, bacon and avocado salsa 20.00

fresh aussie - tea smoked salmon,
poached waimanalo eggs, greens,
avocado and cherry tomatoes* (gf) 20.00

scrambled waimanalo eggs and
sourdough toast* (v) 15.00

SIDES FOR CLASSICS

avocado, avocado salsa, fresh tomato,
cumin roast tomato, miso mushrooms,
haloumi and lemon 5.00
tea smoked salmon* (gf) 8.00

kim chee, bacon, pork and fennel sausage (gf) 7.00

PASTA AND GRAINS

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

PLATES

cauliflower fritters and tofu yellow curry 20.00

chilli miso salmon, hot and sour aubergine
and herb salad* 25.00

free-range parmesan crumbed chicken schnitzel,
creamed corn and fennel slaw 26.00

sticky chilli pork belly, roast peanuts and
spring onion salad 21.00

SIDES

maui kula butter lettuce, shiso and avocado salad,
lime dressing (gf)(v) 7.50

blistered green beans, garlic and chill 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

chopped local fruit bowl and honeyed
yoghurt (gf)(v) 14.00

(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