



freshly squeezed orange juice 11
+ ginger 60c

granger greens - silverbeet, cucumber,
apple, ginger, mint and lime 12

bills raw - banana, date, raw cacao,
almond butter and macadamia milk 14.5

summer bellini - strawberry purée,
fresh basil and prosecco 23

bills spiced bloody mary - vodka
clamato, korean chilli, lime and coriander 26

BEFORE 12

daily breakfast muffin 6.5

summer fruit bowl, greek or coconut yoghurt 19.5
+ linseeds, sunflower seeds, almonds 1

bills almond, buckwheat and pumpkin seed granola,
greek or coconut yoghurt, sugar plum
and shiso compôte 21

chilled coconut rice, fresh papaya, toasted
pistachios, mango and passionfruit 20

two poached, soft boiled or sunny eggs
and toasted iggy's sourdough 21

scrambled silken tofu, shredded cabbage,
cucumber ribbons and chilli sambal 22
+ toasted iggy's sourdough

chilli fried egg roll, baby spinach and mango chutney
+ grilled bacon or halloumi 19

AFTER 12

prawn and chilli linguine, garlic, rocket
and lemon 36

grass-fed beef burger, gryuere, dill pickles,
caramelised onions and herbed fries 30
+ grilled bacon 4

coconut poached chicken, nashi pear,
watercress and avocado - salad or sandwich 26/28

quinoa, millet and jasmine rice bowl,
shaved fennel, golden daikon, pickles,
yuzu dressing and nori sesame
+ steamed tofu 28 or raw tuna 34

bills chopped - tomatoes, grilled zucchini,
edamame, cabbage, corn, green beans, beetroot,
crunchy chickpeas, sesame dressing and furikake 26
+ steamed tofu 7
+ grilled chicken 9
+ our gravadlax 14

ALL DAY

a.p bakery fenugreek and sesame sourdough,
avocado, lime, chilli and coriander 21
+ poached egg 4

ricotta hotcakes, banana and honeycomb butter 32

bills scrambled eggs and sourdough toast 22

toasted coconut bread, butter SML 7 REG 12

fresh aussie - our gravadlax, poached eggs,
greens, avocado and cherry tomatoes 31
+ iggy's sourdough toast 4

full aussie - scrambled eggs, cumin
roast tomato, herbed garlic mushrooms,
pork, chilli and fennel sausage, grilled bacon,
iggy's sourdough toast 35

sweet corn fritters, roast tomato,
spinach and avocado salsa 29
+ grilled bacon 8

grilled three-cheese and our green kimchi
open sandwich 23

TOAST, BAKERY

baked goods available at the counter

iggy's sourdough 11.5

a.p bakery fenugreek and sesame 12
nonie's gluten-free toast 11.5

+ oomite, honey, our marmalade,
jam or almond butter

EXTRAS

+ our chilli sambal 3

+ cumin roast tomatoes 6

+ our green kimchi - seasonal greens 6

+ avocado salsa - avocado - steamed tofu 7

+ grilled halloumi - grilled bacon 8

+ herbed garlic mushrooms 9

+ pork and fennel sausage 9

+ our gravadlax 14

Welcome to bills. We acknowledge the Bidjigal and Gadigal people,
the Traditional Custodians of the land on which we gather and work.



COCKTAILS

| | |
|--|----|
| bills spiced bloody mary - vodka, clamato, korean chilli, lime and coriander | 26 |
| summer bellini - strawberry purée, fresh basil and prosecco | 23 |
| ancho chilli margarita - tequila reposado, ancho reyes and fresh lime | 26 |
| iced peach espresso - peach liqueur, single origin coffee and light tonic (1 unit) | 20 |

BEER, CIDER

| | |
|--|------|
| grifter pale ale 5% | 13 |
| james boag's premium light 2.5% | 11.5 |
| yulli's brew 'margot' dry apple cider 5% | 12 |

SPARKLING, ROSÉ

| | | | |
|-------------------------------------|----|----|----|
| prosecco | 16 | 86 | |
| puncheon darts nv, king valley, vic | | | |
| negroamaro | 17 | 42 | 84 |
| bills house 2024, riverland, sa | | | |

WHITE

| | | | |
|---|----|----|-----|
| riesling | 19 | 48 | 96 |
| helm 'classic' 2024, murrumbateman nsw | | | |
| vermentino | 17 | 42 | 84 |
| bills house 2024, riverland, sa | | | |
| pinot gris | 20 | 50 | 100 |
| jumping juice 'carousal' 2024, alpine valley, vic | | | |

RED

| | | | |
|--|----|----|-----|
| pinot noir | 18 | 47 | 94 |
| m&j becker wines 2023, tumbarumba, nsw | | | |
| sangiovese | 17 | 42 | 84 |
| bills house 2024, riverland, sa | | | |
| cabernet sauvignon | 20 | 50 | 100 |
| dalla mia finestra 2018, yarra valley, vic | | | |

DRINKS

SODAS

| | |
|--|---|
| our sugar-free lemonade | 9 |
| our sugar-free passionfruit lime soda | 9 |
| filtered sparkling water per person / bottomless | 5 |

COFFEE

| | | |
|--|---------|--------|
| coffee by single O | | |
| espresso, macchiato | | 4.5 |
| latte, flat white, cappuccino, | REG 5.5 | LG 6.5 |
| piccolo, long black | | |
| mocha | REG 6.5 | LG 7.5 |
| cold drip single origin of the month | | 5.5 |
| almond, soy, oat, extra shot or decaf +1 | | |

LOOSE LEAF TEA

| | |
|---|-----|
| certified organic loose leaf teas | 5.5 |
| by apothēca by anthia | |
| english breakfast | |
| bergamot earl grey | |
| chamomile, caraway, and blue cornflower | |
| ginger, lemongrass, and lemon myrtle | |
| orange, cinnamon, and rosehip | |
| shincha green | |
| fresh mint tea | 5.5 |

CHAI, CHOCOLATE

| | | |
|--------------------------|---------|--------|
| bills hot chocolate | 7.5 | |
| spiced chai | 7.5 | |
| matcha latte hot or iced | REG 6.5 | LG 7.5 |
| black sesame latte | REG 6.5 | LG 7.5 |

- please inform your waiter if you are allergic to any food items - we cannot guarantee the absence of allergens in our dishes due to being produced in a kitchen that contains allergens.
- 1.5% surcharge for mastercard and visa payments, 2.65% for american express. 5% surcharge applies on saturdays / 10% surcharge applies on sundays / 15% surcharge applies on public holidays / 10% staff gratuity for groups of 8+