



SMALL PLATES

salted australian almonds 8
green nocellara olives 8.5
zucchini chips, nigella seed and tahini yoghurt 14
crudités, artichoke and tahini dip 13
confit tomatoes, labneh, oregano and thyme,
grilled iggy's sourdough or our paleo loaf 16
oysters and yuzu vinaigrette 6
crispy chicken, peanut, baby gem and gochujang 17

CLASSICS

ricotta hotcakes, banana and honeycomb butter 25.5
toasted rye, avocado, lime, chilli and coriander 16.5
+ poached egg 3.5
grilled cheese and our green kimchi open sandwich 18
scrambled eggs and iggy's sourdough toast 17
sweet corn fritters, roast tomato and spinach 18
+ bacon 6.5 + avocado salsa 4.5
fresh aussie - our gravadlax, poached eggs,
greens, avocado and cherry tomatoes 26.5
+ iggy's sourdough toast 3
full aussie - scrambled eggs, cumin roast tomato,
herbed garlic mushrooms, pork, chilli and fennel sausage,
bacon, iggy's sourdough toast 29

SIDES

chilli sambal - rose harissa 3
fresh tomato - cumin roast tomatoes - ricotta -
spring greens 4.5
avocado salsa - our green kimchi - potato and feta rösti -
grilled halloumi - pork, chilli and fennel sausage - avocado -
bacon - herbed garlic mushrooms 6.5
our gravadlax 11

LUNCH

SALADS, BOWLS

chopped salad - edamame, zucchini, cabbage, crunchy
chickpeas, beetroot and corn, citrus sesame dressing 19
+ miso salmon 11
+ our gravadlax 11
+ avocado and lemon 6.5
+ grilled halloumi 6.5
+ steamed tofu, ginger and sesame 6.5
+ grilled chicken 6.5
avocado and tuna poke, brown rice, cherry tomatoes,
sapphire and sesame seeds 30
soba noodles, avocado, edamame,
daikon and our green kimchi 22
fresh grilled squid, radish, herb, chilli and
tamarind dressing 34

BURGERS

prawn burger, lemongrass dressing, shaved radish
and fries 35
crispy chicken burger, gochujang glaze, peanut,
kohlrabi, mint slaw and fries 27
grass fed beef burger, pickled green chilli, herb mayo,
tomato relish and fries 27 + comté 3

PLATES

bills coconut curry, choy sum and holy basil, brown rice
+ fish and prawn 35
+ tofu and squash 30
warm dressed puy lentils, mozzarella, roast baby beets,
spring greens, soft herbs and toasted seeds 27
crab, chilli and lemon linguine 29
parmesan crumbed chicken schnitzel, creamed corn
and shredded fennel 30

SIDES

bills green salad, yuzu kosho and fresh ginger dressing 9.5
asparagus, tenderstem broccoli and edamame,
citrus dressing 11
herbed fries 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% surcharge for mastercard and visa payments, 2.65% for american express.
10% surcharge applies on public holidays / 10% staff gratuity for groups of 8+.
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